

## Our autumn specials



### Escargots

490/790

6 or 12 Escargots a la Bourguignonne - imported from France

### White asparagus / add parma ham

590/690

served with sauce Hollandaise or Maltaise, or Milanese style (parmesan cheese, egg and brown butter) - imported from Peru

### Wild boar ragout

590

served with a (little) spicy red wine sauce with pappardelle pasta and red cabbage – from Thailand

### Venison stew

890

meat seasoned in a red wine for 3 days, served with pickled onions and all special side dishes\*

### Venison rack

1090/1990

1 or 2 venison rib cutlets from the young roe deer - a delicacy (~150g each piece)\*

### Venison tenderloin

1690

The most tender part of the young roe deer - a must try (~440g per loin for 2 persons)\*  
This dish can only be served for 2 persons, the price is per person.

### Elk tomahawk steak

1290

The tender tomahawk (bone-in ribeye) steak from the elk - have you ever tried it? (~210g)

### Swiss Vermicelles Dessert

340

Chestnut purée on crisp meringue topped with whipped cream



All venison and elk dishes are served with homemade Swiss style noodles, red cabbage, chestnut, Brussels sprout and cranberry chutney.



**Paleo Robbie** imports and provides our tender venison and elk meats from New Zealand

*All prices are in Thai Baht and subject to 7% VAT, service charge is not included.*