

Soups

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1. Spicy Peking soup (*5)	4.50
2. Chicken soup with angel 's hair (*5-8)	4.50
3. Creamy soup with shark 's fins (*13)	5.50
4. Wan tan soup (*2-5)	5.00
5. Soup with shrimps and corn (*5-13)	5.00
6. Tomato soup	4.50
7. Special soup from the house	5.50
8. Thai soup " tom yong kung " (*13)	6.00

Starters

10.Spring roll (*2-7)	4.50
11.Imperial rolls (nems)	5.50
12.Roasted pork (*2)	5.50
13.Roasted chicken(*2)	5.50
14.Roasted beef (*2)	5.50
15.Roasted prawns (*2-13)	9.00
16.Roll filled with roasted pork (*2-7)	5.50
17.Raviolis filled with pork (*2-11)	6.00
18.Fried wan tan (*2)	5.50
19.Frogs legs with garlic (*2)	7.00
20.Fried prawns with salad (*2-11-13)	9.00
21.Various dim sum cooked in vapor (*2-13)	10.50
22.Raviolis filled with shrimps cooked in vapor (*13)	6.00
23.Pork meatballs in vapor (*2)	5.50
24.Dish from the house (*2-13)	9.50
25.Dish bangkok grand palace (for 2 person) (*2-13)	18.50
26.Prawn salad (*1-13)	7.00
27.Chicken salad (*1)	6.50

28. Shrimp salad (*1-13)	7.00
29. Chinese salad (*1)	6.00
30. Mixed salad(*1-13)	9.50

Pork

31. Fried pork with sweet-sour sauce (*2)	11.50
32. Pork with chinese vegetables	11.50
33. Pork with chinese mushrooms	11.80
34. Spicy pork on a hot plate	12.00

Beef *Maison des Gourmets*

35. Beef with chinese vegetables	13.00
36. Beef fillet with onions	13.00
37. Beef fillet with bamboo and mushrooms	13.50
38. Spicy beef on a hot plate	14.00

Chicken

39. Fried chicken with sweet-sour sauce (*2)	12.50
40. Chicken with chinese vegetables	12.50
41. Chicken with bamboo and mushrooms	12.50
42. Chicken with pineapple	12.00
43. Chicken curry	12.00
44. Spicy chicken on a hot plate	13.00

Duck

45. Duck with chinese vegetables	15.00
46.	
47. Peking duck (*2)	17.00
48. Duck with pineapple or orange	16.00
49. Spicy duck on a hot plate	16.00

Seafood

50. Fried prawns in a sweet-sour sauce (*2-5-13)	16.00
51. Roasted prawns with the season 's vegetables (*13)	15.50
52. Prawns in curry (*13)	15.50
53. Spicy prawns on a hot plate (*13)	17.00
54. Roasted squid with the season 's vegetables (*13)	15.50
55. Squid with black beans in a hot sauce (*12-13)	15.50
56. Fried fish in a sweet-sour or hot sauce (*2-13)	15.50
57. Fish cooked in vapor (chinese method) (*13)	16.00
58. Grilled sole fillet (*2-5-6)	18.00
59. Nest of seafood (*13)	18.00
60. Pot-au-feu with seafood (Casserole) (*13)	18.00

Noodles

61.Noodles with chicken (*2-5)	11.00
62.Noodles with beef (*2-5)	11.50
63.Noodles with prawns (*2-5-13)	13.50
64.	
65.Noodles with vegetables (*2-5)	12.50
66.Noodles (*2)	10.50
67.Rice noodles from the house (*2-13)	13.50

Rice

68.Rice with chicken (*5)	11.00
69.Rice with pork (*5)	11.00
70.Rice with beef (*5)	11.50
71.Rice with prawns (*5-13)	13.50
72.Rice with shrimps (*5-13)	13.00
73.Rice with vegetables (*5)	11.50
74.Rice prepared by the house (*5-13)	12.50

Lamb

75.	
76.Spicy lamb on a hot plate	15.50

Specials

(from Thailand, Vietnam and Korea)

77. Beef with curry, aubergines and coconut milk (*4)	15.50
78. Roasted beef with asparaguses	15.50
79. Beef grilled at the table (*11)	15.50
80. Chicken perfumed with Thai spices (*11)	15.00
81. Grilled chicken with coconut sauce and spiced with curry	15.50
82. Chicken grilled at the table	15.00
83. Duck prepared in a Thai manner	16.50
84. Crispy duck grilled on a hot plate	17.00
85. Grilled prawns on a Thai Dish	17.00
86. Grilled prawns on a hot plate	16.50
87. Grilled fish on a hot plate	16.50

Maison des Gourmets

Specials from the house

88. Royal prawns from the house (*11-13)	17.00
89. Chicken with the eight delights (*13)	16.50
90. Duck (keil in manner) (*2)	17.00
91. Canton duck (*2)	17.00
92.	
93. Scallops with black beans (*13)	18.00
94.	
95. Seafood on a hot plate (*13)	17.00
96. Chinese vegetables	13.00
97. Tofu made by the house	13.00

98. Prawns with garlic (ti-pan) (*13)	17.00
99. frogs legs with garlic (ti-pan) (*2)	16.00
100. squid with garlic (ti-pan) (*13)	16.00
101. chicken with garlic (ti-pan)	16.00
102. beef steak on a hot plate	17.00
103. the tree burning delights	16.00
104. spicy fillet of the pork in a yu xiang sauce	15.50
105. chicken with cajou nuts (*10)	16.00
106. fried chicken in a caramel sauce	15.00
107. fried beef in a hot sweet-sour sauce (*11)	15.00
108. fried prawns, duck and chicken in a sweet-sour sauce (*2-13)	17.00
109. prawns (ti-pan) in a sweet-sour and hot sauce (*13)	16.00
110. chop suey with chicken/pork/beef	12.00
111. children s dish (chicken/pork/beef)	8.50
112. special chinese fondue (for 2 person) (*13)	56.00

Maison des Gourmets



Aperitifs

Aperitif house	5.80
Kir Royal	6.50
Glass of champagne	6.50
Kir	5.80
Red/white Martini	5.80
Bitter rouge	5.80
Red Porto	5.80
White Porto	5.80
Dry Campari/Soda/Orange	6.50
Dry Cynar /Soda/Orange	6.50
Picon Beer	6.50
Ricard	5.80
Gin Tonic	6.50
Whisky J&B	6.00
Whisky	6.50
Sherry	5.80
Lychee wine	5.80
Vodka orange	5.80
Baccardi	5.80
Pisange orange	5.80
Crodino	5.80

Digestifs

Sake	4.00
Buff	4.50
Grappa	4.50
Cognac	4.50
Calvados	4.50
Grand Marnier	4.30
Sambuca	4.50
Cointreau	4.50
Marc de Bourgogne	4.80
Baileys	4.80
Amaretto	4.80
Poire williams	4.80
Mirabelle	4.80
Framboise	4.80
Averna	4.50

Soft drinks

Beer	3.00
Chinese beer Tsing Tao	3.80
Panache (beer mixed with coke or sprite)	3.50
Coca-Cola(Zero/Light)	2.50
Sprite	2.50
Fanta	2.50
Rosport	2.50
Rosport Bleu	3.80
Vittel	2.50
Vittel1/2L	3.80
Vittel 1L	6.00
Scweppeds Tonic	3.00
Orange juice	3.00
Apple juice	3.00
Pineapple juice	3.00

Maison des Gourmets *Hot drinks*

Irish coffee	7.50
Chinese tea/Tea Menthe/Tea Camomille /Green Tea	2.60
Coffee	2.60
Espresso	2.60
Cappuccino	3.00
Hot Chocolate	3.60
Lait Russe	3.60

Menu at 25.00 Euro

Choice of soups (n°1-8)

Special roll filled with prawns and raviolis

Choice of main course from the chinese menu card(n°31-76)

Choice of dessert

Menu at 30.00 Euro

(58.00Euro for 2 person)

Maison des Gourmets

Choice of soups

Dish prepared by the house

Special dish with:

- fried duck
- fried prawns
- fried squid
- beef with onions
- chicken with bamboos and paprika
- fried pork in a sweet-sour sauce

Choice of dessert