

Restaurant
Le Thai Cuisine

De Thaise keuken



The Thai kitchen

The Thai kitchen reflects the richness of a tropic country in Asia.

Fish, meat, vegetables and herbs are available in countless different variations. All these variations make the Thai menu an bookwork. Our kitchen is originating from central Thailand.

Le Thai Cuisine is a member of TRA (Thai restaurant Association) since 2012. This means that all of our kitchen staff has to be an descendant of Thailand. That is how we can provide an authentic Thai dish.

At Le Thai Cuisine we cook with fresh ingredients and we make it as authentic as it can be, just not that spicy as in some regions of Thailand. We import our ingredients once a week straight out of Thailand.

Our different sauces are home made by the owner. We use fresh ingredients for the sauces. We also make our dishes last minute with a wok pan on a big flame.

This is how the people in Thailand cook so we do the same in our restaurant. Because the preparation time is short, the taste of the fresh herbs and vegetables stay highly good detained. Typical Thai vegetables are the thai eggplant and bamboo. Characteristic Thai herbs are cilantro, garlic, Thai holy basil, Thai sweet basil, green and red chili pepper, lemongrass, Laos root, ginger, lemon leaf and fresh mint. The Thai dishes are given extra taste with fish sauce, oystersauce, chilisauce, coconut milk, lemon and sugar. Experience has taught us that some people have to get used to the specific taste of fresh cilantro. This herb is mainly used to bring the soup (Tom Yam and Tom Kha) and some salads some extra flavor.

The consumption of a meal is a part of the social life in Thailand. In a Thai restaurant it is usual to share the food with the whole table.

To make it a little easier for you, we have chosen a selection of the best dishes the Thai kitchen has to offer. Our advice is to order as a Thai and share!



We are happy to help you, if you have trouble choosing the dishes.

We use no flavor enhancer or preservatives in our dishes.






If you have special wishes or an allergy please let the staff know.

Have a lovely meal.




STARTERS

1. Pho Phia Thod	9,25
3 chicken spring rolls.	
2. Ped yang nam jin	10,25
Grilled duckbreast, marinated with sesame.	
3. Kai Ping (grilles)	8,95
3 sticks of chicken satay with home made sauce.	
4. Le Thai Krob.	8,95
4 pieces of deep fried wonton dough with marinated chicken.	
5. Thod Man Koong	9,25
4 pieces of thai marinated shrimp cake. (deep fried)	
6. Thod Man Plaa	9,25
4 pieces of deep fried fish cake.	
7. Neua Takrai	9,25
3 sticks of beef satay with home made sauce.	
8. Yam Hed, 	9,75
Thai mushroomsalad with cilantro, shallots, spring onion and lemon juice.	
9. Yam Plaa Look Foo 	13,50
Deep fried catfish salad with mango, ginger, mint, peanuts and shallots.	
10. Le Thai Tempura	14
2 vegetarian spring rolls, 2 fish cakes and 2 deep fried shrimps.	
11. Hoi Nung Nam Jim	12,50
5 steamed mussels with a special thai sauce.	

SOUP

12. Tom Jued Woensen Kai	9,50
Bright chicken soup with vermicelli, mushroom and cilantro.	
13. Tom Kha Kai 	10,25
Creamy Thai chicken soup with coconut milk, cilantro, lemon leaf, lemon grass and thai mushroom.	
14. Tom Yam Kai 	9,25
Thai chicken soup with cilantro, lemon leaf, lemongrass and thai mushroom.	
15. Tom Kha Koong 	10,50
Creamy thai soup with shrimps, coconutmilk, cilantro, lemon leafs, lemon grass and thai mushroom.	
16. Tom Yam Koong 	9,75
Thai spicy soup with shrimps, cilantro, lemon leaf, lemon grass and thai mushroom.	
17. Tom Yam Poteak 	13
Thai soup with seafood, cilantro, lemon leaf, lemongrass and thai mushroom	

Le Thai Cuisine

a little spicy  medium spicy  very spicy 
 We can make every dish spicier and some dishes less spicy. Please ask our staff.

Surprisemenu from our chef (3 courses)

42,50 p/p

(Ask our staff for the possibilities)

WOK meat or fish

20. Phad Kra Prow.  Wokdish with thai holy basil, red peppers, long beans and onion.

Kai	Moo	Neua	Koong	Talee	Ped
20	21	24	25	26	26

21. Phad Priow Waan. Wokdish with pineapple, cucumber, tomato, green beans, bell pepper, babycorn and onions in a sweet and sour sauce.


Kai	Moo	Neua	Koong	Plaa
20	21	24	25	26

22. Phad Med Ma Muang. Wokdish with bok choy, bell peppers, babycorn, spring and white onions and cashewnuts.

Kai	Moo	Neua	Koong
20	21	24	25

23. Phad King.  Wokdish with ginger, long beans, bamboo, Thai mushrooms and spring onions.


Kai	Moo	Neua	Koong	Plaa
20	21	24	25	26


24. Phad Prik Pow.  Wokdish with home made black pepper sauce, Thai sweet basil, Garter, snow peas, Thai eggplant, long beans and spring onion.

Kai	Moo	Neua	Koong	Ped
20	21	24	25	26

25. Phad Krathiam. Wokdish with garlic, oystersauce and black pepper.
(Dish is stir-fried without vegetables: tip as a side dish 51 or 53)

Kai	Moo	Neua	Koong	Plaa	Ped
20	21	24	25	26	26

26. Susi Plaa.  Deep fried catfish with garlic, spring onions, sweet Thai basil in a creamy red currysauce. **26,50**

27. Plaa Sam Rod.  Deep fried catfish with pineapple, onion, tomato, cucumber in a sauce with three different flavors (sweet, sour and spicy) **26,50**

28. Phad Thai Stir fried rice noodles with tofu, egg, bean, sprouts, spring onions and peanuts.

Kai	Neua	Koong
20	24	25

Kai (chicken) Moo (pork) Neua (beef) Koong (shrimps) Plaa (catfish) Ped (duck) Talee (seafood)

All the main dishes are served with white pandan rice.

Le Thai Cuisine

a little spicy 

medium spicy 

very spicy 

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CURRY MEAT or FISH

30. Keng Kiew Waan		Green curry with bamboo, Thai eggplant, long beans, Thai sweet basil, onion and coconutmilk.			
Kai 20,50	Moo 21,50	Neua 24,50	Koong 25,50	Talee 26,50	
31. Keng Massaman		Massaman curry with sweet potato, onion, cashewnuts and coconutmilk.			
Kai 20,50	Moo 21,50	Neua 24,50	Koong 25,50		
32. Keng Karee		Yellow curry with sweet potato, onion, pumpkin, babycorn and coconutmilk.			
Kai 20,50	Moo 21,50	Koong 25,50			
33. Keng Phed		Red curry with Thai eggplant, long beans, bamboo, onion, Thai sweet basil and coconutmilk.			
Kai 20,50	Moo 21,50	Neua 24,50	Koong 25,50		
34. Keng Paneng		Red Paneng curry with onion, peanuts, long beans, Thai sweet basil, lemon leafs and coconutmilk.			
Kai 20,50	Moo 21,50	Neua 24,50	Koong 25,50		
35. Keng Sappa Rod		Red curry sauce with onion, pineapple, Thai sweet basil and coconutmilk.			
Kai 20,50	Moo 21,50	Neua 24,50	Koong 25,50	Ped 26,50	
36. Keng Phed Ped Yang		Duck in red curry sauce with onion, mango, grapes, small tomatoes, duck breast, Thai sweet basil and coconutmilk.			
				Ped 26,50	

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SALADS

- 40. Yam Woensen Kai**  **13,50**
Cooked minced chicken salad with cilantro, spring onion, lemon, vermicelli, shallots, tomato and peanuts.
- 41. Yam Le Thai**  **13,50**
Thai green salad with chicken, mango, mint, peanuts, ginger, fried onions, shallots and grind coconut.
- 42. Yam Pak** **9,50**
Thai country salad with lemonjuice, cilantro, tomato, spring onions, shallots and cucumber.
- 43. Yam Talee**  **15,50**
Seafoodsalad with lemonjuice, cilantro, tomato, shallots, vermicelli, celdery, cucumber and thai chilipepper.
- 44. Yam Phed Le Thai**  **16**
Salad with grilled duck, cucumber, spring onion, mint, shallots and cashewnuts.
- 45. Laap Moo**  **14,50**
Grilled pork with lemonjuice, mint, dried chilipepper, cilantro and shallots.
- 46. Yam woensen koong**  **15,00**
Cooked shrimp salad with cilantro, spring onion, lemon, vermicelli, tomatoes and peanuts.

SIDE DISHES

- 50. Khao Phad** **6**
Stir fried rice with egg and vegetables.
- 51. Phad Pak Roam** **9,50**
Stir fried bok choy, broccoli, cabbage, green beans, bean sprouts, mushrooms and garlic in oystersauce.
- 52. Phad thai** **9,75**
Rice noodles with tofu, egg, spring onions, bean sprouts and grindes peanuts.
- 53. Phad Pak Roam Gai** **10**
Stir fried bok choy, broccoli, cabbage, green beans, bean sprouts, mushrooms, garlic, oystersauce and egg.

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VEGETARIAN STARTERS

60. Pho Phia Jee	8,50
3 vegetarian spring rolls.	
61. Le Thai Tempura	8,25
Deep fried vegetables.	
62. Tod Man Pak	8,50
4 pieces of deep fried vegetables cake.	
63. Thod Man Khao Poth	8,25
4 pieces of deep fried corn cakes.	
64. Tofu Tempura	8,25
3 pieces of tofu, deep fried in batter.	

VEGETARIAN SOUP


70. Tom Jued Jee	8,75
Bright Thai soup with tofu and vegetables	
71. Tom Kha Hed 	9,50
Spicy vegetarian soup with mushrooms, pieces of tofu, coconutmilk and cilantro.	
72. Tom Yam Jee 	8,75
Spicy Thai soup with cilantro, mushrooms and lemonjuice.	

WOK VEGETARIAN


80. Phad Kra Pow Jee 	16,50
Stir fried mushrooms, vegetables, egg in a Thai holy basil sauce.	
81. Choo Chee Pak 	16,50
Stir fried vegetables with tofu in red curry sauce with coconut milk and Thai sweet basil.	
82. Taow Hoe Med Ma Muang	16,75
Stir fried vegetables with tofu and cashewnuts in a creamy sauce.	
83. Phad Pak King 	16,50
Stir fried vegetables with ginger and egg.	
84. Phad Pak Priow Waan	16,50
Stir fried vegetables with tofu in a sweet and sour sauce.	
85. Phad Woensen Pak 	16,50
Stir fried vermicelli, long beans, bok choy, bamboo, bell peppers, onion and Thai mushrooms in a tamarinde sauce.	

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VEGETARISCHE CURRY


- 90. Kaeng Karee Pak**  **17,50**
Yellow curry with tofu, sweet potato, onion, vegetables and coconut milk.
- 91. Kaeng Massaman Pak**  **17,50**
Massaman curry with vegetables, tofu, sweet potato, cashewnuts and coconutmilk.
- 92. Kaeng Kiew Waan Pak**  **17,50**
Green curry with vegetables, tofu, bamboo, sweet basil, Thai eggplant and coconutmilk.
- 93. Kaeng Phed Pak**  **17,50**
Red curry with egg, bamboo, long beans, coconutmilk, green beans, Thai eggplant, Thai mushrooms, sweet basil and onions.
- 94. Kaeng Paneng Pak**  **17,50**
Red paneng curry, vermicelli, vegetables, ginger, peanuts, sweet basil and coconutmilk.


VEGETARISCHE SALADES


- 100. Yam Jee Le Thai**  **9,75**
Thai green salad with mango, peanuts, ginger, fried onions, grinded coconut and mint.
- 101. Yam Roammid** **9,75**
Thai country salad with lemon juice, cilantro, tomato, spring onions and cucumber.

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DESSERTS

201.	Ice cream Roam 3 scoops of ice cream.	9,25
202.	Gebakken banaan Deep fried banana with 2 scoops of ice cream.	9,75
203.	Ice cream katee 3 scoops of coconut ice cream.	9,50
204.	Ice cream dek Kids ice cream.	6,75
205.	Kluay Buatchee Hot sweet coconutmilk with sesame and pieces of banana.	9,50
206.	Sweet sticky rice Sticky rice served with mango and a scoop of ice cream.	10,75
207.	Irish coffee	7,95
208.	Special coffee	7,95
209.	Thai coffee	7,95

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DRINKS

Various soft drinks		3,20
Fresh orange juice		4,25
Chaudfontaine red/blue	½ liter	5,75
Coffee		3,10
Coffee wrong		3,80
Latte Machiatto		4,20
Espresso		3,10
Cappuccino		3,50
Double espresso		4,20
Tea		3,25
Fresh mint tea		3,95
Rose tea		3,95
Jasmin tea		3,95
Fresh ginger tea		3,95
Grolsch		3,30
Heineken 0.0		3,10
Singha Thais beer		4,75
Chang Thais beer		4,75
Grolsch Radler 0.0		3.60

STRONG LIQUORS

Sherry dry	4,25
Sherry medium	4,25
Martini	4,25
Young gin	4,50
Old gin	4,50
Port red	4,80
Port white	4,80
Vodka	5,25
Bacardi	5,50
Dom Benedictine	6,25
Mekhong	6,50
Jameson	5,50
Gin	4,50
Red Label	5,60

LIQUEURS

Tia Maria	5,50
Cognac	6,25
Amaretto	5,50
Grand marnier	5,50
Likeur 43	

Le Thai Cuisine

*Opened
Wednesday to Sunday
from 4.30 p.m*

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