

HORS D'ŒUVRES

SALADE CAPRESE 190

Tomatoes and fresh buffalo mozzarella, pesto sauce & Modena balsamic vinegar

SALADE PARISIENNE 210

Parisian ham, emmental cheese, eggs, black olive & mixed salad

SALADE CAESAR 230

Organic chicken, cherry tomatoes & crouton dressed with Caesar dressing & parmesan cheese

SALADE DE CHEVRE CHAUD AOP 280

Warm French goat Cheese AOP, apple, walnut & honey, baguette and organic mixed salad

SALADE NIÇOISE 290

Spanish tuna seared rare, vegetables, black olives & eggs with whole grain mustard vinaigrette

SALADE D'ENDIVES 350

French Endive Salad with apple, Bleu d'Auvergne (Blue Cheese) & Walnut

Soupe du jour

SOUP OF THE DAY 150

(ask our service team)

QUICHE LORRAINE 180

Classic French savory tart with bacon, egg & cheese served with salad

CROQUE MONSIEUR 240

Baked emmental cheese, Paris ham & béchamel sauce sandwich served with salad & French Fries

Make it “Madame” - add organic fried egg on top 260

BAGUETTE Jambon de Paris & Brie 210

Butter, Moutarde de Dijon, Paris Ham, French Brie Cheese

TARTARE DE TOMATE ET CONCOMBRE 240

Tomato & Cucumber tartare with fresh basil

CARPACCIO DE BŒUF DE CHAROLAIS 260

Charolais Beef carpaccio with shaved parmesan, green salad and homemade pesto sauce

NEMS DE CAMEMBERT DE NORMANDIE 320

Cow's milk Camembert cheese fried spring rolls served with green salad

Bistro Classic

TRADITIONNELLE SOUPE À L'OIGNON 190

Traditional onion soup with toasted bread and gratinated cheese

TERRINE DE FOIE GRAS « Bacchus&Co » 560

“Bacchus&Co” Duck foie gras terrine served with mango chutney

ESCARGOTS À LA PARISIENNE (6 - 320/ 12 - 625)

Large Burgundy snails with garlic parsley, butter sauce

CUISSES DE GRENOUILLES 490

Frog legs Provençal style in garlic & parsley butter

BACCHUS BURGER 290

Our Burgers are made from organic Grass-Fed Angus Australian dry-aged beef, served with green salad & French fries

FOIE GRAS POÊLÉ AUX POMMES CAMEMBERT 610

Pan fried duck foie gras with caramelized apple

CAMEMBERT DE NORMANDIE ROTI AU FOUR 490

Warm whole raw milk Camembert served with with toasted baguette & Green salad

PÂTES

Pâtes à la carbonara 190

Creamy sauce cooked with egg, bacon & parmesan cheese with choice of spaghetti or penne

Pâtes à la bolognaise 190

Minced beef sauce homemade with tomatoes & herb with choice of s paghetti or penne

Pâtes au pesto 160/ 190

Homemade pesto, garlic and baby tomato 160 add topping of organic chicken breast 190 with choice of spaghetti or penne

Raviolis ricotta et épinards 240

Ricotta and spinach raviolis served with cheese sauce & organic salad

Raviolis de homard 260

Raviolis filled with Canadian lobster served with creamy mushrooms and white wine sauce & organic salad

Lasagnes de légumes 290

Homemade lasagna with fresh vegetables, cheese & cream served with organic salad

PLATS PRINCIPAUX

TARTARE DE BŒUF WAGYU D'AUSTRALIE 510

Knife-Cut raw 150 Gr. Of Prime Australian Wagyu Rump beef served with French fries & green salad (Prepared by the Chef)

STEAK HACHÉ DE WAGYU OEUF À CHEVAL 360

200 Gr. Grilled beef ground of Australian Wagyu (MS 5/6), 360 days Grain Fed, Fried egg on the top served with French fries

BOEUF BOURGUIGNON 330

Charolais beef braised in a red wine & beef broth and bouquet of vegetables served with mashed potatoes

CÔTE DE PORC GRILLÉE 280

Grilled farm pork chop, cream & mushroom sauce served with Provençale ratatouille

ANDOUILLETTE DE TROYES GRILLÉE 550

Grilled Andouillette from Troyes (France), Dijon mustard sauce served with mashed potatoes

MAGRET DE CANARD MULARD POÊLÉ 570

Pan seared Duck Mulard Breast from France served with shallot red wine sauce and Gratin Dauphinois

BLANC DE VOLAILLE FERMIER À LA CRÈME ET AUX ÉPINARDS 395

Klong Phai Farm grain fed chicken breast, garden spinach & white wine cream sauce

CORDON BLEU DE POULET 250

Farm chicken breast topped with ham, cheese & mushroom sauce served with French Fries

A Partager We source all our farmhouse cheese & Cold cut directly from artisan producer

PLANCHE DE CHARCUTERIE 3* items 320

Chef's cold cut selection

5 * items 540

PLANCHE DE FROMAGE 3* items 410

Chef's artisanal cheese selection

5 * items 680

PLANCHE MIXTE CHARCUTERIES ET FROMAGES 6* items 680

Chef's mixed cold cut & cheese selection

PLANCHE Bacchus&Co “GOURMET” Gourmet FROMAGES et CHARCUTERIES

Bacchus's “Gourmet” board cheeses & cold cuts

<----- 1 Meter Board 1390 THB ----->

Garnitures

RATATOUILLE 100

Provençale vegetable stew

SALADE VERTE small 70 large 140

Mixed green salad & Crudités

FRITES 100

French fries

PURÉE DE POMMES DE TERRE 100

Creamy mashed potatoes

GRATIN DAUPHINOIS 100

Potatoes gratin

HARICOTS VERTS 100

French beans

RIZ BLANC 30

Rice

Bacchus's
Special Cuts

FILET DE BŒUF « BLACK ANGUS » AU
POIVRE DE KAMPOT 780

Australian 270 days Grain Fed “Pure Black Angus”
Tenderloin(200Gr.) with Kampot pepper sauce served
with your choice of sides

BAVETTE D'ALOYAU DE CHAROLAIS AUX
ÉCHALOTTES ET VIN ROUGE 530

French Charolais beef skirt steak (200Gr./45 days Dry
aged) with shallots and red wine sauce served with
French Fries.

CÔTE DE BŒUF DE CHAROLAIS
(Selon Arrivage)

500 Gr. 1,300

1Kg. 2,500

Dry-aged Charolais Beef Prime-Rib with bone served
with your choice of sauces and sides

(30 MN PREPARATION - SIZE SUBJECT TO
AVAILABILITY)

POISSONS &
CRUSTACÉS

HUITRES FINES DE CLAIRE # 3

Fines de Claire served with
Mignonette sauce & slice of lemon
(Atlantic Coast-France) Ask our service team

3 Oysters 255

6 Oysters 460

12 Oysters 860

Recommended wine:

DOMAINE DU TARIQUET CLASSIC 200

(France - Côtes de Gascogne)

Superbly intense for a dry fruity white.
Light and well-balance

MOULES MARINIÈRES 510

Imported black mussels
“Marinière style”, white wine,
carrot, shallot & garlic served
with French Fries. Ask our service team

PAVÉ DE SAUMON DE
TASMANIE 420

Crispy skin Tasmanian salmon
steak, white wine sauce served
with rice

FILET DE SNOW FISH
À LA PROVENÇALE 460

Snow fish fillet, olive oil, tomatoes,
lemon and black olive sauce served
with buttery garlic green beans

BACCHUS DESSERTS MENU

Desserts

TARTE AUX POMMES ET
SA GLACE VANILLE 190

A classic dessert in France, warm thin-crust
caramelized puff pastry topped with apple
slices, served with a scoop of vanilla ice
cream and caramel sauce

VANILLA CRÈME BRULÉE 190

Homemade custard with caramel crust

MOUSSE AU CHOCOLAT 160

Delightfully whipped chocolate mousse
topped with whipped cream

MOELLEUX AU CHOCOLAT
190

Traditional chocolate cake with ganache
melted heart served hot with a scoop of
mango sorbet

DESSERT DU JOUR (Market
Price)

Dessert of the day (ask our service team)

Glaces|Sorbets| Ice cream 95 per scoop

ICE CREAM

Madagascar Vanilla
Dark Belgian Chocolate
White chocolate raspberry

SORBETS

Berry Fruit
Lemon
Mango

COUPE COLONEL

240

Lemon sorbet & Vodka

Sweet Wine, Ports & Sherry

Domaine du Tariquet PREMIÈRES GRIVES (75Cl.) 1500
Graham's Porto The Ruby 260 per Glass
Tio Pepe Palomino Fino 260 per Glass

FROMAGES/CHEESES

	50GR	100 GR
Bleu d'Auvergne	120	220
Camembert		
« au lait cru »	120	220
Brie de Meaux	120	220
Reblochon	140	260
Tomme de Savoie	140	260

NATURAL CHERRIES
PRESERVED IN EAU-
DE-VIE

Griottines Bocal (35 CL.)
1200

Met with critical acclaim all
over the world, Griottines®
are deliciously flavorful
Morello cherries that have
been pitted and prepared in a
liqueur, made using a unique
recipe that is kept a closely
guarded secret.

Sur le pouce

Assiette de saucisson 190
Saucisson slices plate

Assiette de saumon
fumé à l'érable 410
Maple smoked Norwegian salmon
platter, served with chopped red onions,
lemon wedges and French butter

Véritables rillettes du Mans 190
Pure pork Mans-Style Rillettes served with salad

Parfait de foie de volaille
au porto et cognac 230

Traditional rich, smooth chicken liver
parfait made with port and brandy
served with salad

Terrine du chef maison 230

Homemade classic rustic French terrine:
mix of confit duck leg, seared duck breast
and brandy-soaked cherries wrap with
caul fat served with salad

After Dinner Drinks (4 Cl.)

COGNAC:

H by Hine VSOP 340
Hine Rare VSOP 460

ARMAGNAC:

Chabot VSOP 350

EAUX DE VIE & GRAPPA:

Massenez Pomme Prisonnière CALVADOS
(Imprisoned Apple) 330

Massenez Poire Prisonnière POIRE
(Imprisoned Pear) 340

Massenez Vieille PRUNE (Aged Prune) 310

Castagner GRAPPA Fuoriclass Leon Gran Morbida 220

LIQUEURS:

Limoncello Di Procida Medulla
(Lemon) 230

Amaretto (Almond) 230

Bigallet China-China(Orange) 230

Demonio de Los Andes PISCO
240