

# BAOSIAN



## THAI FOOD



### 🍣 SPRING ROLLS 4 pieces

Served with salad, mint and nuoc-mam sauce.

Vegetables 🌱	7,00€
Chicken	8,00€
Shrimp	9,00€

### 🍣 TEMPURA 3 pieces

Shrimp	8,00€
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*Panko fried shrimp with a sweet and sour sauce*

### 🍣 CRUSTY BALLS 3 pieces

Vegetarian 🌱	7,00€
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### 🍣 SUMMER ROLLS

Vegetarian 🌱	6,00€
Shrimp	8,00€
Chicken	7,00€

*Rice cake, rice vermicelli, lettuce, soy, carrots, red cabbage, yellow radish, peanuts, mint*

*Rice cake, rice vermicelli, lettuce, soy, carrots, slivered almonds, shrimps, Thai basil, mint*

*Rice cake, rice vermicelli, lettuce, soy, carrots, chicken, avocado, peanuts, mint*

### OUR PLATES TO SHARE

#### Small

Chicken nems,  
Shrimp nems,  
Crusty balls

14,00€

#### Large

Chicken nems,  
Shrimp nems,  
Crusty balls  
Summer rolls vegetarian

25,00€

### SOUPS

Vegetables with rice vermicelli and lemongrass 🌱	8,00€
Chicken with coconut milk and lemongrass	9,00€
Shrimp with coconut milk and lemongrass	10,00€
Seasonal soup <i>(winter period)</i>	8,00€

### SWEET POTATO FRIES

Served with homemade sauce

5,50€

### LARGE SALADS

Vegetarian salad 🌱	12,00€
Chicken salad	13,50€
Thai beef salad	14,50€
Thai prawn salad	15,50€
Crispy papaya-mango chicken salad	14,90€

*Salad, tomatoes, nuts, goji berries, pickled tofu, homemade vinaigrette sauce*

*Salad, carrots, spinach shoots, cooked chicken, tomatoes, corn-flakes, homemade caesar sauce*

*Salad, Chinese cabbage, red onion, bell pepper, carrot, beef, bean sprouts, tomato, mint, coriander, lemon leaf, peanut, spicy ponzu sauce.*

*Salad, Chinese cabbage, bell pepper, red onion, carrot, shrimp, bean sprout, tomato, cucumber, mint, coriander, sesame, citrus vinaigrette sauce.*

*Salad, carrot, bean sprouts, red cabbage, green papaya, crispy chicken, red onion, mango, mint, coriander, peanut, homemade vinaigrette sauce.*

### 🍣 DESSERTS

Japanese pearls with coconut milk and coulis	5,00€
Chocolate mousse	5,00€
Fruits crumble	5,00€
Fresh fruit salad	4,50€
Chocolate fondant with caramel heart	5,00€
Sticky rice with coconut milk and mango	6,00€
Desserts of the moment	6,00€

### ICE CREAMS

Vanilla  
Chocolate  
Pistachio

### SHERBETS

Strawberry  
Mango  
Lemon

1 scoop 3,00€  
2 scoops 5,00€

### DRINKS

Thai beer Singha	5,50€
Chinese beer Tsingtao	5,50€
Coke / Cherry coke / Coke zero	2,00€
Oasis / Sprite / Peach Ice tea	2,00€
Schweppes citruses	2,00€
Fruits juices : apple / orange	2,00€
Orangina	2,00€
Evian / San Pellegrino	2,00€
Coffee	2,50€
Long coffee	2,80€
Double coffee	4,50€
Decaffeinated coffee	2,50€
<i>milk supply 0,50 €</i>	
Jasmine tea	4,50€
Black tea	4,50€
Green tea	4,50€

### PAD THAI

Rice noodles, fresh soya, egg, crushed peanuts, chives.

Chicken	14,00€
Beef	15,00€
Shrimp	16,00€
Tofu 🌱	14,50€

### BÔ BUN

Chicken with chicken nems	14,00€
Beef with chicken nems	15,00€
Shrimp with shrimp nems	16,00€
Salmon with vegetable nems	18,00€
Vegetarian 🌱 with vegetable nems	13,00€

### CURRY THAI

simmered with vegetables  
Served with a nature rice bowl

Yellow Curry ●	
Poulet	15,00€
Massaman Curry ●	
Chicken	15,00€
Beef	16,00€
Green Curry ●	
Chicken	15,00€
Panang Curry ●	
Beef	16,00€
Vegetarian 🌱	14,00€
Red Curry ●	
Chicken	15,00€
Schrimp	17,00€

● Sweet ● Very fragrant and slightly spicy  
● A bit spicy ● Spicy

### WOK

Thai rice with vegetables 🌱	12,50€
Fried Thai rice with chicken and vegetables	13,50€
Fried Thai rice with shrimp and vegetables	14,50€
Fried Thai rice with beef and vegetables	14,00€
Fried noodles with chicken and vegetables	13,50€
Fried noodles with beef and vegetables	14,50€
Fried noodles with shrimp and vegetables	15,50€

### GOURMET COURSES

served with a nature rice bowl

Beef basil sauce	15,00€
Chicken skewers satay sauce	15,00€
Chicken teriyaki	15,00€
Caramelized prawns	18,00€
Crispy chicken fried Thai rice	17,00€
LOK LAK rice	16,00€
Salmon filet with coconut milk and soft spices	18,00€

### Accompagnements en supplément

Fragrant nature rice	3,00€
Sticky rice	4,00€
Thai rice with vegetables	7,00€
Fried noodles with vegetables	8,00€
Seasonal vegetables fried in the wok	8,00€

### WHITE WINES

	Glass	Bottle
📌 Bourgogne 🍷 Chablis - Domaine Grivot - Goisot <i>Fresh and lively wine with lemony aromas that highlight a beautiful sense of minerality.</i>	9,00€	40,00€
📌 Côte de Gascogne La Demoiselle De Laballe - Domaine DE LABALLE <i>Fresh and fruity wine slightly sweet with exotic fruits flavors and apricot notes.</i>	8,00€	38,00€
📌 Loire 🍷 Le Secret - Château de Fontenay <i>A supple and round wine with notes of peaches and fresh apricots with a hint of honey, gradually developing a nice tonic.</i>	9,00€	39,00€

### RED WINES

📌 Bordeaux 🍷 Château Ferran - Bordeaux supérieur <i>Strong and elegant wine, a roasted nose, slightly greasy and velvety with a final round in the mouth with soft tannins.</i>	8,00€	38,00€
📌 Côtes Catalanes 🍷 J'ai rendez-vous avec vous - Domaine RIERE CADENE <i>Gourmet wine with red fruits flavors, gooseberry, mashed strawberry. In the mouth, it tastes fluid and fond.</i>	9,00€	39,00€
📌 Gaillac 🍷 Les Quatre - Domaine LES QUATRE <i>Fresh and fluid wine with black and peppery flavors.</i>	9,00€	40,00€

### ROSES WINES

📌 Côte de Provence Source Roseblood - Château D'ESTOUBLON <i>With its generous and fruity foretaste, Source de Roseblood awakens the palate with delightful indulgence.</i>	9,00€	40,00€
📌 Côte de Provence Barbelle - Château Barbelle <i>Fresh and smooth wine with aromas of citrus and passion fruit. It provides a beautiful sensation of freshness.</i>	8,00€	38,00€

