

Compose your own set menu by choosing dishes from the list below:

Appetizers @ 390 B.

Carpaccio Calabrese

Carpaccio of Beef Tenderloin, Olive Oil and Parmesan

My own smoked Norwegian salmon

marinated and then wood smoked in my garden

Classic lamb's lettuce (Feldsalat) salad

with egg, bacon and croutons

Gambas al Ajillo

Shrimps in Garlic and Oil served in Cast Iron Pot

Yam Moo Yang

Grilled juicy Pork Neck on a medley of crunchy Vegetables

Yam Talay

Prawns, Squids, Clams, Scallops,
Onions, Cucumbers, Tomatoes, Scallions, Garlic & Cilantro

Yam Nua Yang Nam Tok

Grilled tender Beef Tenderloin Salad with Thai spice
on a medley of crunchy Vegetables

Appetizers @ 490 B.

Tapas Españolas

9 different Spanish appetizers

Lomo Ham, Chorriazo, Manchego, Gambas, Olives,
Artichokes, Sardines, Squid, Gazpacho Salad

3 pcs Tsarskaya Oysters

with garlic bread and tradition condiments

Pan-fried Duck Liver (Foie Gras)

On crispy Potato Pancake
with Chives sour Cream and Tomato- & Onion Chutney

US Alaska Scallops in Garlic Butter

finished with Lime Juice and Parsley

Parma Ham Braglia Riserva 24 month aged

with Japanese Melon, Olives, Artichokes and Jalapeños

The traditional Beef Tatar

Hand-chopped Beef Tenderloin, prepared at your Table
served with toasted bread

Appetizers @ 790 B.

Alaska King crab legs

served on ice, garlic bread, 3 kinds of dips
(250gr)

6 pcs Tsarskaya Oysters

with garlic bread and tradition condiments

1/2 Canadian Lobster cocktail

on crunchy lettuces and zesty rose island cocktail sauce

1/2 Canadian Lobster in Champagne Sauce

glazed baby vegetables

Soups @ 250 B.

Yellow pumpkin cream soup

with garlic croutons

Hungarian goulash soup

Tender Morsels of Beef and Garden Vegetables

White Asparagus cream soup

Tom Kha Gai

Coconut flavored Thai spiced Soup with Chicken and Herbs

Soups @ 380 B.

Beef soup with red wine

Beef, Vegetables and Bone Marrow in a clear Beef Bouillon

Traditional Lobster Bisque

Made of live Canadian Lobsters, selected Spices and Herbs
finished with lots of whipped Cream and a Dash of Cognac

Tom Yam Kung

Thailand's most well known spicy & sour Soup

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Main Dishes @ 550 B.

The original Hungarian Beef Goulash

Onions, Paprika, Garlic and Sour Cream

Belgian Lamb Stew

Morsels of Australian Rack of Lamb
slow braised in a dark Beer and Onion Sauce

Grilled Pork Steak 300 gr

marinated with fresh Rosemary and fresh Sage

Giant Wiener Schnitzel as LARGE as your Plate !

Our breaded Pork Escalope
is the biggest you see in Pattaya!

Roasted duck breast

with orange sauce

Gaeng Kew wan Kung

Prawns in green Curry
Baby Eggplants, Spices, Horapa Basil

Pad Kapraw Kung

Prawns stir-fried
Shallots, Garlic, String Beans and spicy Kapraw Basil

Nua pad Nam Mann Hoy

stir-fried Slices of Beef Tenderloin in Oyster Sauce
Onions, Capsicum, Sugar Peas

Gaeng pet Nua yang

tender roasted Beef in red Curry Sauce
with Grapes, Pineapples and Baby Egg Plants

Main Dishes @ 690 B.

Whole Spanish Sea Bass

grilled or pan-fried with Olive Oil and Herbs

Casa Pascal Special - Healthy & Tasty

Barramundi (some call it Thai Sea Bass)
whole fish baked in Rock Salt Crust
Sauce Hollandaise or fresh Lemon & Cucumber Raita

Flamed Beef Filet Mignons (Angus)

In creamy whiskey and pepper sauce

Filet Stroganoff (Angus Tenderloin)

Paprika- & sour Cream Sauce Gherkins and Onions
and Spätzli

Whole Spring Chicken

roasted with fresh Rosemary and special Garlic Butter

Grilled Norwegian Salmon Steak (Norway)

on a zesty Basil Cream Sauce

Pla Kapong Nueng Manau

Barramundi
Barramundi, spicy sour Lime Sauce, Garlic, Coriander

Pla Kapong Rad Prik

Barramundi deep-fried in a zesty sweet Chili Sauce

Pla Kapong tod Kratiem Prik Thai

Barramundi deep-fried with Garlic and black Pepper

Main Dishes @ 890 B.

Angus Rib Eye Steak

(AUS) Angus 200 days MBS 4-5
250 gr

The Flavors of "La Provence"

Oven-roasted Rack of Lamb with special 7 Herbs Mix
AUS white stripe
4 ribs 280 gr

Grilld Angus Beef Tenderloin

(AUS) 150 days grainfed
200 gr

Grilled Lamb Cutlets Provencale

seasoned with my Mom's special 7 – Herbs Mix
(AUS) white stripe
3 pcs 240 gr

Main Dishes @ 1190 B.

Rib Eye Steak

(AUS) Angus 200 days MBS 4-5
500 gr

Whole Dover sole

grilled or pan-fried in butter and parsley

Whole Canadian lobster

550 - 650 gr
grilled with olive oil, garlic, lemon and parsley
or
Thermidor
or
flamed in Whiskey sauce
or
stir-fried Thai style

Compose your own set menu by choosing dishes from the list below:

Desserts @ 300 B.

Swiss Chocolate Mousse

With Grand Marnier marinated Oranges
vanilla sauce and whipping cream

Sweet Dream

A potpourri of mixed Berries and a delicious cream

Crème Brûlée

served with whipped cream and fresh berries

Desserts @ 450 B.

Crêpes Suzette

With Vanilla Ice Cream (prepared at your Table)

Assorted Cheese Platter Small (150 gr.)

fine selection of international cheese
crackers, grapes, condiments

2 choices of Swiss Ice Cream or Sherbet "Mövenpick"

served with whipped cream and berries sauce

Mixed fresh forest berries

Kirsch flavored vanilla sauce, whipped cream
and vanilla ice cream

Desserts @ 850 B.

The great surprise dessert platter

fine selection different desserts and fruits

Black Forest Cake

2 pounds (4~6 portions)

Zuger Kirsch Cake

2 pounds (4~6 portions)