L'Éléphant - Restaurant Francais

Main Courses

PORK

Italian sausage with onion compote — **245,000 KIP**
Served with mashed potatoes and buttered vegetables.

Grilled pork chop with red-wine onion confit — **315,000 KIP**
Roquefort sauce, mashed potatoes.

Roast pork fillet mignon with thyme — **335,000 KIP**
Pan-fried mushrooms and garlic mashed potatoes.

Choucroute — **450,000 KIP**
Sauerkraut, pork shank, pork belly, sausage and potatoes.

POULTRY

Coq au vin with bacon lardons — **410,000 KIP**
Homemade tagliatelle and buttered vegetables.

Roast duck breast with Mak Toum and Grand Marnier — **410,000 KIP**
Dauphinois gratin and buttered vegetables.

LAMB

Braised lamb shank with Indochinese cardamom — **680,000 KIP**
Homemade tagliatelle, sautéed mushrooms and buttered vegetables.

Grilled New Zealand lamb chops with Provençal herbs — **650,000 KIP**
French fries and buttered vegetables.

LOCAL BEEF AND BUFFALO

Beef carpaccio with basil and Parmesan — **335,000 KIP**
French fries and green salad.

Lao beef medallions (200 g) in black pepper sauce — **335,000 KIP**
French fries and buttered vegetables.

Grilled Lao buffalo steak (200 g) with Café de Paris butter — **335,000 KIP**
French fries and buttered vegetables.

Buffalo tartare — **335,000 KIP**
Served with French fries.

BEEF

New Zealand rib-eye (200 g) with Roquefort sauce — **735,000 KIP**
Hash brown potatoes and buttered vegetables.

New Zealand beef fillet (200 g) in black pepper sauce — **735,000 KIP**
French fries and buttered vegetables.

Australian strip loin (250 g) in black pepper sauce — **710,000 KIP**
Mashed potatoes and buttered vegetables.

Australian T-bone (400 g) in black pepper sauce — **1,150,000 KIP**
French fries and buttered vegetables.

FISH

Pan-fried Mekong perch with Thai basil butter — **335,000 KIP**
Hash brown potatoes and buttered vegetables.

Mekong fish stew with old-style mustard sauce — **420,000 KIP**
Brown rice and buttered vegetables.

Pan-seared salmon steak with Dieppoise sauce — **450,000 KIP**
The source describes the sauce as shrimp, seafood and tomato; served with brown rice and buttered vegetables.

Pan-fried snow fish with Dieppoise sauce — **1,100,000 KIP**
Buttered vegetables and mashed potatoes.

RABBIT

Rabbit with Dijon mustard — **365,000 KIP**
Homemade buttered tagliatelle and sautéed carrots.

VEGETARIAN

Provençal aubergine gratin with feta — **185,000 KIP**
Baked aubergine in tomato sauce with feta cheese.

Oyster mushroom lasagna with cumin and vegetables — **185,000 KIP**
Cumin-flavoured oyster mushroom and vegetable lasagna.

Main courses are served with a small green salad. A 10% service charge will be added.