

L'Appart






DINNER: 7PM TO 10:30PM

POUR COMMENCER ...






 Garden salad (160 Kcal / 100 gr)	290
<i>Crunchy vegetables, Xeres vinegar dressing</i>	
Roasted beetroot salad	290
<i>Cumin yogurt mousse, orange zest and sherry vinegar dressing</i>	
Artisan buratta	490
<i>Tomato compote, arugula, basil oil, pine nuts</i>	
 French onion soup	490
<i>Walnut bread, Emmental cheese</i>	
 Green pea velouté	490
<i>Feta, bacon bits, thyme</i>	
"Perfect" egg mollet	490
<i>Red wine sauce, mushrooms duxelle</i>	
Bluefin tuna tartar	590
<i>Tamarin-ginger, candied cashew, dashi jelly</i>	
Combawa marinated crab lump	590
<i>Japanese fruit tomato, avocado cream, espelette dressing</i>	
 Black truffle ravioli	690
<i>Fine mushroom velouté</i>	
Fresh oyster	590
<i>6 pieces French Fine de Claire</i>	
 Wagyu beef tartar "au couteau"	890
<i>Creamy yolk, french truffle, assorted mustards</i>	
Foie gras two ways	990
<i>Mango-long pepper, curry banana and cocoa</i>	

... EN SUITE ...

from the river and the sea

Mont Saint Michel mussels cocotte	890
<i>Saffron and white wine cream sauce, roasted potato</i>	
 Hokkaido scallops and tiger prawns	990
<i>Citrus salsa, barley, chorizo coulis</i>	
 Olive oil poached atlantic salmon (350 Kcal / 100 gr)	990
<i>Bohemian tartlet, chives, garlic purée</i>	
 Steamed butterfish	1,090
<i>King crab, roasted capsicum risotto, Thai beurre blanc</i>	

from the land

Revisited chicken blanquette	790
<i>Tarragon, pilaf rice, vegetable pearl, mushrooms</i>	
 Slow cooked pork tenderloin	990
<i>Grain mustard, green lentils, cigar jus</i>	
 Sous vide duck breast	990
<i>"À l'orange", pumpkin, cabbage étuvée</i>	
Pan roasted Australian Lamb rack	1,090
<i>Ratatouille, chick pea Panisse and smoked lemon jus</i>	
 Wagyu beef striploin Rossini	1,890
<i>Foie gras, black truffle jus, celeriac fondant</i>	
Côte de veau on the bone (2 persons)	2,490
<i>Topinambour and truffle gratin</i>	
... EN FIN .	
Fromages	490
<i>Assorted affinated cheeses of the moment</i>	
 Sliced fruits on ice (70 Kcal / 100 gr)	290
<i>Choice of sorbet</i>	
 Signature dark chocolate fondant	290
<i>Milk ice cream, raspberry</i>	
Lemon tartlets	290
<i>Lemon curd ice cream, meringue and marshmallow</i>	
Yuzu and strawberry baba	290
<i>Cardamom and long pepper coulis, strawberry sorbet</i>	
Homemade ice cream and sorbet selection	100
<i>Per scoop</i>	
Ice cream	
<i>Vanilla, pistachio, milk, chocolate, coffee</i>	
Sorbet	
<i>Raspberry, lemongrass, green apple, passion fruit, lemon</i>	

LES BOUCHÉES DU CHEF (FROM 5PM TO MIDNIGHT)

Baby burrata of your choice / basil, tapenade or truffle, garlic toast, baby wild rocket	250/pcs.
Tuna roll in black and white sesame seed, soy sauce and wakame salad	290
Cod beignet with red capsicum, green curry sauce	290
Crab cake, wasabi mayonnaise, fennel and parsley salad	350
Trio tartar in cones / Wagyu beef, Hokkaido scallop and Pacific tuna	350
Truffled Camembert baked in the box	350
Pan seared foie gras, green apple pickled salad, shiso vinaigrette	390
Squid, beer and parmesan battered, assorted sauces	390
Parisian and cured ham assortment, crushed warm potato salad	550
Atlantic salmon assortment, home marinated and smoked, horseradish cream, salmon eggs	550
Trio burger / Wagyu beef, Canadian lobster and pulled pork	590

Please feel free to contact our L'Appart team for any special dietary requirements

 L'Appart signature dishes  Contains Pork  Delight
Price are in Thai Baht and exclude 7% VAT and 10% service charge.

Please feel free to contact our L'Appart team for any special dietary requirements

 L'Appart signature dishes  Contains Pork  Delight
Price are in Thai Baht and exclude 7% VAT and 10% service charge.



DINNER: 7PM TO 10:30PM

POUR COMMENCER ...

Garden salad (160 Kcal / 100 gr) <i>Crunchy vegetables, Xeres vinegar dressing</i>	290
Roasted beetroot salad <i>Cumin yogurt mousse, orange zest and sherry vinegar dressing</i>	290
Artisan buratta <i>Tomato compote, arugula, basil oil, pine nuts</i>	490
French onion soup <i>Walnut bread, Emmental cheese</i>	490
Green pea velouté <i>Feta, bacon bits, thyme</i>	490
"Perfect" egg mollet <i>Red wine sauce, mushrooms duxelle</i>	490
Bluefin tuna tartar <i>Tamarin-ginger, candied cashew, dashi jelly</i>	590
Combawa marinated crab lump <i>Japanese fruit tomato, avocado cream, espelette dressing</i>	590
Black truffle ravioli <i>Fine mushroom velouté</i>	690
Fresh oyster <i>6 pieces French Fine de Claire</i>	590
Wagyu beef tartar "au couteau" <i>Creamy yolk, french truffle, assorted mustards</i>	890
Foie gras two ways <i>Mango-long pepper, curry banana and cocoa</i>	990

... EN SUITE ...

from the river and the sea

Mont Saint Michel mussels cocotte <i>Saffron and white wine cream sauce, roasted potato</i>	890
Hokkaido scallops and tiger prawns <i>Citrus salsa, barley, chorizo coulis</i>	990
Olive oil poached atlantic salmon (350 Kcal / 100 gr) <i>Bohemian tartlet, chives, garlic purée</i>	990
Steamed butterfish <i>King crab, roasted capsicum risotto, Thai beurre blanc</i>	1,090

Please feel free to contact our L'Appart team for any special dietary requirements

L'Appart signature dishes Contains Pork Delight
Price are in Thai Baht and exclude 7% VAT and 10% service charge.

from the land

Revisited chicken blanquette <i>Tarragon, pilaf rice, vegetable pearl, mushrooms</i>	790
Slow cooked pork tenderloin <i>Arain mustard, green lentils, cigar jus</i>	990
Sous vide duck breast <i>"À l'orange", pumpkin, cabbage étuvée</i>	990
Pan roasted Australian Lamb rack <i>Ratatouille, chick pea Panisse and smoked lemon jus</i>	1,090
Wagyu beef striploin Rossini <i>Foie gras, black truffle jus, celeriac fondant</i>	1,890
Côte de veau on the bone (2 persons) <i>Topinambour and truffle gratin</i>	2,490
... EN FIN .	
Fromages <i>Assorted affinated cheeses of the moment</i>	490
Sliced fruits on ice (70 Kcal / 100 gr) <i>Choice of sorbet</i>	290
Signature dark chocolate fondant <i>Milk ice cream, raspberry</i>	290
Lemon tartlets <i>Lemon curd ice cream, meringue and marshmallow</i>	290
Yuzu and strawberry baba <i>Cardamom and long pepper coulis, strawberry sorbet</i>	290
Homemade ice cream and sorbet selection <i>Per scoop</i>	100

Ice cream

Vanilla, pistachio, milk, chocolate, coffee

Sorbet

Raspberry, lemongrass, green apple, passion fruit, lemon

Please feel free to contact our L'Appart team for any special dietary requirements

L'Appart signature dishes Contains Pork Delight
Price are in Thai Baht and exclude 7% VAT and 10% service charge.