



Asie à Tik

ASIAN FOOD BAR & TAKE AWAY







APÉRITIFS

House Apéritif <i>Plum wine, soda</i>	6.00€
Glass of prosecco	6.50€
Apérol Spritz	7.50€
Batida	5.50€
Pineapple Batida	6.00€
Campari	5.50€
Orange Campari tonic	6.00€
Kir	4.50€
Ricard	5.50€
Malibu	5.50€
Malibu and Pineapple	6.00€
White or Red Martini	5.00€
Picon white wine	5.50€
Pineau des Charentes	4.50€
Orange Pisang	6.00€
Orange Pisang no alcohol	5.00€
White or Red Porto	4.50€
Bacardi and coke	6.50€
J&B whiskey	5.50€
J&B whiskey and coke	6.00€
Gin and Tonic	6.50€
Vodka orange	6.50€
Vodka red bull	7.00€

SPIRITS

Amaretto	6.00€
Bailey's	6.00€
Cointreau	6.00€
Grand Marnier	6.00€
Cognac	7.00€
Jack Daniels	7.00€
Sambuca	6.00€
Limoncello	6.00€
Grappa	6.00€
Don Papa Rum	7.50€
Japanese Ryoma Rum	8.50€
<i>Japanese - aged in oak barrels for 7 years</i>	
Akashi Japanese Whisky	8.00€
Nikka Japanese Whisky from the barrel	8.50€

GIN

Panda Gin	12.50€
<i>Fever Tree Mediterranean tonic, lychee, raspberry and orange zest</i>	
Nikka Coffey Gin	10.50€
<i>Fever Tree Indian tonic, pink peppercorns</i>	

COCKTAILS

Asian Tonic	8.00€
<i>Vodka, elderflower syrup, lime and lemon, a slice of ginger and tonic</i>	
Mai tai	8.50€
<i>White rum, dark rum, curaçao, orgeat syrup, lemon juice and cane sugar</i>	
Litchi Sunrise	7.50€
<i>Lychee liqueur, grenadine syrup, citrus</i>	
Nectar d'Asie	8.00€
<i>Vodka, lychee nectar, peach tea, mint, cucumber</i>	

SOFT DRINKS

Coke Diet Coke Coke Zero Orange Fanta Lemon Fanta Sprite	2.50€
Sparkling Fuze Tea Peach Fuze Tea Green Fuze Tea	2.50€
Gini Passionfruit Gini Schweppes Tonic Schweppes Citrus Oasis	
Cécémel chocolate milk	2.50€
Fever Tree Indian Tonic Fever Tree Mediterranean Tonic	3.00€
Red Bull	3.50€

FRUIT JUICE

LOOZA FRUIT DRINKS	2.50€
Orange Ace Apricot Apple and Cherry Peach Pineapple Tomato	

WATER

Still or sparkling water 1/4 L	2.50€
Still or sparkling water 1/2 L	4.00€
Still or sparkling water 1 L	6.50€
Perrier Perrier Lemon	2.50€

ASIE À TIK SOFT DRINKS AND TEAS

Ramune (200 ml) Japanese Lemonade Ume Lychee Matcha Melon	4.00€
Japanese green tea (pokka - 500 ml)	3.50€
Jasmine green tea (pokka - 500 ml)	3.50€
Melon green tea (pokka - 330 ml)	3.00€
Lychee green tea (pokka - 330 ml)	3.00€

MANGAJO ■ 250 ML

Juice made with green tea

Acai-Berry | Grenadine | Yuzu

3.70€

TAO PURE INFUSION ■ 330 ML

Rooibos Tea | White Tea | Green Tea

3.50€

ORGANIC CRUNCH ORGANIC ALOE VERA DRINKS ■ 335 ML

Original | Apple-Raspberry | Lemon-Elderflower | Pomegranate-Blueberry

3.70 €

ORGANIC TENSAI TEA ■ 330 ML

An exceptional organic iced tea, a subtle blend of infused tea and fruit

Black tea with ginger | White tea with blueberry | Matcha tea with peppermint | Green tea with lemon and elderflower

4.40 €



WINE LIST

RICE WINES

Saké Shochikubai Classic <i>¼ pitcher (served at room temperature)</i>	6.00€
Saké Sierra Cold 30 cl	14.00€
Saké Junmai Ginjo 30cl - fruity	16.00€

OWNER'S RECOMMENDATIONS • WHITE | ROSÉ | RED - ORIGIN: ITALY (ABRUZZO)

White : Trebbiano
Rosé : Cerasuolo
Red : Montepulciano

By the glass	3.00€
1/4 L pitcher	5.50€
1/2 L pitcher	11.00€
By the bottle 75 cl	17.00€

WHITE WINES

Muscadet <i>Domaine des Raillères (Loire)</i>	19.50€
Pinot Blanc <i>Muller et fils (Alsace)</i>	22.00€

ROSÉS

Rosé d'Anjou <i>Laurent Vivier (Loire)</i>	19.00€
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REDS

Château de Tresques <i>Côtes-du-rhône</i>	20.00€
Pinot Noir <i>Muller et fils (Alsace)</i>	25.00€





HOT DRINKS

Expresso	2.00€
Double Expresso	3.50€
Coffee	2.50€
Decaffeinated	2.50€
Cappuccino	2.80€
Liégois coffee	2.80€
Lait Russe (Caffe Latte)	3.00€
Hot Chocolate (Cécémel)	2.50€
Hot chocolate (Cécémel) with Chantilly cream	2.80€
Irish Coffee with Japanese Whisky	7.00€

INFUSIONS AND ROOIBOS

VERBENA	3.00€
Verbena leaf tea	
CHAMOMILE	3.00€
Chamomile flower tea	
ROOIBOS DES VAHINÉS	3.00€
Rooibos flavoured with vanilla and almond	

BLACK TEAS

FINEST DARJEELING

3.00€

A sweet and perfumed blend from the great gardens of Darjeeling

EARL GREY FLEURS BLEUES

3.00€

Black tea with bergamot and cornflower petals

7 CITRUS FLAVOR

3.00€

Black tea flavoured with mandarin and oranges

GREEN TEAS

JASMINE TEA

3.00€

Chinese green tea with jasmine flowers

MINT TEA

3.00€

Traditional green tea flavoured with mint leaves

CHINESE GREEN TEA

3.00€

Fresh and invigorating natural green tea

HAMMAN GREEN TEA

3.00€

Gourmet green tea with date and red fruit flavours



PALAIS DES THÉS
PARIS





NIGIRI ■ 2 pieces

A ball of vinegared rice topped with a slice of fish or other flavours

Salmon	3.50 €
Salmon cooked medium rare	3.80 €
Smoked salmon, Philadelphia	4.00 €
Prawn	4.00 €
Tuna	3.80 €
Tuna cooked medium rare	4.20 €
Eel	4.50 €
Tamago Omelette 	3.50 €
Mackerel	4.50 €
Smoked duck breast	4.00 €
Avocado, sesame mix 	3.00 €

MAKI ■ 8 pieces

A rice roll wrapped in dried seaweed

Salmon	5.50 €
Eel, sauce, sesame seeds	6.50 €
Foie gras, mango	7.00 €
Tuna	5.90 €
Tuna, spicy sauce	6.00 €
Surimi, sauce	4.90 €
Cucumber, Philadelphia 	4.90 €
Avocado 	4.50 €

If you wish to eat HALAL,
please let one of our staff know.



URAMAKI ■ 8 pieces

Inside out Maki sprinkled with seeds or other flavours

Salmon, avocado, sesame	6.00 €
Salmon, avocado, cucumber, fried onions, sauce	6.50 €
Salmon, cucumber, spicy sauce, paprika	6.50 €
Salmon, cucumber, spicy sauce, masago	6.50 €
Breaded chicken, salad, sauce, sesame seeds	6.00 €
Breaded chicken, cucumber, spicy sauce, fried onions	6.50 €
Foie gras, mango, fried onions	8.00 €
Foie gras, fig jam, fried onions	7.50 €
Prawn tempura, salad, spicy sauce, panko, furikake	8.50 €
Surimi, avocado, cucumber, fried onions, sauce	6.00 €
Tuna, asparagus, sauce, fried onions	7.50 €
Tuna, avocado, sauce, fried onions	7.50 €
Cooked tuna, avocado, sesame seeds	7.00 €
Carrot, cucumber, avocado, sesame seeds 	5.00 €

SPRING ROLL ■ 8 pieces

Rice roll wrapped in a lettuce leaf

Salmon, avocado, Philadelphia	6.50 €
Omelette, mint, asparagus, coriander, sauce	6.00 €
Tuna, avocado, mint, sauce	7.50 €
Prawn, mango, avocado, coriander	7.50 €
Breaded chicken, avocado, sauce	7.00 €



PLATTERS

FISH DUO PLATTER ■ 8 pieces 7.00 €

4 uramaki salmon, avocado,
cucumber, fried onions
4 uramaki surimi, avocado,
cucumber, fried onions, sauce

CRISPY DUO PLATTER ■ 8 pieces 7.50 €

4 uramaki breaded chicken, salad,
sauce, sesame seeds
4 uramaki tempura prawn, salad,
spicy sauce, panko, furikake

NIGIRI PLATTER ■ 8 pieces 12.00 €

2 nigiri salmon
2 nigiri prawn
2 nigiri tuna
2 nigiri mackerel

SALMON PLATTER ■ 12 pieces 12.50€

4 nigiri salmon
4 maki salmon
4 uramaki salmon, avocado, sesame seeds

VEGGIE PLATTER ■ 12 pieces 12.00 €

4 maki cucumber, Philadelphia
4 spring rolls, omelette, mint,
asparagus, coriander, sauce
4 uramaki carrot, cucumber, avocado

KOTO PLATTER ■ 12 pieces

15.00 €

2 nigiri tuna cooked medium rare
2 nigiri salmon cooked medium rare
4 uramaki tempura prawn, salad, spicy sauce, panko, furikake
4 spring rolls breaded chicken, avocado, sauce

MAKI PLATTER ■ 16 pieces

10.50 €

4 maki salmon
4 maki tuna
4 maki cucumber, Philadelphia
4 maki surimi, sauce

URAMAKI PLATTER ■ 16 pieces

14.00 €

4 surimi avocado, cucumber, fried onions
4 tuna, asparagus, sauce, fried onions
4 foie gras, mango, fried onions
4 breaded chicken, salad, sauce, sesame seeds

SPRING ROLL PLATTER ■ 16 pieces

12.00€

4 maki surimi, sauce
4 maki tuna, spicy sauce
4 uramaki foie gras, fig jam, fried onions
4 uramaki salmon, cucumber, spicy sauce, paprika

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ASIE À TIK PLATTER ■ 24 pièces

22.50 €

4 nigiri prawn
4 maki tuna
4 maki foie gras, mango
4 uramaki breaded chicken, salad, sauce, sesame seeds
4 salmon spring rolls, avocado, Philadelphia
4 sashimi salmon

RIDÀ PLATTER ■ 32 pièces

32.50 €

4 uramaki salmon, cucumber, spicy sauce, masago
4 uramaki breaded chicken, salad, sauce, sesame seeds
4 spring rolls with omelette, mint, asparagus, coriander, sauce
4 spring rolls with prawn, mango, avocado, coriander
4 maki eel, sauce, sesame
4 maki cucumber, Philadelphia
2 nigiri mackerel
2 nigiri tuna
2 nigiri smoked duck breast
2 nigiri smoked salmon, Philadelphia, chives

KIDS PLATTERS

10.00€

KIDS 1

4 chicken fritters + 2 tsukune yakitori dumplings + 1 bowl of plain rice

KIDS 2

4 chicken fritters and 4 nigiri salmon

SIDES

Pickled cucumber salad	2.90 €
Cabbage salad with sesame seeds	2.90 €
Wakame seaweed salad	3.50 €
Miso soup (tofu, seaweed)	2.90 €
Plain rice	2.50 €
Fried rice	3.50 €
Edamame (salted Japanese beans)	3.50 €

CHIRACHI

Salmon with vinegared rice	13.00 €
Tuna with vinegared rice	15.50 €
Mixed (salmon, tuna) with vinegared rice	14.50 €
Extra avocado 	1.50 €

SASHIMI

*7 slices of finely cut raw fish with wasabi, ginger
and grated daikon*

Tuna	9.50 €
Salmon	8.00 €
Bream	8.50 €
A Selection of Sashimi 21 pieces (7 tuna, 7 salmon, 7 bream)	22.50 €

ALLERGY INFORMATION

Dear clients,
please ask to see our list of allergens





🌀 YAKITORI

Skewers

Chicken 2 pieces	4.90 €
Tsukune Skewer (chicken) 2 pieces	4.90 €
Beef / cheese 2 pieces	5.50 €
Scampi 2 pieces	7.90 €
Mixed Yakitori 8 pieces	18.90 €

🌀 FRIED FOODS

Vegetable spring rolls 4 pieces 🌿	4.90 €
Chicken spring rolls 4 pieces	6.00 €
Chicken fritters 6 pieces	7.00 €
Tempura prawns 6 pieces	10.00 €

🌀 STIR-FRIED NOODLES

Chicken	9.50 €
Beef	10.50 €
Scampi	12.50 €
Vegetarian 🌿	8.50 €

🌀 GUA BAO (PORK BUNS)

Pulled pork, cucumber, red cabbage, hoisin sauce, Japanese mayo	5.00 €
Tempura prawns, salad, red onions, white radish, mango sauce	5.50 €

RAVIOLI

DIM SUM - Steamed dumplings

Pork 6 pieces

Chicken 6 pieces

Prawn 6 pieces

Pekinese (pork and vegetables) 6 pieces

6.50 €

7.00 €

7.50 €

7.50 €

GYOZA

Pork 6 pieces

Chicken and vegetables 6 pieces

Prawn 6 pieces

Vegetables 6 piece 

5.00 €

5.50 €

8.00 €

4.50 €

TARTARES

Prepared with raw ingredients

Salmon (spring onions, coriander, punzu, avocado)

Tuna (spring onions, coriander, punzu, avocado)

13.00 €

14.50 €

DONBURI

Vinegared rice ball

CHICKEN

Rice, breaded chicken, red onions, nori, courgette, mushroom, spring onions, chives

14.00 €

SALMON COOKED MEDIUM RARE

Rice, salmon, red onions, nori, courgette, mushroom, spring onions, chives

15.00 €

TEMPURA PRAWNS

Rice, tempura prawns, red onions, nori, courgette, mushrooms, spring onions, chives

14.00 €

VEGETARIAN

Rice, red onions, nori, courgette, mushrooms, soy, fried tofu, spring onions, chives

11.00 €

RAMEN

Japanese noodles in a broth

OOKI TORI (GLAZED CHICKEN) 13.00 €

Egg, soy, Chinese cabbage, coriander,
spring onions, wakame, naruto,
tonkotsu broth (pork)

DUCK 15.00 €

Egg, soy, Chinese cabbage, coriander,
spring onions, wakame, naruto,
tonkotsu broth (pork)

PORK 13.00 €

Egg, soy, Chinese cabbage, coriander,
spring onions, wakame, naruto,
tonkotsu broth (pork)

VEGETARIAN 11.00 €

Egg, soy, Chinese cabbage, coriander,
spring onions, wakame, tofu, mushroom,
shoyu broth (soy)

SCAMPI 15.00 €

Egg, soy, Chinese cabbage, coriander,
spring onions, wakame, naruto,
paitan broth (fish)

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DESSERTS

Choose your own ice cream or sorbet

€ 2.50/scoop

€ 0.50/chantilly cream

ICE CREAMS

Vanilla

Chocolate

Black sesame seeds

White sesame seeds

Green tea

Coconut

SORBETS

Yuzu

Raspberry Yuzu

Lime and ginger

ICED MOCHI

Ice cream topped with rice paste

Chocolate coconut

Caramel

Matcha

Coconut

Mango

Cherry Blossom

Tropical

Vanilla

Cheesecake

Lychee

Pistachio

Chocolate

Yuzu

2.50 €/
piece

Chocolate cake with Chantilly cream

5.90 €

Uramaki with Nutella, banana and praline

3.90 €









MONS « LES GRANDS PRÉS »

+ 32 (0)65/33.47.33

www.asieatik.com

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