

Entries

Salads

S1	Grilled beef salad with lemongrass	9,50
S2	Thinly sliced cuttlefish salad	9,50
S3	Marinated green papaya salad	9,50
S4	Fresh pineapple salad with shrimp	12,90
S5	Marinated whelks with Tom Yum sauce	9,50

Soups

T1	Shrimp soup with fresh lemongrass	8,50
T2	Seafood soup and coconut milk	8,50
T3	Chicken and coconut milk soup	8,50
T4	Vegetable soup with lemongrass	8,00

Vapors

V1	Steam assortment 4 pcs	5,90
V2	Shrimp ravioli 4 pcs	5,90
V3	Shrimp bite 4 pcs	5,90
V4	Pork bite 4 pcs	5,90
V5	Vegetable ravioli 4 pcs	5,90

Spring rolls and sausages

N1	Shrimp spring rolls 4 pcs	7,50
N2	Chicken spring rolls 4 pcs	6,90
N3	Pork spring rolls 4 pcs	6,90
N4	Vegetable spring rolls 4 pcs	6,90
N5	Shrimp & Chicken Roll	6,00
N6	Thinly sliced thai sausages	7,90

Vegetarian cuisine

S3	Marinated green papaya salad	9,50
T4	Vegetable and lemongrass soup	8,00
V5	Vegetable ravioli 4 pcs	5,90
N4	Vegetable spring rolls 4 pcs	6,90
P19A	Bun Thai with vegetables	12,90
P30A	Spaghetti sautéed with vegetables	12,90
P32A	Pad Thai with tofu and vegetables	12,90
P4A	Tofu with green curry (red curry P10A) and coconut milk	11,90
P7A	Tofu sauteed with spices and basil leaves	11,90
P36A	Tofu with salt and pepper	11,90

Accompaniment

R1	Plain rice	2,90
R2	Steamed sticky rice	3,90
R6	Sauteed vegetables	4,90
R7	Plain sauteed rice	4,50
R8	Sauteed rice with tomato sauce	4,50
P32N	Plain Pad Thai	4,90

Pad Thai Formula 15,90

Chicken spring rolls / Pork spring rolls 3 pcs
Pad Thai (shrimp, beef or chicken)

Dishes

P1	"Tiger's Tear"	18,00
	Grilled rib steak in a spicy herb marinade	
P2	Beef sauteed with spices and basil leaves	11,90
P3	Beef sauteed with fresh lemongrass	11,90
P4	Beef green curry and coconut milk	11,90
P5	Beef red curry and coconut milk	11,90
P6	Beef sauteed with ginger	11,90
P7	Chicken sauteed with spices and basil leaves	11,90
P8	Chicken sauteed with fresh lemongrass	11,90
P9	Chicken green curry and coconut milk	11,90
P10	Chicken red curry and coconut milk	11,90
P11	Chicken sauteed with ginger	11,90
P12	Duck breast sauteed with spices and basil leaves	14,90
P13	Duck breast grilled with tamarind sauce	14,90
P14	Duck breast grilled with ChooChee sauce	14,90
P15	Duck breast sauteed with fresh pineapple	14,90
P16	Duck breast sauteed with ginger	14,90
P17	Spicy seafood sauteed with basil leaves	16,90
P18	Coco Ocean	17,90
	Green Curry Seafood Cooked in Fresh Coconut	
P19	Bun Thai	12,90
	Rice vermicelli salad, raw vegetables with sautéed beef and spring rolls	
P20	Large Shrimp green curry and coconut milk	16,90
P21	Large Shrimp red curry and coconut milk	16,90
P22	Large Shrimp with ChooChee sauce	16,90
P23	Large Shrimp with tamarind sauce	16,90
P24	Large Shrimp with garlic and fresh green pepper	16,90
P25	Large Shrimp sauteed with spices and basil leaves	16,90
P26	Salmon grilled with tamarind sauce	14,90
P27	Salmon grilled with Chef's thai Sauce	14,90
P28	Steamed cod fillet with red curry sauce and mushroom	13,90
P29	Cuttlefish sauteed with spices	13,90
P30	Spaghetti sauteed with seafood or beef	13,90
P31	Beef loc lac accompanied with tomato fried rice	13,90
P32	Pad Thai (shrimp, beef or chicken)	12,90
P33	Caramel pork pot	12,90
P34	Pork ribs with salt and pepper	13,90
P35	Pork ribs with tamarind sauce	13,90
P36	Cuttlefish sauteed with salt and pepper	12,90
P37	Beef sauteed with onions	11,90
P38	Chicken sauteed with onions	11,90
P39	Pork ribs sauteed with basil leaves	13,90

: spicy dishes

Rice

R3	Thai fried rice	11,90
R4	Fried rice with fresh pineapple and shrimp	14,90
R5	Fried rice with shrimp and crab	12,90

Tasting Menu 23,90

See the map
STARTER + MAIN COURSE* OR MAIN COURSE* + DESSERT

Discovery Menu 19,90

Starters of your choice

V1 Steam assortment
T1 Shrimp soup with fresh lemongrass
N7 Spring roll assortment
S2 Thinly sliced cuttlefish salad

Choice of main courses *

P3 Beef sauteed with fresh lemongrass
P7 Chicken sauteed with spices and basil leaves
P29 Cuttlefish sauteed with spices
P9 Chicken green curry and coconut milk

Desserts of your choice

Grilled thai flan with coconut milk
Banana rolls with chocolate sauce 3 pcs
Lychee with syrup
Fresh pineapple

*The dish is served with plain rice or sticky rice

Lunch Menu 15,90

Only at lunchtime from Monday to Friday. Except public holidays
STARTER + MAIN COURSE* OF YOUR CHOICE OR MAIN COURSE* + DESSERT

Entries

T3 Seafood soup and coconut milk
S1 Grilled beef salad with lemongrass
N2-N3 Chicken spring Rolls or Pork spring Rolls 3 Pcs
VAPOURS OF YOUR CHOICE
V2 Shrimp ravioli 4 pcs
V3 Shrimp Bite 4 pcs
V4 Pork Bite 4 Pcs

Dishes

P2 Beef sauteed with spices and basil leaves
P8 Chicken sauteed with fresh lemongrass
P9 Chicken green curry and coconut milk
P29 Cuttlefish sauteed with spices
P37-P38 Beef or Chicken sauteed with onions

Desserts

Grilled thai flan with coconut milk
Fresh pineapple
Lychee with syrup
Ice cream or sorbet (2 scoops)

*The dish is served with plain rice or sticky rice

List of allergens is available upon request

Desserts

Grilled thai flan with coconut milk	5,50	Fresh mango	8,90
Sticky rice with mango	8,90	Colonel cup	7,00
Jackfruit with glutinous rice au gratin	6,00	Lychees with syrup	4,50
Banana rolls with chocolate sauce	5,50	Fresh pineapple	5,50
Coconut pearl	5,50		

Ice creams & Sorbets

vanilla, coconut, lime, mango	1 scoop 2.50 / 2 scoops 4.50
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Coffee & Tea

Espresso / Decaffeine / Hazelnut	2,50	Green tea	3,00
Infusion	3,50	Jasmine tea	3,00
Lemongrass, ginger or mint		Lotus tea	3,00

Red wines

	37,5cl	75cl
Bordeaux supérieur aoc Château Guillot	14,90	21,90
<i>Well structured, with silky tannins, with delicately cedar woody notes.</i>		
Saint-Emilion Grand Cru aoc Château du Barry		38,90
<i>Ample and full, with an intense and woody nose, of black fruits and toasted coffee.</i>		
Haut-Médoc AOC Victoria II second wine Château Victoria		25,90
<i>Fleshy tannins, rounded off by the spicy notes of wood.</i>		
LOIRE VALLEY		
Saumur Champigny aoc Les Chanteraines	13,90	19,90
<i>Supple and fresh, with a nose of brough wood and red fruits.</i>		
RHÔNE VALLEY		
Côtes du Rhône-villages aoc Coste Clavelle	15,90	22,90
<i>A nose of toasted coffee with fruity notes of strawberry jam.</i>		
BEAUJOLAIS		
Brouilly aoc Château des Tours	15,90	24,90
<i>Fresh and fleshy, supported by tannins of great finesse and a charming nose of blackcurrant and blueberry.</i>		
LANGUEDOC		
Languedoc Pic Saint-Loup aoc Mas de L'Oncle		24,90
<i>Full, rich and velvety, nose of black fruits, blackcurrant jelly and roasted.</i>		

Rose wines

	37,5cl	75cl
RHÔNE VALLEY		
Tavel AOC Priory of Montézargues 	14,90	24,90
<i>Intense, fresh and full, with a nose of cherry and tangerine.</i>		
ALSACE		
Alsace aoc Pinot Noir Hans Schaeffer	13,90	19,90
<i>Between red and rosé, lively and thirst-quenching, with a nose of sour cherry and sour cherry.</i>		
PROVENCE		
Côtes de Provence aoc Côté Presqu'Ile, Minuty	14,90	24,90
<i>Beautiful freshness, notes of citrus and peach, by the Minuty team.</i>		
Coteaux d'Aix en Provence aoc Domaine St Julien Les Vignes	14,90	23,90
<i>Very pale, fresh and crunchy, with a hawthorn </i>		

White wines

	37,5cl	75cl
Quincy aoc Domaine des Ballandors	17,90	29,90
<i>Straight as a blade, with a beautiful minerality, full and fresh on the palate.</i>		
Pouilly Fumé aoc Les Clairières	16,90	28,90
<i>Very dry and very fresh, with a nose of grapefruit, a mineral and racy mouthfeel.</i>		
Alsace aoc Gewurztraminer H.Schaeffer	13,90	22,90
<i>Supple and fresh, slightly pearling, with an intense nose of rose and lychee.</i>		
BURGUNDY		
Petit Chablis aoc Olivier Savary	15,90	26,90
<i>Lively and dry, lemony in the mouth.</i>		

Wines in decanters

	14cl	25cl	50cl
Bordeaux aoc Château La Gabarre	red 3,50	5,50	8,50
<i>Nice fruit, structure of small fresh tannins.</i>			
Luberon AOC La Terrasse des Oliviers	rose 3,50	5,50	8,50
<i>Sustained, fruity and fleshy, very dry on the finish.</i>			
Bordeaux aoc, Sauvignon Rochepaille	white 3,50	5,50	8,50
<i>Aromatic and fresh, elegant, fruity and edgy.</i>			

Champagne AOC

Gremillet Brut Select		75cl	52,90
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Beers

Thai Singha Beer	33cl 4,90	Tsing Tao	33cl 4,90
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Appetizers

Kir white wine IGP Pays d'Oc	15cl 4,50	Ricard	2cl 4,50
Martini rosso, bianco	4cl 4,50	Vodka	2cl 4,50
J&B, Johnnie Walker	2cl 6,50	Champagne glass	15cl 9,90
Cocktail*	7,50	Rum	2cl 4,50
<i>*See with the bartender</i>			

Drinks

Coca-Cola, Zero	33cl 3,50	Fruit juices	33cl 4,50
Fresh Coconut	6,50	Diabolo	33cl 4,50
Evian, San Pellegrino	50cl 4,00		1L 6,00

Digestive

Mei Kwei Lu Rice Alcohol	2cl 5,00	Get 27	6cl 5,00
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Dine-in or take-out



Our Establishments

Pâtes Thaï – Place d'Italie
6 rue Primatice – 75013 Paris
01 73 71 42 80
(Metro Line 5,6,7 – Station "Place d'Italie")

Pâtes Thaï - Charléty
3 Rue Boussingault – 75013 Paris
09 83 03 40 90
(Tramway T3B – "Stade Charléty" station)

If you want to travel to other destinations, come and discover the Flavors of Vietnam at the

Restaurant Ô'PHÔ

5 rue Abel Hovelacque – 75013 PARIS
01 71 50 31 68
(Metro Line 5,6,7 – Station "Place d'Italie")
(Metro Line 7 – "Les Gobelins" station)