



ATMOSPHERE

Since
1995



FRESH FRUIT JUICES

Orange, Watermelon, Mango, Passion Fruit, Pineapple, Tomato, Carrot	2.50
Lime	1.00
Lime Honey	1.75
Honey	[\$ 1]

WATERS

Evian 1.5 l	4.00
Perrier 75 cl	4.00
San Pellegrino 75 cl	4.00
Mineral water 50 cl	1.50
Mineral water 1.5 l	2.50

BY THE GLASS

House Red or White	2.75
Kir	3.25

SODAS

Soda Water	1.25
Orangina	2.00
Coca Cola	1.25
Diet Coke [Coca Light]	1.50
Tonic	1.25
Sprite	1.25
Lime Soda	1.50
Syrop [fraise, grenadine, menthe, cassis]	1.25
Syrop & Soda	1.75

BEERS

Lao	1.75
Tiger	2.00
Anchor	1.75
Angkor	1.75
Heineken	2.50
Heineken Bottle	2.75

EXTRA

Fresh juices	[\$0,75]
Coca	[\$0,5]
Sprite	[\$0,5]
Tonic	[\$0,5]
Soda	[\$0,5]

SPIRITS

Pastis / Ricard	2.00
Vodka Stolichnaya	2.00
Gin Bomnbay Sapphire	2.50
Gin Gordonís	2.00
Tequila	2.00
Martini Rosso	2.00
Martini Bianco	2.00
Port Wine red	2.00
Rhum Blanc Bacardi	2.00
Rhum Blanc St James	2.50
Pineau des Charentes	3.50

BLENDED WHISKIES

J&B	2.00
Johnny Walker Red label	2.00
Johnny Walker Black label	3.00
Jameson	2.00
Jack Danielís	3.00

SINGLE MALTS

Glenfiddich	12 yrs	3.50
The Glenlivet	12 yrs	4.00
Laphroaig	10 yrs	4.00
Lavagulin	16 yrs	5.50
Glenfiddich	18 yrs	5.50
GlenKinchie	10 yrs	4.50



COFFEES

CafÈ / Espresso	1.50
ThÈ Lipton / Earl Grey	1.50
Infusion	1.50
Cappuccino	2.25
Hot Chocolate	2.50

LIQUORS

Baileyís	2.50
Poire William	4.50
Calvados VSOP	4.00
PÈre Magloire	3.00
Cognac Louis ROYER	4.00
Cognac MOYET [Fine Champagne]	7.00
Armagnac Sempe	4.00
Prune	7.00



SOUPS



Poisson

5.5

Cream, fish soup



L'égumes

4

Cream of vegetables



Potiron

4

Cream of pumpkin



Cresson

4

Cream of watercress

OPEN SANDWICHES

Jambon Beurre

4.5

Pork ham, butter & gherkins

Jambon Bleu

5.5

Pork ham & blue cheese



Chèvre

5.5

Goat cheese, olive oil, basil

Saumon

5.5

Salmon, butter, lemon

STARTERS

Terrine du Chef 3.5

Homemade Terrine



Avocat Crevettes *[in season]* 5

Shrimp, Avocado & Cocktail Sauce



àufs Mimosa 3.5

Eggs with an Herb Mayonnaise

Harengs, Pommes TiÈdes 5

Smoked Herring Filets

Boiled Potatoes with Dressing



Avocat Tomate *[in season]* 4.5

Avocado, Tomatoes

Saint Jacques à la Crème 5

Scallops, Fresh Cream

SALADS



Salade FraÓcheur 4 / 6
Lettuce, mixed raw vegetables

Salade NiÁoise 5 / 8
Tomatoes, Green Beans,
Tuna, Marinated Bell Pepper,
Egg & Anchovies

Salade Grecque 5 / 8
Tomato, Feta & Goat Cheese, Olives

Salade Bressane 5 / 8
Lettuce, Chicken Liver, Balsamic Sauce

Salade de Crevettes 5 / 8
Lettuce, Sautéed Shrimps,
Balsamic Sauce



Salade Campagnarde 5 / 8
Lettuce, Ham, Bacon, Swiss cheese,
Tomato & egg

**Salade aux Trois
Fromages** 5.5/8
Lettuce, Swiss, Blue & Goat Cheese

PASTAS

Saumon 7.5
Smoked Salmon in Cream Sauce

Fruits de Mer 7.5
SeaFood in Tomato Sauce

Jambon Fromage 7.5
Pork Ham, Bacon , Cheese, Fresh Cream

STEW POT



Petit SalÈ 12.5
Lentil Stew with Pork Meat & Sausage

BBQ



Barracuda or Tuna 7.5
or Fish of the Day

Bavette 7.5
Beef Flank



Onglet de Bú uf 7.5
Beef

Tournedos 7.5

EntrecÙte 14
Beef Rib-Eye [Australia]



Andouillette 14
Tasted Sausage
made of grilled pork chitterling

CÙte de Porc 7.5
Pork Chops, Honey & Chilli



Jambon Blanc 7.5
Pork ham, Honey & Chili

Magret de Canard 13
Duck Breast



Confit de Canard 11.5
Duck Leg Confit

CarrÈ Díagneau 16
Lamb Rack [New Zealand]

MAIN COURSES



Riz frit Calamars 7

Squid fried rice

Riz frit Búuf 6

Beef fried rice

Riz frit Porc 6

Pork fried rice



Calamars ‡ la ProvenÁale 7.5

Squid in Herb Tomato Sauce

Barracuda or Tuna 7.5

or Fish of the Day Steamed or Fried

Espadon *[in season]* 7.5

Swordfish



Tartare 7.5

Seasoned Raw Meat
Ground beef

Steak HachÈ 7

Minced beef

Omelette

Epinard & GruyÈre 6

Spinash & Emmental Omelet



Escalope Normande 8.5

Pork in Mushroom & Cream Sauce

Jambon Blanc Maison 7.5

Pork Ham



Rognon ‡ líAncienne 10

Old Fashion Style Pork Kidneys

Coq au Vin 11

Cavorted Rooster in Red Wine Sauce

2 CHOICES OF VEGETABLES

Sautéed Potatoes
Green Beans
Spinash
Pasta

Mashed Potatoes
Rice
Carrots
Ratatouille

SAUCES

Green Pepper	[\$1]	Red Wine	[\$1]
Mustard	[\$1]	Blue Cheese	[\$2]

DESSERTS



Chocolate Mousse 4.5

**Warm Apple Tatin
& Ice Cream** 5.5

CrÈme Caramel 3

Colonel 3
Lime Sherbet with Vodka

Lt Colonel 3.5
Pear Sherbet with Calvados

GÈnÈral 3.5
Pear Sherbet with William

ICE CREAMS

Coffee

Mint

Vanilla

Pistachio

Chocolate

SHERBETS

Strawberry

Pear

Coconut

Lime

Mango

1 Scoop	1.5
2 Scoops	3
3 Scoops	4

RED WINES

ARGENTINA

- 2006 Santa Lucia** 18
Malbec

CHILE

- 2008 El Emperador - Gran Vino** 21
Reservado cabernet sauvignon

AUSTRALIA

- 2006 diArenberg The High Trellis** 29
Cabernet sauvignon

ITALY

- 2004 Villa Antinori Toscana** 32

BORDEAUX

- La Chapelle du Ch,teau Guerry** 25
Côtes de Bourg

- 2006 Ch,teau C armes Cantillac** 20
Haut Médoc

- 2007 Lagarde Saint ..milion** 31

- 2005 Ch, teau Cadet Soutard** 41
Saint Émilion Grand Cru

- 2002 Amiral De Beychevelle** 67
St Julien

- 2004 Ch, teau Tradition** 40
Margaux

- 2005 Ch,teau H aut Beyzac** 29
Haut Medoc

CÔTES DE BLAYES

- 2006 Ch,teau D es Tourtes** 23

PAYS D'OC

- 2008 Louis Eschenaure** 18

VALLÉE DU RHÔNE

- 2006 Belleruche M. Chapoutier** 26
Côtes du Rhône

- 2007 Petite Ruche M. Chapoutier** 31
Crozes Hermitage

CHAMPAGNES

Nicolas Feuillate	50
Pol Roger	59

WHITE WINES

AUSTRALIA

2007 d'Areberg The Hermit Crab Viognier Marsanne	27
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FRANCE

2006 Laugel Cuvée Michel LÉon Gewurztraminer Alsace	25
2008 Chateau des Tourtes Première Côtes de Blayes	21
Cuvée Prestige	28
2008 Louis Eschenaure Sauvignon Blanc	18

ROSÉ WINES

2008 Chateau des Tourtes Première Côtes de Blayes	21
2008 Louis Eschenaure Cinsault	16

FAMEUX CRUS

1989 Chateau Malescot St Exupery	190
2003 Chateau Mouton Cadet Bordeaux 150 cl Magnum	50

Droit de bouchon / Cork fee	10
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Please refrain from smoking

Prière de fumer avec modération



**141C, bd Norodom
PHNOM PENH
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