



Take-away

Enjoy fine Thai food at home!

Select from our menu and order by telephone at 02/512 18 77 or online.

To avoid delays, call us if possible before restaurant service starts, in other words before 12:00 or before 19:00.

Delivery possible in all 19 Brussels communes for an order amounting 30 euros with an extra charge of 5 euros for the delivery.

For the municipalities outside Brussels, contact us (02/512 18 77 - info@leslarmesdutigre.be) for the extra.

Warm starters

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|----|---|-------|
| 1 | TODMAN PLA (6)
<i>Deep-fried curry-flavoured fish cakes</i> | 15,50 |
| 2 | SATE KAI (5)
<i>Small skewers of marinated chicken,
with a peanut sauce</i> | 13,90 |
| 3 | ROULEAUX DE PRINTEMPS (4)
<i>Thai spring rolls</i> | 13,90 |
| 4 | TRIANGLES D'AMOUR (5)
<i>Caramelized chicken in honey,
wrapped in a baitoey leaf</i> | 14,90 |
| 6 | GRILLADE AU TAMARIN (3)
<i>Grilled giant prawns, served with a
tamarin sauce</i> | 16,90 |
| 18 | BOUQUET ROYAL
<i>Selection of starters</i> | 17,00 |

Steamed starters

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|----|--|-------|
| 7 | DIM SUM MOO (5)
<i>Dim sum stuffed with a mixture of
pork and crab, flavored with steamed
mushrooms</i> | 13,90 |
| 16 | DIM SUM KUNG (5)
<i>Steamed dumplings with prawns</i> | 14,90 |
| 70 | LES VAPEURS D'ASIE
<i>Selection of steamed starters</i> | 17,00 |

Yams

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| 11 | YAM WOON SEN
<i>Salad of transparent noodles,
prawns, squid, chicken lime and herbs</i> | 16,90 |
| 14 | SOM TAM KUNG YANG
<i>Salad of green papaya and prawn</i> | 18,40 |
| 112 | PLA KUNG MAKHUA
<i>Prawns salad with lemon gras and
makhua</i> | 19,50 |

Soup

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|----|---|-------|
| 21 | WON TON
<i>Soup made with prawns and squid
dumplings</i> | 13,90 |
| 25 | TOM KHA KAI
<i>Soup with chicken, coconut milk and
mushrooms</i> | 13,90 |
| 27 | TOM YAM KUNG
<i>Prawn soup with lemon grass,
mushrooms</i> | 14,90 |

Vegetarian

100	DIM SUM CHE (5) <i>Steamed vegetarian dumplings</i>	13,50
102	TOM YAM PHAK <i>Soup with vegetables and lemon grass</i>	12,50
103	ROULEAUX DE PRINTEMPS (4) <i>Vegetarian spring roll</i>	13,50
105	PRAD CHE KA PAO <i>Vegetables and tofu with basil</i>	21,50
107	GAING PHED PHAK <i>Tofu and vegetables with red curry and coconut milk</i>	21,50
866	PHAD THAI CHE <i>Sauted noodles vegetarian</i>	21,50

Poultry

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|--|---|-------|
| 31 | KAI PHAD KHING
<i>Chicken with ginger and mushrooms</i> | 22,00 |
| 32 | KAI PHAD METMAMUANG
<i>Chicken with cashew nuts and water chestnuts, slightly sweet and sour</i> | 22,00 |
| 34 | NOK KHATIEM PRIK THAI
<i>Quail with garlic and pepper</i> | 24,00 |
|  35 | NOK PHAD PET
<i>Quail with basil and kachai roots</i> | 24,00 |
|  36 | PHAD KA PAO KAI SAB
<i>Finely minced chicken with Ka Pao basil and French beans, thai style</i> | 22,00 |
|  37 | LAB KAI
<i>Salad of chicken with lime and a mixture of exotic herbs</i> | 22,00 |
| 38 | GAING KHALI KAI
<i>Chicken with yellow curry and coconut milk, potatoes and spring onions - thai style</i> | 24,00 |
|  39 | GAING DAING KAI
<i>Chicken with a red curry, coconut milk and bamboo shoot - thai style</i> | 24,00 |
|  40 | GAING KHIAW WAAN KAI
<i>Chicken with a green curry, coconut milk and Makhua - thai style</i> | 24,00 |
|  42 | GAING DAING PED
<i>Duck with red curry and pineapple</i> | 28,00 |

43	PED PHAD KI MAO <i>Duck with chilis and basil</i>	28,00
84	PHAD THAI KAI <i>Sauted noodles with chicken</i>	22,00
85	KHAO PHAD KAI <i>Sauted rice with chicken</i>	22,00

Meat

46	PRIAW WAN MOO <i>Pork sweet and sour sauce and pineapple</i>	22,00
47	MOO THOD METMAMUANG <i>Slice pork lightly breaded stir-fried with cashew nuts</i>	22,00
50	L'AGNEAU DE PATTANI <i>Lamb with matsamane curry, coconutmilk and tamarin juice</i>	28,00
51	NUA PHAD NAM MANHOI <i>Finely sliced Angus beef with vegetables and perfumed mushrooms</i>	26,00
52	YAM NUA <i>Salad of finely sliced Angus beef with lime, mint and chili</i>	26,50
54	NUA PHAD PET <i>Angus beef with thai basil, kachai roots and makhua</i>	26,00
55	PANANG NUA <i>Finely sliced Angus beef with panang curry and lemon grass</i>	27,00
56	SUA LONG HAI « LE TIGRE QUI PLEURE » <i>Marinated Angus beef, grilled and sliced and served with a thai sauce</i>	29,00

Fish

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|----|---|-------|
| 60 | KUNG SOD MAKHAM
<i>Crispy prawns with tamarind sauce
and chili</i> | 26,00 |
| 61 | KUNG PHAD KA PAO
<i>Prawns with thai basil and bamboo</i> | 26,00 |
| 64 | PHAD CHA THALEE
<i>Prawns, squid, sea-bass and mussels
with thai basil</i> | 26,00 |
| 68 | PLA CHU CHI
<i>Crispy sea-bream with a red curry</i> | 30,00 |
| 80 | PHAD THAI KUNG
<i>Sauted noodles with prawns</i> | 24,00 |
| 82 | KHAO PHAD KUNG
<i>Sauted rice with prawns</i> | 24,00 |
| 94 | KUNG KHATIEM
<i>Giant prawns with garlic, green
pepper and mun kung</i> | 29,00 |
| 96 | KUNG CHU CHI
<i>Crispy giant prawns with red curry</i> | 29,00 |

Side Dishes

81	PHAD PHAK <i>Sauted vegetables, Thai style</i>	14,90
86	PHAD THAI CHE <i>Fried noodles with eggs, leeks, bean sprouts</i>	14,90
87	KHAO PHAD CHE <i>Fried rice with eggs, onions, carrots</i>	14,90



Take-away

Desserts

Pastries

- 0 ENTREMETS CROUSTILLANT AUX 12,00
2 MOUSSES AU CHOCOLAT

Fruit

- 0 ANANAS FRAIS 8,50
- 0 MANGUE FRAÎCHE 10,00
- 0 KHAONIOW MAMUANG 12,00
*Mangue au riz collant et lait de coco
(souvenir de Thaïlande)*
- 0 PLATEAU DE FRUITS EXOTIQUES 12,00

Pastries

- 0 JASMINE PIE 10,00

Fruit

- 0 DUO MANGO AND PINEAPPLE 10,00



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Extra

0	THAI RICE ADDITIONAL	2,20
0	KROUPOUC (3 L)	4,00
0	NAM NAM PLA PIKINU 60 CC <i>Fish sauce 60 cc</i>	0,7
0	NAM SATE 250 ML <i>Peanut sauce 250 ml</i>	6,00
0	NAM PRIAW WAN 250 ML <i>Sweet and sour sauce 250 ml</i>	6,00
0	NAM SIRACHA 60 CC <i>Sauce siracha 60 cc</i>	0,70
0	NAM SAMBAL 60 CC <i>Sauce Sambal 60 cc</i>	0,70



Take-away

Soft drinks

COCA (33 CL)	3,00
COCA ZERO (33 CL)	3,00
MAES (33 CL)	3,00
STILL WATER (50 CL)	4,80
SPARKLING WATER (50 CL)	4,80
SINGHA (33 CL) <i>(bière thai)</i>	5,00

Aperitif

LES LARMES DU TIGRE (25 CL) <i>Pisang, dry sherry, maracuja</i>	7,00
MAI THAI (25 CL) <i>Rhum, cointreau, ananas, orange, citron</i>	7,00

White wines

CENT POUR CENT CHARDONNAY - IGP D'OC - DOMAINE PEYRA	32,00
SANCERRE LOIRE - WHITE	48,00



Take-away

Rosé wines

GRIS BLANC LANGUEDOC -DOMAINE GÉRARD BERTRAND	33,00
SANCERRE LOIRE - ROSÉ « LE RABAULT » JOSEPH MELLOTT	48,00

Red wines

GUIGAL CÔTES DU RHÔNE	38,00
CHÂTEAU FOUGEYRAT GRAND CRU ST EMILION	49,00
SANCERRE LOIRE - RED	52,00

Champagne

BRUT DE LOIRE <i>La Petite Bulle</i>	38,00
DRAPPIER CARTE D'OR	65,00