

petit thai

share.

explore traditional thai cuisine with our sharing dishes. sharing dishes are small portions that can be either a starter, either a full meal by ordering 3-4 sharing dishes for two.

POPAI TOD ปอเปี๊ยะทอด (vegetarian) crispy spring rolls with noodles and vegetables	9,00
KAI TOD ไก่ทอด south-style fried chicken with a topping of thai herbs and crispy onions	10,00
KAI SATE ไก่สะเต๊ะ chicken in a soft coconut and curry marinade, served with peanut sauce	11,50
KRADUK MOO TOD กระดูกหมูทอด pork ribs in a soft thai herb marinade	10,50
SOM TAM ส้มตำ (vegetarian) 🌶️ green papaya salad	16,50
YAM NEUA ยำเนื้อ 🌶️🌶️ grilled beef with herbs and fresh chili	18,00
SHARING MIX รวมมิตร (only during lunch) a selection of sharing dishes for two	37,00

petit thai

wok.

discover the celebrated thai street food with our interpretations of the stir-fried classics.

KA PRAO ผัดกะเพรา (vegetarian option) 🌶️🌶️ chicken, pork, tofu or beef (+1,00) stir-fried in chili and basil possible with a fried egg (+2,00)	17,00
KRATIEM PRIEK THAI ผัดกระเทียมพริกไทย chicken or pork stir-fried with garlic and pepper	16,50
PAD MED MA MUANG ผัดเม็ดมะม่วง (vegetarian option) stir-fried chicken or tofu with soy sauce, roasted cashew nuts and vegetables	17,00
PAD BROCCOLI เนื้อผัดบร็อกโคลี่ marinated beef with a thai herbs dressing and broccoli in oyster sauce	18,00
PAD THAI ผัดไทย (vegetarian option) chicken, tofu or king prawns (+2,00) stir-fried with rice noodles in tamarind sauce, eggs, crushed peanuts and coconut sugar	16,50

curry.

ready to add some spice? our curries bring the flavor of the traditional thai cuisine.

MASSAMAN มัสมัน (vegetarian option) 🌶️ chicken or veggie balls in a mild aromatic curry with thai spices, sweet potatoes, cashew nuts and garnished with fried shallots	17,00
KEANG KIEW WHAN แกงเขียวหวาน (vegetarian option) 🌶️🌶️ chicken or tofu in a green curry with coconut milk, kaffir lime and thai sweet basil	16,50

petit thai

drinks.

COLD

home made ice tea	4,00
yugen kombucha (mango turmeric, ginger lemon)	5,00
roman soda (coke, zero, lemon or orange)	3,20
mocktail (virgin mojito or virgin gin-tonic)	7,00
bottled water (still or sparkling, 20 cl / 75 cl)	3,00 / 7,00

HOT

fresh tea (jasmine, mint or ginger)	4,00
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BEER

singha (thai lager, 5,0% alc.)	4,10
wildebeest (craft ipa, 6,0% alc.)	4,70

petit thai

wines.

BUBBLES

Cava L'Arboç 1919 Brut, Catalonia, Spain (Parellada, Macabeu, Xarel-lo) 6,50 / 29,00
Wine grown on limestone soil by a collaboration of over 100 small winegrowers. Aged for 24 months in oak barrels.

WHITE

Terre des Anges, Pays D'Oc, France (Chardonnay) 4,50 / 21,00
Fruity white wine from Béziers, in the South of France.

Laporte "Les Duchesses", Pouilly-Fumé, France (Sauvignon Blanc) 7,50 / 36,00
Mineral and fresh Pouilly-Fumé wine, grown on a limestone-silex soil.

Battistelle "Viticultura Eroica", Soave Classico, Italy (Garganega) 32,00
Mineral wine from the steep volcanic mountains near Soave, resulting in a balanced and savory taste.

Laporte "Les Garennes", Sancerre, France (Sauvignon Blanc) 38,00
Floral white Sancerre wine with spicy notes, grown on a clay-limestone soil.

ROSE

Terre des Anges Rosé, Pays D'Oc, France (Syrah) 4,50 / 21,00
Dry rosé wine from the area of Béziers, in the South of France.

RED

Terre des Anges, Pays D'Oc, France (Cabernet Sauvignon) 4,50 / 21,00
Refined aroma, elegant taste with a full aftertaste. Originating from the Corbière region next to Carcassonne, in the South of France.

Tresca Nero d'Avola, Sicily, Italy (Syrah) 5,50 / 26,00
Ruby red. Nose of violets, cherries and ripe plums. Supple and fruity mouth.