



BISTROT EXOTIQUE



Soups – Tom

TOM YAM KUNG

shrimps, kaffir lime leaves, galangal, lemongrass, coriander & *Thai* chili

13

TOM KHA KAI

chicken, mushrooms, corn, coconut milk, *Thai* spices, coriander & herbs

12

VEGETABLE NOODLE SOUP



rice flake noodles, home made vegetable broth,
fresh vegetables — with rice vinegar & chili on the side

10

CHICKEN NOODLE SOUP

chicken, rice flake noodles, fresh vegetables in chicken broth
— with rice vinegar and chili & on the side

11

Salads – Yam

MANGO SALAD



mango, cucumber, carrot, cherry tomatoes, fresh mint, peanuts,
caramelized garlic, dried baby shrimps & *Asian* vinaigrette

16

PAPAYA SALAD



green papaya, carrot, green beans, cherry tomatoes, peanuts, lime, chili, garlic,
tamarind, fish sauce & palm sugar — *freshly prepared in mortar and pestle at your table*

17

BEEF SALAD

green salad with thin grilled slices of beef and *Thai* sauce

16

DUCK SALAD

duck, vermicelli noodles, salad leaves, peanuts, fish sauce,
lemon, chilli & coriander

16

Starters – Aahaan Wouan

BAO BAN

steamed bun with roast duck, pickled cucumber, coriander, hoisin sauce, and spring onion **6**

WON-TON

stuffed with marinated chicken & herbs — served with sweet chili sauce & coriander **11**

CHICKEN SATAY

grilled skewered chicken marinated with turmeric & coconut milk
served with peanut sauce & cucumber sauce on the side **13**

FRESH THAI ROLLS

fresh veggies with *Thai* style pork, tamarind sauce,
wrapped in daily homemade pastry **11**

VEGGIE VIETNAMESE ROLLS

fresh vegetables, vermicelli noodles, caramelized onions,
wrapped in rice paper with *Vietnamese* dipping sauce **10**

DUCK VIETNAMESE ROLLS

duck & fresh vegetables, wrapped in rice paper with sweet soy sauce & ginger sauce **12**

STEAMED DUMPLINGS WITH SHRIMPS & FISH

served in *Thai* broth with light soya sauce lime and spring onion **14**

STEAMED DUMPLINGS WITH PORK

served in *Thai* broth made of sweet soya sauce, ginger, coriander & *Thai* chili **13**

WOK VEGETABLES

stir fry with seasonal asian vegetables and oyster sauce **12**

FRIED SHRIMPS

crispy shrimps in panko crumbs served with sweet chili sauce on the side **15**

POK POK WINGS

Vietnamese recipe with chicken wings marinated in garlic, lime, fish sauce
served with homemade pickles. **12**



Curry – Gaeng

GREEN CURRY

Tofu / Chicken / Shrimps

— served with jasmine rice

16 / 17 / 21

RED CURRY WITH SHRIMPS

coconut milk, vegetables, fresh *Thai* basil served with jasmine rice

22

BURMESE CHICKEN CURRY

coconut milk, cherry tomatoes, caramelized onions, turmeric, served w/ jasmine rice

19

KHAO SOI

homemade *Chiang Mai* curry with chicken, coconut milk, bean sprouts, coriander, mendake noodles — served with homemade *Thai* chili paste & crispy noodles

20

Main – Aahaan Jaan Diaw

BUN-CHA

Vietnamese caramelized pork patties on rice noodles, pickles, caramelised onions, coriander and fresh herbs

17

PHAD THAI

a classic *Thai* wok dish with rice noodles, shrimps, vegetables, egg, tamarind sauce, peanuts, coriander & *Thai* chili

19

PAD GAPRAO

stir fry minced beef with vegetables, oyster sauce, mint, served with rice and fried egg on top

19

GRILLED SALMON

baked salmon fillet, on green vegetables, soy sauce, sesame oil and lime

26

PEKING DUCK

crispy duck breasts, fresh vegetables, hoisin sauce & pancakes

25

KAI-YANG — THAI STYLE BBQ CHICKEN

chicken marinated with dark soya sauce, tamarind, coriander & herbs served with sticky rice and mango salad

17

ISSAN STYLE MUSHROOM STIR FRY

stir fry mushrooms with soy sauce, spring onion, mint, glass noodles

16

ENTRECÔTE CAFÉ DE PARIS — ASIAN STYLE

black angus beef cooked with the famous butter based & herbs sauce with an addition of *Asian* spices & seasonal *Asian* vegetables

34

FISH OF THE DAY

fresh turmeric & lemongrass, served with rice noodles, grilled pineapple, radish & greens

26

Rice – Khao

THAI FRIED RICE

with chicken, eggs, vegetables, soy sauce & fish sauce

12

STEAMED JASMINE RICE

3

STICKY RICE

4

Vegan Dishes

VEGAN DISH

Broccoli, almonds, chili, onions, sweet potatoes
& soy sauce

14

VEGAN KHAO SOI

Shiitake & eryngi mushrooms, hand-made curry w/ broccoli, sweet potatoes and sesame.
Served w/ steamed jasmine rice.

19

Please don't forget to ask for our daily specials



Στις τιμές συμπεριλαμβάνεται ΦΠΑ 24% & Σέρβις 13%
Αγορανομικός Υπεύθυνος: Διονύσης Παξινός