

# CARTE DU PETIT SIAM

## Local and Homemade products

A « table d'hôtes » is not a restaurant.  
Every day we make a selection of products to serve you a  
homemade meal.

We can adapt if necessary but a supplement may be  
requested

**Be the first to reserve and you will choose with us the  
selection of the day.**



### ASSIETTES OF THE DAY

- **Assiette of 6 tapas or local specialties of the day**  
served with our vegetable side of the day : 15 euros
- **Homemade main course** : 14 euros
- **Assiette of desserts of the day** : 8 euros

### MENUS OF THE DAY

- **Home formulas: 20 euros**  
- Main course + Assiette of desserts  
- Selection of tapas and local specialties + assiette of desserts  
- Selection of tapas and local specialties + main course
- **Petit Siam full menu: 25 euros**  
Plate of tapas and local specialties + main course  
+ Assiette of desserts
- **Complete children's menu: 13 euros**

### THE DRINKS

- Bottle of wine (Red / rosé / white): 16 to 18 euros
- Glass of wine (Red / rosé / white): 4.5 euros
- Beer: 3 euros
- Kir / Porto / House cocktail (Punch) / Gin Tonic: 5 euros
- Sodas: Fanta / Coca cola (33 cl) / coca 0 / ice tea peach /  
schweppes/ seven up : 2 euros
- Sparkling water (1 liter): 2.5 euros
- Glass of grenadine or mint ( French squash) or fruit juice (apple /  
orange): 1.5 euro
- Hot drink: Tea / chocolate / milk / coffee: 1.2

**Service and taxes included**

**Service at individual tables**

### Examples of what we can offer

#### HOMEMADE TAPAS OR ANTIPASTI

- Zucchini, feta and mint bite
- Cod fritters
- Fish pâté
- Salmorejo
- Vegetable marinade
- Thai rice cake with shrimp
- Beetroot mousse on goat cheese
- Seasonal vegetable flan

#### LOCAL SPECIALTIES

- Homemade pâté or rillettes
- Black pudding / apple / spices ring
- Auvergne sausage
- Mushrooms stuffed with garlic cream
- Snails bite
- Auvergne ham
- Blue cheese and potatoe hash browns
- Cheese: cantal / saint nectaire / Comté

#### ASSIETTE'S VEGETABLE SIDES

- Bunch of fresh vegetables and our homemade sauces: tapenade /  
soja cream/gravlax/oignons marmelade
- Vegetable crumble
- home salad
- Spinach and salmon pie

#### HOUSE DELICACIES

*Served with our delicacies :*

*Mini cannelé / Mini Breton butter cookie/ orange and cointreau chocolate*

- Cinnamon apple and pear with ginger crumble (or as an  
« aumonière »)
- Ice cream in a wafer-cup
- Abricot « tatin » with romarin
- Fruit salad or fruit in homemade syrup
- Fruit tiramisu
- Fruit panacotta
- Fruit or chocolate mousse
- Chocolate fondant

#### HOMEMADE THAI MAIN COURSES

*Served with rice*

- Coconut chicken red curry
- Chicken with Ginger and black mushrooms
- Chicken yellow curry with green pepper
- Pork with basil
- Fish and shrimp soup with coconut and lemongrass

#### VEGETARIAN MAIN COURSE

- Coconut vegetable green curry served with rice
- Pad Thai : fried noodles with vegetables ( and shrimps if you like)

Thai cuisine is spicy. But rest assured, we have softened some recipes to adapt to European taste.

Outside service hours, cold drinks are available in the fridge of the communal kitchen.

You can help yourself. Please report it to reception afterwards