

## *Our Tasting Menu*

Art and Cuisine

Reshaping Nuvo French Cuisine with subtle Thai influences, lending a sense of place.

From a background deeply embedded in the artistic world, Chef Oan was drawn to pursue an almost parallel career in the culinary profession.

Today, the dining experience at L'éléphant has been thoughtfully crafted to offer a journey across boundaries, the cuisine an innovative and balanced blend which Chef Oan takes his inspiration from the day-to-day tapestry of life influencing his latest creations.

This Menu should be enjoyed by the whole table.

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



LELEPHANTCHIANGMAI.COM

TEL. 097 970 8947

# *L'éléphant*

## TASTING JOURNEY

NUVO FRENCH – THAI TOUCHES

ปรุงฝรั่งเศส - เสน่ห์ไทย

### *Flavours of the Winter*

“ความอบอุ่นในฤดูหนาว”

9 Courses – 3,280

6 Glass Wine Pairing - 1,480

*SURIYAN CHANPASA*

*Chef Oan Pathaysee*

## Oyster

Oyster | Coconut Galangal |  
Shallot Mignonette Granita  
Ferrari Maximum Brut Rosé Trento DOC |  
Maturation Period: 3 Years  
Pinot Nero | Chardonnay | Italy

## Lobster

Char-grilled Lobster Tail | Gochujang Aioli |  
Field Crab Paste | Mountain Rice Squid Ink  
Jean-Max Roger Cuvée “Les Caillottes”  
Sancerre | Sauvignon Blanc | 2021 | France

or

## Carabineros Supplement 680

Char-grilled Carabineros | Gochujang Aioli |  
Field Crab Paste | Mountain Rice Squid Ink

## Frog

Fried Frog Legs | Black Garlic |  
Ratatouille | Capper | Peppercorns | Lemon

## Tangy Delight

Seasonal Fruit Sorbet |  
Avocado | Beetroot | Balsamic

## Chicken Foie Gras

Nakhon Ratchasima Chicken Breast |  
French Foie Gras | Winter Truffle Velouté  
Gérard Bertrand | Art de Vivre Rosé |  
Languedoc | Shiraz | Grenache | France

## Consommé

72-hour Cherry Brandy Buffalo Double Broth |  
Grilled & Beer Batter Tongue

## Wild Boar

Roasted Tomato Wild Boar Rack |  
Wolffia | Phulae Pineapple |  
Chocolate Chilli Red Wine Sauce  
Bourgueil Domaine Lorieux | Loire Valley |  
Cabernet Franc | 2021 | France

## Quail

Roasted Quail | Chestnut |  
Pomegranate Red Wine Jus  
Château Peyrabon | Haut-Médoc |  
Cru Bourgeois | Cabernet Sauvignon | Merlot |  
2006 | France

or

## Lamb

Grill-roasted Lamb Rack |  
Masala Honey Dijon Mustard Sauce

or

## Wagyu Supplement 680

Kurohana Wagyu A5 Striploin |  
Veal Red Wine Jus

## Banana

Banana Semifreddo | Chocolate  
Granmonte | Bassaba | Natural Sweet Wine |  
Chenin Blanc | Verdelho | Sémillon | Muscat |  
2023 | Khao Yai | Thailand