

1. Appetizers & Salads

European Classics

Carpaccio Calabrese

Carpaccio of Beef Tenderloin, Olive Oil and Parmesan
27o

Feldsalat / Nüsslisalat

The Classic Lamb's Lettuce Salad with Egg
27o

Feldsalat / Nüsslisalat

Lamb's Lettuce Salad "Casa Pascal"
with Feta Cheese, Capsicum and Tomatoes
33o

Gambas al Ajillo

Shrimps in Garlic and Oil served in Cast Iron Pot
29o

My own smoked Salmon

Fresh Norwegian Salmon
marinated and then Wood smoked in my Garden
32o

Scallops in Garlic Butter

finished with Lime Juice and Parsley
32o

The traditional Beef Tatar

Hand-chopped Beef Tenderloin, prepared at your Table
38o

Parma Ham

DOP 24 Month aged, served with sweet Rock Melon
39o

Pan-fried Duck Liver (Foie Gras)

On crispy Potato Pancake
with Chives sour Cream and Tomato- & Onion Chutney
55o

Thai Flavors

Som Tam Thai

Som Tam is the "*Must Eat*" Salad in South East Asia
Made of green Papaya, String Beans, Nuts, Lime, Garlic and more
28o

Yam Moo Yang

Grilled juicy Pork Neck
on a medley of crunchy Vegetables
28o

Yam Talay

The Thai Classic of Seafood Salad
Prawns, Squids, Clams, Scallops,
with Onions, Cucumbers, Tomatoes, Scallions, Garlic & Cilantro
29o

Yam Nua Yang Nam Tok

Grilled tender Beef Tenderloin
Shallots, Coriander, Chili Powder, Scallions, Peppermint
on a medley of crunchy Vegetables
29o

Satay

The Origin of Satay is Java, Indonesia
We offer Beef- or Chicken- or Pork Satay
with Thai Peanut Sauce and Condiments
29o

Laarb

The "Isanese National Dish"
Fried minced meat of your choice (Beef or Chicken or Pork)
Lime Juice, Peppermint, Shallots, Garlic
29o

Tod Man Kung

Delicious deep-fried Prawn Patties
served with our 3 House Dips:
Special Soya Sauce, Garlic & Chili Mayo, Our House Salsa
29o

2. Soups & Pastas

European Classics

Overbaked French Onion Soup

flavored with red Wine & Thyme and gratinated with Cheese
18o

Mediterranean Seafood Soup

Prawns, Squids, Clams with fresh Tomatoes and Vegetables
19o

Hungarian Goulash Soup

Tender Morsels of Beef and Garden Vegetables
19o

Beef Soup with red Wine

Beef, Vegetables and Bone Marrow in a clear Beef Bouillon
32o

Traditional Lobster Bisque

Made from live Canadian Lobsters, selected Spices and Herbs
finished with lots of whipped Cream and a Dash of Cognac
33o

Cream of white Asparagus Cream Soup

Made of fresh white Asparagus from Germany
36o

Spaghetti Bolognese (Beef)

Meat Sauce made of Hand-chopped Beef and fresh Tomatoes
39o

Spaghetti alle Vongole (Clams)

with Tomato Sauce or Cream Sauce
or simply with Olive Oil - Garlic - Parsley
39o

Spaghetti ai Frutti di Mare (Seafood)

Tomato- or Cream Sauce or simply with Olive Oil-Garlic-Parsley
49o

Spaghetti all'aragosta (with Lobster Meat)

with Tomato Sauce or Dill & white Wine Sauce
55o

Risotto ai funghi

made with Carnaroli Rice and mixed Forest Mushrooms
49o

Thai Flavors

Tom Yam

Thailand's most well known spicy & sour Soup
Kung (Prawns)
29o
Seafood
29o

Tom Kha Gai

Coconut flavored Thai spiced Soup with Chicken and Herbs
29o

Gouy Tiaw

Thai Noodle Soup with your choice of
(Beef or Pork or Chicken or Prawns)
29o

Khao Pad (Fried Rice)

With Egg only (2 pcs)
26o

With Chicken or Pork
28o

With Shrimps
29o

With Seafood
29o

With Beef
29o

With Crab Meat
45o

Pad Siyu (Fried Noodles)

With Egg only (2 pcs)
26o

With Chicken or Pork
28o

With Shrimps
29o

With Seafood
29o

With Beef
29o

With Crab Meat
45o

3. Our Fish- & Seafood Main Dishes

European Classics

Grilled Norwegian Salmon Steak (Imported Fish)
on a zesty Basil Cream Sauce
45o

Calamares Fritos
Deep-fried Squid Rings in a crispy Batter
served with our 3 House Dips:
Cocktail Sauce, Tartar Sauce, Garlic & Chili Mayonnaise
45o

Casa Pascal Special (Local Fish)
Healthy & Tasty : Barramundi (some call it Thai Sea Bass)
baked in Rock Salt Crust
with Sauce Hollandaise or fresh Lemon & Cucumber Raita
59o

Dover Sole (Imported Fish)
pan-fried with Butter, Parsley and Lemon
99o

Live Canadian Lobster (whole piece 550-650 gr)
grilled with Lemon, Olive Oil, Garlic and Parsley
81o

The original Lobster Thermidor (whole piece 550-650 gr)
with fresh Truffles and gratinated with Hollandaise Sauce
11oo

Thai Flavors

Gaeng Kew wan Kung
Prawns in green Curry, Baby Eggplants, Spices and Horapa Basil
41o

Kung pad Met Mamuang
fried Prawns with Cashew Nuts, Capsicum and Onions
41o

Pad Kapraw Kung
Prawns stir-fried
with Shallots, Garlic, String Beans and spicy Kapraw Basil
41o

Pla Kapong Nueng Manau
Barramundi in a spicy sour Lime Sauce with Garlic and Coriander
55o

Pla Kapong Rad Prik
Barramundi deep-fried in a zesty sweet Chili Sauce
52o

Pla Kapong tod Kratiem Prik Thai
Barramundi deep-fried with Garlic and black Pepper
52o

Live Canadian Lobster (whole piece 550-650 gr)
stir-fried with Ginger, Garlic, Chili, Scallion
81o

Live Canadian Lobster Pad Pong Curry (whole pc 550-650 gr)
Fried with Yellow Curry, Onions, Sellery and Egg
81o

4. Our Poultry & Meat Main Dishes

European Classics

The original Hungarian Beef Goulash

made with Sauerkraut, Onions, Paprika, Garlic and Sour Cream
44o

Belgian Lamb Stew

Morsels of Australian Rack of Lamb
slow braised in a dark Beer and Onion Sauce
44o

Giant Wiener Schnitzel as LARGE as your Plate !

Our breaded Pork Escalope is the biggest you see in Pattaya!
"LARGE" 49o
"not so big" 39o

For the big Appetite:

Crispy, succulent Pork Knuckle from the Hind Shank
outside crispy and inside moist, served with Sauerkraut
52o

Filet Stroganoff (NZ Tenderloin)

in a Paprika- & sour Cream Sauce with Gherkins and Onions
65o

The Flavors of "La Provence"

Oven-roasted Rack of Lamb
seasoned with my Mom's special 7 – Herbs Mix
88o

Thai Flavors

Gai pad Met Mamuang

fried Chicken with Cashew Nuts, Capsicum and Onions
38o

Gaeng Kew wan Gai

Prawns in green Curry, Baby Eggplants, Spices & Horapa Basil
with Baby Egg Plants and Baby Corn
39o

Pad Kapraw

Stir-fried sliced Chicken or Pork
with Shallots, Garlic, String Beans and spicy Kapraw Basil
38o

Sitir-fried sliced Beef

with Shallots, Garlic, String Beans and spicy Kapraw Basil
44o

Nua Nam Mann Hoy

stir-fried Slices of Beef Tenderloin in Oyster Sauce
Onions, Capsicum, Sugar Peas
44o

Gaeng pet Nua yang

tender roasted Beef in red Curry Sauce
with Grapes, Pineapples and Baby Egg Plants
48o

5. From our Cast Iron Grill

European Classics

Pork Steak
Schweinesteak
Steak de porc

(TH)



Tender
Zart
Tendre

Small	150 gr	390	B
Medium	300 gr	560	B
Large	500 gr	790	B

Beef Tenderloin
Rinderfilet
Tournedos de boeuf

Angus (AU)



Extremely tender
Extrem zart
Extrêmement tendre

Small	100 gr	760	B
Medium	200 gr	1090	B
Large	300 gr	1440	B

Rib Eye Steak
Hohrücken Steak
Entrecôte de boeuf

Angus (NZ)



Medium Tender
Mittel zart
Moyen tendre

Small	150 gr	760	B
Medium	300 gr	910	B
Large	500 gr	1260	B

Sirloin Steak
Entrecôte
Filet de boeuf

Angus (NZ)



Tender
Zart
Tendre

Small	150 gr	880	B
Medium	300 gr	1170	B
Large	500 gr	1750	B

Lamb Cutlets
Lammkoteletten
Côtelettes d'agneau

(AU)



Tender
Zart
Tendre

1 Pc.	80 gr	550	B
3 Pcs.	240 gr	840	B
5 Pcs.	400 gr	1140	B

For special Promotions visit our website www.casa-pascal.com

All our prices are subject to 10% service charge and 7% v.a.t.

6. Side Dishes

European Classics

All Main Dishes are served with Side Dishes

Please choose two (2) Side Dishes, each additional serving is at 50 Baht

Alle Hauptgerichte werden mit Beilagen gereicht

Bitte wählen Sie zwei (2) Beilagen, jede Zusatzbestellung ist 50 Baht

Tous les plats principaux sont servis avec des garnitures

S'il vous plaît choisissez deux (2) garnitures, chaque portion supplémentaire est de 50 baht

Stir-fried Asian Vegetables Mix
Sautéed Spinach
Glazed Carrots & Brussels Sprouts
Small mixed Salad
Wild Rice Mix
Buttered Pasta
Potatoes
-Roasted
-Mashed
-Boiled
-Gratin
-French Fries
-Swiss Röschi
-Baked Potato & condiments (+120)

Asiatisches Mischgemüse
Frischer Blattspinat
Glasierter Rosenkohl & Karotten
Kleiner gemischter Salat
Wilder Reis
Teigwaren an Butter
Kartoffeln
-Gebraten
-Püree
-Salzkartoffeln
-Gratinnirt
-Pommes Frites
-Schweizer Röschi
-Folienkartoffel mit Beilagen (+120)

Légumes sautés asiatiques
Sauté d'épinards frais
Carottes et choux de Bruxelles
Petite salade mêlée
Riz sauvage
Pâtes au beurre
Pommes de terre
-Rissolées
-Purées
-Bouillies
-Au gratin
-Frites
-Röschi Suisse
-Pomme au four & condiments (+120)

Sauces

Saucen

Sauces

Please choose one (1) Sauce. Each additional serving is at 50 Baht

Bitte wählen Sie eine (1) Sauce. Jede Zusatzbestellung ist 50 Baht

S'il vous plaît choisissez un (1) sauce. Chaque portion supplémentaire est de 50 baht

Café de Paris
Mushroom Cream Sauce
Red Wine Sauce
Béarnaise
Hollandaise
Assorted Mustards
Black Pepper Sauce

Café de Paris
Pilzsahne Sauce
Rotwein Sauce
Béarnaise
Hollandaise
Assortierte Senfsorten
Pfeffer Sauce

Beurre café de Paris
Aux champignons
Marchant de vin
Béarnaise
Hollandaise
Moutardes assorties
Au poivre noir

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