

STARTERS

Thaï broth with lemongrass, bergamot and galanga V	8,00€
with chicken shrimp veggies with or without coconut milk	
Chicken spring rolls G (3 pieces) ^g	8,00€
Fresh herb rolls ^g V (3 pièces)	8,00€
BBQ chicken satay (3 pieces)	8,00€
Green papaya salad, shrimp, peanuts, cilantro V	8,00€

MAIN COURSES

BBQ chicken satay, peanut sauce (5 pieces)	16,00€
Green chicken curry with chicken or veggies V 🍴	16,00€
Panang curry with shrimp or beef V 🍴 +	18,00€
Yellow fish curry (catch of the day) V +	18,00€
Sautéed rice with thaï sausage	16,00€
Sautéed rice and vegetables V	16,00€
Beef dumplings with a broth + white rize (5 pieces) ^g	16,00€
Sautéed chicken with thaï basil, white rice and a fried egg on the top ^g V	16,00€
Laab kai: chopped chicken salad, lime, fresh herbs, white rice	16,00€
Extra white rice	3,50€

- All currys are served with white rice

NOODLES AND PAD THAÏS	16,00€
Mikati (rice noodles in red curry, minced chicken, peanuts and coconut milk) 🍴 V	16,00€
Crunchy vegetable pad thaï V	16,00€
Chicken pad thaï	18,00€
Mixed pad thaï +	18,00€
Beef OR shrimp pad thaï +	+2,00€
+ Pad thaï kraï : choose your pad thaï rolled in an omelet	

- Pad Thai is a popular street food dish across Thailand. It's a dish of rice noodles sautéed in a wok with tamarind, tofu, soy sprouts, garlic flower, peanuts, lime and red chili flakes. It is a non spicy dish but we can add as much spice as you like. Fresh or dried.

DESSERTS V

Tapioca soup, banana, coconut milk	8,00€
Mango, sticky rice, coconut cream	8,00€
Molten organic chocolate-coconut cake, lemongrass ice cream ^g	8,00€
Fresh exotic fruit salad	8,00€
Homemade bergamot yogurt with chia seeds, mango coulis	8,00€

LUNCH SPECIAL

22,00€

Starter
+
main dish

OR

main dish
+
dessert

28,00€

Starter
+
main dish
+
dessert

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+ Extra 2€

^g Gluten 🍴 Spicy

V Végétarien ou plat pouvant l'être sur demande

Please inform your server if you are vegan, vegetarian, have any allergies, alimentary intolerances or if you are celiac or gluten intolerant.

Monsieur K does not accept payments by check.
Card payment from 12,50 €.

FRESH JUICES 40CL

Mixed fruits shake like in Chatuchak market	8,00€
Mango shake	8,00€
Mango shake with almond milk	8,00€
Pineapple shake	8,00€
Coconut water	7,00€
Coconut water and coconut cream	7,00€
Homemade basil and ginger lemonade	7,00€

BEER

Singha 33 cl ^g	6,50€
Singha 63 cl ^g	9,50€
Chang 33 cl ^g	6,50€
Altiplano (gluten-free) 33 cl	7,00€

SOFT DRINKS

Evian 50cl 1L	4,50€
Badoit 50cl 1L	4,50€
Chateldon 1L	7,00€
Coca cola, zéro ou light	4,50€

COFFEES

Espresso	3,00€
Double espresso	5,50€
Latte	5,50€
Decaffeinated/machiatto	3,00€

^g Gluten

ICE TEA 40CL

Green thaï ice tea with lime, cane sugar syrup and chia seeds	7,50 €
Thaï chai tea, cane sugar syrup and milk, soy milk or almond milk	7,50 €
Red thaï tea with pomegranate juice and fresh red berries	7,50 €
Thaï chai tea with coconut cream	7,50 €
Passion fruit ice tea	7,50 €

WINES & BEER

RED WINES

	Glass 14 cl	Pitcher 50cl	Bottle 75cl
Languedoc, Domaine Coste Rousse, 2017	5,00€	16,00€	
Syrah, Côte de Gascogne, 2015	6,50€		25,00€

WHITE WINES

Saint Veran, Domaine Innocenti, 2014	5,00€	16,00€	
Pays d'Oc, Enclos de la Croix, 2015(AB)	8,00€		28,00€

ROSÉ WINES

Languedoc, Domaine Coste Rousse BIO, 2017	5,00€		25,00€
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CHAMPAGNE

Lamblot Brut	10,00€		60,00€
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BEER

Singha 33 cl 63 cl ^g	6,00€	9,00€	
Altiplano (gluten-free, quinoa beer) 33 cl	7,00€		

EAT HEALTHY, EAT WELL

MONSIEUR K commits to

· Never using food dyes or MSGs

· Thaïs are fond of this flavor enhancer which means to to balance a dish, rounding the overall perception of other tastes. No shortcuts at Mr. K

· Favoring gluten-free products when possible

· Our soy sauce is gluten-free.

· An air contamination is impossible in our restaurant:

· We do not use palm oil.

· We work with fresh ingredients that arrive daily each morning. Our fruits, vegetables and meats are selected with care and ordered each day for the next morning. We wash, peel and cut our vegetables ourselves. We do not work with frozen ingredients - except

· For our meats and vegetables, we favor local or close-range origin.