

the **r e f l e x i o n s**

Lunch Menu

Starters:

Salmon / potato / ceviche / citrus / pork belly / fennel / tiger prawn

Lobster soup / lobster ravioli / popcorn / sweet corn / sour cream

Steak tartare / quail egg / pickled onion / cucumber / mustard ice cream

Main course:

Japanese Seabream / caper / shallot / sugar snap / grapes / lemon

Aquarello Risotto / tomato / asparagus / sour cream / olive oil / spring onion

Slow cooked chicken / duck liver / leek / garlic / mushroom / truffle vinaigrette

Wagyu Striploin NO 4 / bone marrow / eggplant / paprika / beef cheek **add 700**

Dessert:

Chocolate / caramelized popcorn / chocolate mousse / passion fruit

Strawberry / lemon / sour cream / vanilla / rhubarb / strawberry sorbet

Roasted Banana / mango / lime mousse / banana espuma / honey ice cream

Cheese 3 pieces / nut / grape / apricot **add 350**

2 course: 999

3 course: 1250

Marchand cheese

3 pieces 450

5 pieces 700

7 pieces 950

Phillip Marchand is following in his family's long tradition in fresh dairy produce (cheese and butter) ensuring the continuation of the profession and unique savoir-faire of one of the oldest food establishments in eastern France, the secret of which been passed down through four generations since 1888

Food is a gift and should be treated, reverentially, romanced, ritualized and seasoned with memory.

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.

Prices are in Thai baht and subject to 10% service charge and applicable government tax. ราคาข้างต้นเป็นเงินบาท ยังไม่รวมค่าบริการ และภาษีรัฐบาล