THAI CUISINE · ORSAY

Papaye Verte

STARTERS

served in fours

Papaye Verte platter BEST-SELLER — 28 / 40
For 2 or 3 — a nibble for the aperitif, ideal to share!

Nems Kai / Muu — 10
Chicken or pork spring rolls

Vegetable spring rolls — 10

Pho Pia Kai — 10
Fried chicken and taro rolls

Kai Ping — 12
Chicken skewers, satay sauce

Pho Pia Kung — 12
Fried prawn rolls

SOUPS

Tom Kha Kai — 11
Chicken soup with coconut cream, lemongrass, galangal and mushrooms

Tom Yum Kung — 12
Prawn soup with lemongrass and mushrooms

SALADS

Som Tam — 11
Green papaya salad — we recommend it spicy!

Yam Mamuang — 12
Green mango salad, Thai herbs and prawns

Yam Neua — 12
Grilled then sliced beef salad with Thai herbs

Yam Pla — 12
Salmon tartare, lemon juice and Thai herbs

PAPAYE VERTE

MAINS

Dishes are spicy on request only!

Pad Thaï BEST-SELLER 16
Wok-fried rice noodles, peanuts, chicken and prawns

Larmes du Tigre BEST-SELLER 27
Marinated beef rib steak with Thai herbs, served on a hot plate — "so good the tiger cries to have it again"

Kai Pad Siuu 16
Wok-fried rice noodles, crunchy vegetables and chicken

Ped Makham 19
Fried duck in tamarind sauce, peppers and fried basil

Garlic pork 17
Served with tamarind sauce, peppers and fried garlic

Pad Piowann 18
Sliced chicken with pineapple, cashew nuts and sweet-and-sour sauce

Khao Pad Sapparod 18
Fried rice with chicken, prawns and pineapple, served in a pineapple

Massaman Lamb 21
Leg of lamb slow-cooked in red curry

Choo Chi Pla 20
Fried salmon fillet in red curry and coconut milk

Choo Chi Kung 22
Fried king prawns in red curry and coconut milk

Thai basil stir-fry ..... 16 / 17 / 18
Your choice: chicken / beef / prawns

Green curry ..... 16 / 17 / 18
Coconut milk, your choice: chicken / beef / prawns

Red curry ..... 16 / 17 / 18
Coconut milk, your choice: chicken / beef / duck / prawns

SIDES

Steamed rice 4 . Sticky rice 4 . Wok-fried vegetables 4 . Fried noodles 4

PAPAYE VERTE

LUNCH MENUS

Tuesday to Friday, excl. public holidays · the Bo Bun menu is served every lunchtime

Pattaya

Chicken spring rolls
Vermicelli salad
Green curry chicken
Steamed rice

— 17 —

Papaye Verte

Fried chicken rolls
Chicken lemongrass soup
Green mango salad
Steamed rice

— 17 —

Triangle d'Or

Fried prawn rolls
Red cabbage salad
Red curry chicken
Steamed rice

— 17 —

Vegetarian

Vegetable spring rolls
Vermicelli salad
Wok-fried vegetables
Sticky rice

— 17 —

Bo Bun

Chicken spring rolls
Crudités and vermicelli salad
Beef sautéed with curry and onions
Peanuts

— 14 —

DESSERTS

everything we make is homemade!

Coco Thaï 8
Two scoops of coconut ice cream, butterfly-pea sticky rice, peanuts, sesame

Sangkaya 8
Thai custard, fried shallots, coconut milk and coconut ice cream

Mangue Tapioca 8
Fresh mango, tapioca pearls and coconut milk

Fresh mango 10

Café gourmand 9
Coconut milk pannacotta with mango coulis, chocolate spring rolls, coffee or decaf

Khao Niao Mamuang 9
Fresh mango and sticky rice, coconut milk

Chocolate spring rolls 7
Hazelnuts and orange zest

Coconut & mango pannacotta 8
Coconut milk, mango coulis

Coconut pearls 7
With peanuts and coconut

Meat origin: EU · Net prices in euros, taxes and service included
All our dishes and desserts are homemade · Allergen list available from our staff

PAPAYE VERTE

DRINKS

SOFT DRINKS

- Evian *0.5 / 1L* — 4 / 6
- San Pellegrino *0.5 / 1L* — 4 / 6
- Perrier & lemon *33cl* — 4
- Coca-Cola / Zero *33cl* — 5
- Orangina *33cl* — 4
- Ice Tea *33cl* — 4
- Sprite *33cl* — 4
- Lychee / coconut / mango juice *33cl* — 5
- Schweppes Tonic *33cl* — 4

HOT DRINKS

- Espresso — 3
- Double espresso — 5
- Tea — jasmine, mint — 4

APERITIFS / DIGESTIFS

- Singha *Thai beer · 33cl* — 7
- Franziskaner *33 / 50cl* — 7 / 9
- Kir *blackberry or blackcurrant · 9cl* — 6
- Pastis *4cl* — 6
- Jack Daniel's *4cl* — 7
- Whisky *4cl* — 12

MOCKTAILS

- Koh Lipé — 8
  Butterfly-pea flower, pineapple syrup, sparkling water
- Mango Spicy — 8
  Butterfly-pea flower, spiced mango, sparkling water
- Chiang Mai — 8
  Butterfly-pea flower, rose syrup, sparkling water

COCKTAILS

- Mangarita *10cl* — 11
  Tequila, spiced mango, pineapple, lemon
- Chatuchak *10cl* — 11
  Bombay Sapphire, Chambord, lychee juice
- Mai Tai *12cl* — 11
  Rum, orgeat syrup, cointreau, lime
- Green Basilic — 11
  Thai basil vodka, brown sugar, lime, tonic

WINES

BY THE GLASS — 12CL

- Red — Château Victoria *Haut-Médoc* — 8
- White — Chardonnay Sieur d'Arques — 6
- Rosé — Guerre des Bouchons — 6
- Champagne — Deutz Brut *11cl* — 11

BY THE CARAFE — 25 / 50CL

- Red — Cabernet Sauvignon *Éclats d'arômes* — 8 / 15
- White — Chardonnay *Éclats d'arômes* — 8 / 15
- Rosé du Var *Éclats d'arômes* — 8 / 15

ROSÉS — 37.5 / 75CL

- La Guerre des Bouchons *Languedoc* — 22
- Domaine d'Aspras « à Lisa » — 29
- Rimauresq Cru Classé — 28 / 36
- Bandol, Domaine Tempier — 43
- Minuty Rosé et Or — 49

REDS — 37.5 / 75CL

- Château Victoria *Haut-Médoc* — 39
- Belleruche, M. Chapoutier *Rhône* — 19 / 32
- Saint-Joseph, J-C Marsanne — 25 / 47
- Juliénas, Perrachon & Fils — 32
- Rimauresq Cru Classé — 29 / 45
- Bandol, Domaine Tempier — 26 / 50

WHITES — 37.5 / 75CL

- Chardonnay Sieur d'Arques *no added sulfites* — 22
- Mâcon-Igé, Dom. Marillier — 29
- Belleruche, M. Chapoutier *Rhône* — 19 / 29
- Chablis Bonaugure, Poitout — 48
- Sancerre « Clos de Bannon » — 40

CHAMPAGNE

- Deutz Brut *37.5 / 75cl* — 35 / 62