

Leisurely at Lunch

Indulge in a delightful weekend lunch at L'éléphant.

At L'éléphant, weekend lunch is indeed always packed full of senses and flavours.

Savour the delightful harmony of our warm embrace through great cuisine, enjoyed with good company and lively conversation.

Weaving relaxed memories with each shared moment amongst family and friends.



LELEPHANTCHIANGMAI.COM

TEL. 097 970 8947

L'éléphant *Regional Journey*

3 Courses - 550

4 Courses - 890

3 Glass Wine Pairing - 950

Chef Oan Pathaysee

3 Courses

Choose your favourite!

PÂTÉ

Housemade Chicken Liver Pâté

CARPACCIO

Raw Thai-French Charolais Beef |
Caper | Lemon | Parmesan Cheese

GRILLED COS SALAD

Grilled Cos Salad | Egg | Mixed Berry |
Bacon | Caesar Cream Dressing

Choose your favourite!

CATCH OF THE DAY

Seasonal Fish – Please ask our staff

TUNA BRIK

Marinated Tuna |
Egg | Filo Puff Pastry

LAMB BRIK

Marinated Lamb | Masala
Egg | Filo Puff Pastry

FINALE

Housemade Dessert **or** Cheese

4 Courses

GROUPEL SALAD

Grilled Wild Grouper |
Cos Salad | Egg | Mixed Berry |
Bacon | Caesar Cream Dressing

SQUID & INK

Poached Squid | Chili |
Spicy White Wine Ink Sauce

Choose your favourite!

PORK

Roasted Nan Pork Ribs | Basil | Apple |
Chocolate Chili Red Wine Sauce

GRILLED TONGUE

Grilled Thai-French Charolais Beef Tongue |
Khao Yai Red Wine Peppercorn Sauce

FINALE

Housemade Dessert **or** Cheese

3 GLASS WINE PAIRING

Stefan Winter | Riesling | 2022 |
Rheinhessen | Germany

Tenuta Viglione Morso Rosso
Susumaniello | 2021 | Italy

Barbeito Madeira | Rainwater Reserva |
5 Anos Years Old | Portugal

All prices are in Thai baht and subject to
10% service charge and applicable taxes.