

A la Carte Menu

ENTRÉES *Appetizers*

TARTARE DE THON 🌿🐟 520
Tuna tartar with avocado and lemon condiment

TARTARE DE BŒUF AVEC SES 🍷🐄🥚🌿 420
CONDIMENTS
Traditional beef tartar pickles, shallot, parsley

SALADE LYONNAISE 🍷🥓🥚🌿 520
Frisée salad, crispy lardons, shallot vinaigrette, and slow-cooked egg.

ESCARGOTS TRADITIONNELS 🍷🌿 420
Traditional snails sautéed with garlic and parsley butter, served with crispy baguette.

GRENOUILLES CROUSTILLANTES À 🍷 560
L'AIL ET AU PERSIL
Sautéed frog legs with garlic purée, parsley sauce, and crispy garlic.

OS À LA MOELLE ET POITRINE 🍷🌿🥚🍷 590
DE BŒUF
48 hours slow-cooked beef brisket, mirepoix, bone marrow, and garlic bread.

TERRINE DE PORC ET FOIE GRAS, 🍷🥓🌿🍷🍷 420
CHUTNEY D'ÉCHALOTE
Traditional pork and foie gras terrine, served with shallot chutney.

ŒUF MEURETTE 🍷🥚🍷🍷🍷 390
Poached egg in red wine, mashed potatoes, sautéed mushrooms, and crispy lardons.

GNOCCHI A LA ROMAINE ET 🍷🌿🍷🍷 390
LÉGUMES VERT
Gnocchi made with semolina, pea purée, sugar snap peas, asparagus, sundried tomatoes and parmesan chips (Vegetarian).

PETIT PLATEAU DE FROMAGE 🍷🌿🍷 390
PLATEAU DE FROMAGE 790
Selection of local cheeses made by our artisans.

PETIT PLANCHE DE CHARCUTERIE 🍷🥓🌿 390
PLANCHE DE CHARCUTERIE 890
Assorted local cold cuts prepared by our artisans.

Main Courses PLATS PRINCIPAUX

CORDON BLEU 🍷🐔🥓🥚🌿🍷 620
Chicken ballotine with Paris ham, Comté cheese, Mornay sauce, and chicken jus.

TOMATE FARCIE 🍷🥓🥚🌿🍷 490
Baked tomato filled with homemade pork, served with tomato sauce.

BAVETTE DE BŒUF GRILLÉE 🍷🐄🍷🍷 590
Grilled local Charolaise flank steak, maître d'hôtel butter, and French fries.

SCALLOPS GRENOBLOISE 🍷🍷 990
Seared scallops in brown butter with capers, cauliflower purée, and pickled cauliflower.

CUISSE DE CANARD CONFITES ET POMME 🍷🍷🍷 640
DE TERRE FAÇON SARLADAISE
Local organic crispy duck leg with sautéed potato with garlic and parsley

CROQUE MONSIEUR 🍷🥓🥚🌿🍷 520
Sandwich with brioche bread filled with Mornay sauce, Paris ham and green salad

CROQUE MADAME 🍷🥓🥚🌿🍷 540
Sandwich country bread béchamel, Paris ham, gruyère cheese, topped with fried egg and green salad

RISOTTO DE BETTERAVE, PISTACHES 🍷🥕🌿 420
GRILLÉES ET LÉGUMES DU MOMENT (Vegan)
Beetroot risotto with glazed pickled vegetables and roasted pistachios (Vegan)

VOL-AU-VENT CRÈME DE POIS CHICHE, 🍷🌿🍷🌿 490
LÉGUME DE SAISON, OLIVES
Traditional vol-au-vent filled with chickpea cream seasonal vegetables and olives

SOUPE À L'OIGNON TRADITIONNELLE 🍷🐔🌿🍷 390
Traditional French onion soup with double chicken stock, toasted bread and Comté cheese.

“ FROM THE HEART OF PARIS TO THE SOUL OF WIRELESS ROAD, CAFÉ CLAIRE BRINGS CLASSIC BISTRO CHARM TO LIFE WITH LOCAL INGREDIENTS AND TIMELESS CARE. ”

🍷 Contains Dairy 🌿 Contains Gluten 🥚 Contains Eggs 🍷 Contains Alcohol 🍷 Local Product 🥓 Contains Nuts 🐔 Contains Chicken 🥓 Contains Pork 🐄 Contains Beef 🍷 Contains Shellfish 🐟 Contains Fish 🌿 Vegan 🌿 Vegetarian

Prices are quoted in Thai baht, subject to 10% service charge and 7% applicable government tax

Consommé CONSOMMÉ

SOUPE VGE À LA TRUFFE, FOIE GRAS 🍷🌿🍷🍷 990
ET LÉGUMES
Truffle soup with beef consommé, foie gras, and vegetables, topped with puff pastry (20 min preparation)

Side Dishes ACCOMPAGNEMENTS

POMMES RISSOLÉES 🍷🍷🌿 220
Sautéed potatoes with garlic and thyme - a childhood family favorite

FRITES 🌿 220
Traditional French fries

LÉGUMES SAUTÉS 🍷🌿 220
Local seasonal vegetables sautéed with wild garlic and parsley

PÂTISSERIES *Pastries*

VACHERIN AUX FRAISES 🍷🍷🥚 320
Crisp meringue layered with vanilla ice cream, strawberries, and berry coulis.

MONT BLANC 🌿🍷🥚 390
Chestnut purée with whipped cream, meringue, and powdered sugar.

OMELETTE NORVÉGIENNE 🍷🍷 320
Meringue on chocolate Sponge cake, flambéed with Cointreau and served with vanilla, chocolate and pistachio ice cream.

TARTE À LA VANILLE 🍷🌿🍷🍷 390
Vanilla tart made with local vanilla pods and caramel.

PROFITEROLES 🍷🌿🍷🥚 320
Choux pastry filled with vanilla ice cream, hot chocolate sauce, and crispy almonds.

Ice Cream LES GLACES

CHOCOLATE ICE CREAM 🍷
MADAGASCAR VANILLA ICE CREAM
PISTACHIO ICE CREAM
YOUNG COCONUT ICE CREAM 🍷
STRAWBERRY SHERBET 🍷
LEMONADE SHERBET 🍷

1 scoop THB 90 / 2 scoops THB 180 / 3 scoops THB 250
Choice of toppings (THB 50); chocolate, chantilly or crispy hazelnut.

BEVERAGE

WINE *by glass*

CHARDONNAY, RÉSERVE ST. MARTIN <i>Languedoc-Roussillon, France, 2021</i>	400
SAUVIGNON BLANC, GEORGES DUBOEUF <i>Loire, France, 2022</i>	420
BEAU RÈVREDE TRADITION BLANC <i>Bordeaux, France, 2023</i>	400
MERLOT, BEAU RÊVE DE TRADITION MAISON <i>Médoc, Bordeaux, France, 2022</i>	400
PINOT NOIR, RÉSERVE ST. MARTIN IGP PAYS D'OC <i>Languedoc-Roussillon, France, 2021</i>	400
CABERNET SAUVIGNON, GEORGES DUBOEUFVIN DE PAYS D'OC <i>Languedoc-Roussillon, France, 2021</i>	420
BOTTER, BRUT VINO SPUMANTE PROSECCO <i>Veneto, Italy, NV</i>	400
CHAMPAGNE FLEUR DE BRUT PREMIER CRU, DUVAL LEROY 375ML <i>Small bottle</i>	4200

COCKTAILS

CLAIRE	THB 380
FRENCH CONNECTION	THB 450
SIDECAR	THB 450
FRENCH MARTINI	THB 380
FRENCH75	THB 420
MIMOSA	THB 420
BOULEVARDIER	THB 380

MOCKTAILS

ORANGINA	THB 220
LA VIE EN ROSE	THB 220
DIABLO MENTHE	THB 220
IMMUNITY BOOSTER	THB 220

SOFT DRINKS & MORE

COKE / COKE ZERO / COKE LIGHT / SPRITE SCHEWPPES SODA / GINGER ALE / TONIC	130
OGEU STILL 330 ML / 750 ML	160 / 300
OGEU SPARKLING 330 ML / 750 ML	160 / 300
CAFE CLAIRE STILL 650 ML	85
CAFE CLAIRE SAPRKLING 650 ML	105
MIND KOMBUCHA <i>Original / Honey Ginger / Yuzu Peach / Lychee</i>	160
CHARU COFFEE <i>Hot Or Cold</i> AMERICANO CAPPUCINO LATTE MOCHA	140 / 150
ESPRESSO SHOT <i>(Single or double)</i>	140 / 240
TWG TEA <i>1837 Black Tea / French Earl Grey / Grand Jasmine / Organic Sencha / English Breakfast / Pink Flamingo / Pink Garden / Geisha Blossom / Silvermoon / Chamomile / Lemon Bush</i>	200

COGNAC

MARTELL VSOP	590
MARTELL CORDON BLUE	1550
CAMUS VSOP BORDERIES	590
CAMUS XO	1100
CAMUS XO EXTRA ELEGANCE	2590
REMY MARTIN VSOP	590
REMY MARTIN XO	1550
HENNESSY VSOP	590
HENNESSY XO	1590

PORT

HARVEY'S BRISTROL CREAM	350
TIO PEPE	350
TAYLOR'S TAWNY PORT	400

SPIRIT

BEEFEATER	300
BOMBAY SAPHIRE	320
TANQUERAY	320
BULLDOG	320
ROKU	450
HENDRICK'S	450
MALFY	320
WHITE RABBIT	300
ABSOLUT	320
BELVEDERE	450
GREY GOOSE	450
KETEL ONE	400
BACARDI	300
CHALONG BAY	300
MEKHONG	250

GLENFIDICH 12 YRS.	450
GLENFIDICH 15 YRS.	850
GLENFIDICH 18 YRS.	950
GLENFARCLAS 12 YRS.	650
GLENFARCLAS 15 YRS.	1200

BEER

SINGHA	200
CHANG	200
ASAHI	220
HEINEKEN	220

*From classic French aperitifs to
modern twists with local flair, our drinks are crafted to
reflect the rhythm of CAFE CLAIRE refined,
relaxed, and undeniably Parisian.*