

Soup

Mushroom Soup with Scallops & Morel Mushroom	11\$
Lobster Bisque	9\$
Spicy Seafood Mix Soup with Homemade Sourdough Bread <small>NEW!</small>	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	19.5\$
Selection of 3 cold cuts served with pickles, butter and bread	
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	18\$ / 35\$
Succulent roasted bone marrow, served with toasted bread, confit onions and "à l'ancienne" mustard	
Iberico Chorizo al Vino	7\$
Spanish Iberico Chorizo cooked in red wine, served with toasted garlic bread	
Mediterranean Squid	7\$
Grilled squid with garlic and parsley	
Quattro Bruschette	7\$
Toasted home baked bread topped with different selected fresh products	
Tomatoes & Mozzarella Di Bufala with Truffle Oil	8\$
Siem Reap's famous 'mozza di buffala' from 'La Fattoria', plated with heart of beef tomatoes and fresh basil	
Egg Mimosa with Truffle oil romain salad & anchovies	6.5\$
Organic cooked eggs topped with mayonnaise	
Baked Camembert	17\$
Traditional French Camembert, baked and served with toasted sourdough	
Smoked Salmon	15\$
Norwegian salmon, smoked in-house and served with butter and capers	
Mackerel Rillettes	8\$
Manolis' secret recipe passed down from Grandma. Shhh...	
Beef Flank Carpaccio <small>NEW!</small>	15\$
Frog Legs with Garlic, Capper & Anchovie Sauce <small>NEW!</small>	8.5\$

Gambas al Ajillo	8\$
big juicy shrimp swimming in saffron sauce	
Burrata with Melon & Parma Ham	15\$
Refreshing melon wrapped in Parma ham and served chilled with Siem Reap made Burrata cheese	
Razor clams	6\$
Local razor clama, prepared with salted butter and parsely	
Grilled Octopus with Chorizo and Potatoes "Bravas"	15\$
Grilled octopus with Chorizo and potato 'bravas'	
Grilled Octopus with Lemon Butter Sauce	14\$
Homemade sauce with rocket salad, almonds & cherry tomatoes	
Seafood Ravioli	13\$
Homemade ravioli stuffed with mix of seafood with a Kampot sauce gratin	
Pan Fried Foie Gras with Balsamiquê sauce	18.5\$
Provençal Beef Tartar on Toast	15\$
Classic steak tartar cutted with a south of france flavors twist	
Snails Burgundy style	12\$
Snails, butter, garlic and parsley	
Jámon Croquette <small>NEW!</small>	7\$
Le Fonk Sandwiches <small>NEW!</small>	11\$
Homemade Brioche, Beef Tongue, Gribiche Egg Sauce, Pickle, Lettuce	

Cheese

Selection of premium cheeses

Homemade Cheese "Le Petit Cendré"
(Saint Félicien Style)

Comté 18 months Matured

Brie de Meaux

3 Cheeses Mix

Selection of 3 cheeses,
served with fig jam and local grapes

Side Dish

Selection of premium cheeses

Mixed Salad

French Fries

French Fries with Truffle Oil & Parmesan

Braised Green Asparagus with Parmesan & Crispy Bacon

Creamed Spinach

Truffle Mashed Potatoes with Parmesan

Braised Broccoli NEW!

Sautéed Mushrooms

Gratin Dauphinois

Salad

Octopus Salad

Marinated Octopus salad, dressed in olive oil and lemon

Italian Salad

Parma ham with pecorino cheese
on a bed of mixed salad with a poached egg on top

Smoked Duck Salad

Smoked duck slices on a bed of mixed salad, cherry tomatoe, garlic croton & lemon dressing

Ceviche du Manolis

Grouper marinated with lemon with mixed vegetable, coriander, chilli & cumin

Charcoal Grill

Bavette Steak 300g (AUS)

accompañed by one side dish of your choice

Tomahawk Steak 1.3kg

accompañed by two side dished of your choice

Entrecôte Frites Salad 300g (AUS)

THE bistro classic

Lamb Rack 400g (AUS)

accompañed by one side dish of your choice

Le Manolis's Burger

Wagyu beef burger, comté cheese,
crispy bacon & onion confit,
served with handcut french fries

Duck Magret 250g

served with gratin dauphinois & Perigueux sauce

Whole Spring Chicken

served with fricassé of mushroom,
lardons & potatoes (30 minutes)

Pork Tomahawk (420g) NEW!

served with Fries and Mustard Trio

Catch

From the sea

Sole Meunière (400 G.)

serve with green asparagus poatatoes & butter sauce

Pan Fried Salmon

serve with cream spinach and lemon drizzle

Japan Oyster 6 pcs

Red Snapper Filet Flambeed with Pastis Henri Bardouin & Sautéed Vegetables NEW!

25\$

120\$

36\$

45\$

16\$

19\$

32\$

21\$

65\$

17\$

15\$

14\$

Chef's Favorites

Beef Lasagna

Homemade lasagna with mozza cheese & mixed salad

Coquilette jambon fromage

Coquilette pasta, comté cheese, ham & truffle cream

Le Croque Monsieur du Manolis

The ultimate croque monsieur,
toasted homemade sourdough bread
filled with ham, comté cheese, truffle oil
served with mixed salad

Pork Paupiette served with Risotto

Thin slice of pork rolled
and stuffed with minced pork

Slow Cooked Lamb Shank with Mashed Potatoes

Spaghetti with Scallops,
Bisque Sauce & Black Truffle Slices

Paccheri pasta with slow cooked beef ragu

Coq au Vin with Tagliattelle NEW!

Lemon Pesto Rigatoni with
Fresh Mozzarella & Roasted Pine Nuts NEW!

13\$

13\$

9\$ / 16\$

13\$

14\$

23\$

14\$

13\$

Dessert

Wat Chocolate Lava with Salted Caramel Ice Cream 6\$

An epic chocolate lava cake with chocolate
from Mondolkiri

Cafe Gourmand

An assortment of 3 mini desserts,
served with your choice of coffee or tea

Profiterolles NEW!

Vanilla Crème Brûlée NEW!

Milles Feuilles NEW!

6\$

6\$

5\$

4\$

4\$