



# M E N U

TUESDAY TO FRIDAY, BRUNCH (WE)

## Starters

<b>Nem thadeua</b>	9€	<b>Papaya salad</b>	8€
Crispy rice salad (with or without garlic fermented pork)		Green papaya, carrot, tomato, peanut	

## Dishes

<b>Mok fish</b>	14€	<b>Ping kai</b>	13.5€
Papillote of salmon marinated in dill a banana leaf, served with plain rice		Grilled chicken marinated in Laotian flavors, served with plain rice	
<b>Sausage from luang prabang</b>	13€	<b>Caramel pork</b>	13.5€
Pork sausage with lemongrass, served with white rice		Caramelized pork belly with a marinated egg, served with white rice	
<b>Lap beef</b>	15€	<b>King prawns</b>	20€
Semi-cooked beef tartare flavored with aromatic herbs, served with white rice		Grilled king prawns with Laotian sauce, served with white rice	
<b>Lap salmon</b>	16€	<b>Tiger tear</b>	18€
Salmon tartar flavored with aromatic herbs, served with white rice		Grilled black angus beef sirloin with sausage grilled rice sauce, served with white rice	

## Formulas

15.5€

### Dish + drink

Served with plain rice and sautéed vegetables

19.5€

### Dish + classic drink + dessert

Dessert: Except mango sticky rice  
Served with plain rice and sautéed vegetables

*Dishes: Mok fish or Luang prabang sausage or Ping kai or Pork with caramel*

*Sticky rice: +€0.50 Traditional drink: +€2*

*The formulas are only available at lunchtime, excluding weekends and public holidays*

## Supplements

White rice	3.5€
Plain sticky rice	4€
Bamboo sticky rice	5.5€
Stir-fried seasonal vegetables	8€

## Desserts

Laotian coconut flan	5€
Fresh fruit salad	4.5€
Mango sticky rice	6.5€



## Classic drinks

	33cl	
Coke & Coke Zero	3€	
fuze tea	3€	
Celtic still water	3€	
Celtic Sparkling Water	3€	

## Craft drinks organic 33cl

Lim passion lemonade	5€	
Lim Ginger Lemonade	5€	
Wild Strawberry Elixia Lemonade	5€	
Elixia mango lemonade	5€	
Matchbata Sparkling Tea	5€	
Hey Dude Peach Iced Tea	5€	
Hey Dude Lemon Iced Tea	5€	
homemade lemonade	3.5€	

## Hot drinks

Coffee	2.5€
Tea	4.5€

## Craft beers organic 33cl

Appie IPA	6.5€
blond appie	6.5€
white appie	6.5€

## Wines

	Class 12cl	Bottle 70cl
Red/ Hob Nob Cabernet Sauvignon	6.5€	30€
Red/ Hob Nob Pinot Noir pays d'Oc	6.5€	30€
White/ Terradria Chardonnay pays d'oc	7€	35€
Rosé/ Lou by Peyrassol Prov rating	6.5€	30€



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# FORMULAS

LUNCHTIME, EXCLUDING WEEKENDS AND PUBLIC HOLIDAYS

15.5€

**Dish + drink**

Served with plain rice and sautéed vegetables

19.5€

**Dish + classic drink + dessert**

Dessert: Except mango sticky rice

Served with plain rice and sautéed vegetables

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**\*Choice of dish:**

**Mok fish or Luang prabang sausage or Ping kai or Pork with caramel**

**\*Choice of sauce:**

**Tomato or eggplant sauce**

**\*Glutinous rice: +0.50€ \*Handmade drink: +2€**

# BRUNCH-MENU

1 SAVORY DISH + 1 SWEET DISH +  
1 JUICE + HOT DRINK AT WILL

## Avocado Bao

Guacamole, salmon or bacon, feta, pomegranate, soft-boiled egg, side salad

Or

## Laotian plate

Lap salmon or grilled chicken, chive omelet, sticky rice papaya salad, edamame

+

## Lao waffle with coconut milk

Mango, passion fruit, longan, coconut shavings, sesame seeds, whipped cream, coconut coulis

Or

Nutella banana whipped cream coconut coulis

Or

## Pancake with pandan

Mango, passion fruit, raspberry, coconut shavings and seeds sesame seeds, coconut coulis, whipped cream

Or

## Mango sticky rice

Or

## granola bowl

Cottage cheese, mango coulis, longan, mango, raspberry, granola, grilled coconut, almond

+

## Beverage

Freshly squeezed orange juice or homemade lemonade & unlimited coffee and tea

28€

