



# Soup

Mushroom Soup with Scallops & Morel Mushroom	11\$
Lobster Bisque	9\$
Spicy Seafood Mix Soup with Homemade Sourdough Bread <span>NEW!</span>	16\$



# Delicatessen

Selection of premium local and exported cold cuts	
Coppa Stagionata "Arco"	12\$
Parma Ham	15\$
Serrano Ham 12 months	19\$
Cebo de Campo Ham (Patta Negra)	Small 17\$ / Big 32\$
Fuet Catalan	7\$
Spicy Chorizo	15\$
Salami Napoli	13\$
Cold Cuts Mixed Platter Selection of 3 cold cuts served with pickles, butter and bread	19.5\$
La Planche du Manolis (coldcuts & cheese)	Small 18\$ / Big 34\$
Selecton of 3 cold cuts and 3 cheeses, served with pickles and fig jam	
Le Foie Gras du Manolis	16\$
Sardinas Pilchardus Eu Olive Oil (Premium Spanish Can)	15\$
Squids in its ink (Premium Spanish Can)	30\$



# Tapas

Something to share

Roasted Bone Marrow Succulent roasted bone marrow, served with toasted bread, confit onions and "à l'ancienne" mustard	18\$ / 35\$	Gambas al Ajillo big juicy shrimp swimming in saffron sauce	8\$
Iberico Chorizo al Vino Spanish Iberico Chorizo cooked in red wine, served with toasted garlic bread	7\$	Burrata with Melon & Parma Ham Refreshing melon wrapped in Parma ham and served chilled with Siem Reap made Burrata cheese	15\$
Mediterranean Squid Grilled squid with garlic and parsley	7\$	Razor clams Local razor clama, prepared with salted butter and parsely	6\$
Quattro Bruschette Toasted home baked bread topped with different selected fresh products	7\$	Grilled Octopus with Chorizo and Potatoes "Bravas" Grilled octopus with Chorizo and potato 'bravas'	15\$
Tomatoes & Mozzarella Di Bufala with Truffle Oil Siem Reap's famous 'mozza di buffala' from 'La Fattoria", plated with heart of beef tomatoes and fresh basil	8\$	Grilled Octopus with Lemon Butter Sauce Homemade sauce with rocket salad, almonds & cherry tomatoes	14\$
Egg Mimosa with Truffle oil romain salad & anchovies Organic cooked eggs topped with mayonnaise	6.5\$	Seafood Ravioli Homemade ravioli stuffed with mix of seafood with a Kampot sauce gratin	13\$
Baked Camembert Traditional French Camembert, baked and served with toasted sourdough	17\$	Pan Fried Foie Gras with Balsamiquê sauce	18.5\$
Smoked Salmon Norwegian salmon, smoked in-house and served with butter and capers	15\$	Provençal Beef Tartar on Toast Classic steak tartar cutted with a south of france flavors twist	15\$
Mackerel Rillettes Manolis' secret recipe passed down from Grandma. Shhh...	8\$	Snails Burgundy style Snails, butter, garlic and parsley	12\$
Beef Flank Carpaccio <span>NEW!</span>	15\$	Jámon Croquette <span>NEW!</span>	7\$
Frog Legs with Garlic, Capper & Anchovie Sauce <span>NEW!</span>	8.5\$	Le Fonk Sandwiches <span>NEW!</span>	11\$





# Cheese

Selection of premium cheeses

Homemade Cheese "Le Petit Cendré" (Saint Félicien Style)	8\$
Comté 18 months Matured	15\$
Brie de Meaux	16\$
3 Cheeses Mix	19.5\$
Selection of 3 cheeses, served with fig jam and local grapes	



# Side Dish

Selection of premium cheeses

Mixed Salad	5\$
French Fries	3.5\$
French Fries withTruffle Oil & Parmesan	4\$
Braised Green Asparagus with Parmesan & Crispy Bacon	5.5\$
Creamed Spinach	4\$
Truffle Mashed Potatoes with Parmesan	6\$
Braised Broccoli <span>NEW!</span>	5\$
Sauteed Mushrooms	4.5\$
Gratin Dauphinois	5\$



# Salad

Octopus Salad	9\$
Marinated Octopus salad, dressed in olive oil and lemon	
Italian Salad	8\$
Parma ham with pecorino cheese on a bed of mixed salad with a poached egg on top	
Smoked Duck Salad	11\$
Smoked duck slices on a bed of mixed salad, cherry tomatoe, garlic croton & lemon dressing	
Ceviche du Manolis	15\$
Grouper marinated with lemon with mixed vegetable, coriander, chilli & cumin	



# Charcoal Grill

Bavette Steak 300g (AUS)	25\$
accompanied by one side dish of your choice	
Tomahawk Steak 1.3kg	120\$
accompanied by two side dished of your choice	
Entrecôte Frites Salad 300g (AUS)	36\$
THE bistro classic	
Lamb Rack 400g (AUS)	45\$
accompanied by one side dish of your choice	
Le Manolis's Burger	16\$
Wagyu beef burger, comté cheese, crispy bacon & onion confit, served with handcut french fries	
Duck Magret 250g	19\$
served with gratin dauphinois & Perigueux sauce	
Whole Spring Chicken	32\$
served with fricassé of mushroom, lardons & potatoes (30 minutes)	
Pork Tomahawk (420g) <span>NEW!</span>	21\$
served with Fries and Mustard Trio	



# Catch

From the sea

Sole Meunière (400 G.)	65\$
serve with green asparagus poatatoes & butter sauce	
Pan Fried Salmon	17\$
serve with cream spinach and lemon drizzle	
Japan Oyster 6 pcs	15\$
Red Snapper Filet Flambeed with Pastis Henri Bardouin & Sauteed Vegetables <span>NEW!</span>	14\$



# Chef's Favorites

Beef Lasagna	13\$
Homemade lasagna with mozza cheese & mixed salad	
Coquilette jambon fromage	13\$
Coquilette pasta, comté cheese, ham & truffle cream	
Le Croque Monsieur du Manolis	9\$ / 16\$
The ultimate croque monsieur, toasted homemade sourdough bread filled with ham, comté cheese, truffle oil served with mixed salad	
Pork Paupiette served with Risotto	13\$
Thin slice of pork rolled and stuffed with minced pork	
Slow Cooked Lamb Shank with Mashed Potatoes	23\$
Spaghetti with Scallops, Bisque Sauce & Black Truffle Slices	14\$
Paccheri pasta with slow cooked beef ragu	14\$
Coq au Vin with Tagliattelle <span>NEW!</span>	14\$
Lemon Pesto Rigatoni with Fresh Mozzarella & Roasted Pine Nuts <span>NEW!</span>	13\$



# Dessert

Wat Chocolate Lava with Salted Caramel Ice Cream	6\$
An epic chccolate lava cake with chocolate from Mondolkiri	
Cafe Gourmand	6\$
An assortment of 3 mini desserts, served with your choice of coffee or tea	
Profiterolles <span>NEW!</span>	5\$
Vanilla Crème Brulée <span>NEW!</span>	4\$
Milles Feuilles <span>NEW!</span>	4\$