



Menu





Welcome to Chez Auguste, a charming 40-seat crêperie nestled in the heart of the UNESCO World Heritage town of Luang Prabang, Laos. Named after the renowned explorer Auguste Pavie, our restaurant offers a unique culinary experience that blends the rich traditions of French Brittany with the vibrant flavors of Asia.

At Chez Auguste, we pride ourselves on crafting exquisite crêpes and galettes using the finest ingredients. Our menu is a delightful fusion of classic Breton recipes and innovative Asian twists, ensuring a memorable dining experience for every guest. Whether you're savoring a traditional ham and cheese galette or indulging in a coconut and mango crêpe, each dish is prepared with care and creativity.

Our cozy and inviting atmosphere is perfect for enjoying a leisurely meal with friends and family. With seating for 40 guests, Chez Auguste provides an intimate setting where you can relax and enjoy the culinary artistry of our talented chefs. The warm, rustic decor, inspired by the charm of Brittany, combined with the serene beauty of Luang Prabang, creates a truly unique dining ambiance.

Join us at Chez Auguste and embark on a gastronomic journey that celebrates the spirit of exploration and the joy of discovering new flavors. We look forward to welcoming you and sharing our passion for exceptional food and warm hospitality.



CRISPY BITES & AMUSES GAULETTES

DESIGNED TO SHARE,

our **Crispy Bites and Amuses Galettes** are perfect for tasting and enjoying together. Whether as a starter or a light snack, they're meant to bring people together through good food, with plenty of smiles to go around.



CHEZ AUGUSTE CRISPY BITES (gf) for sharing

Buckwheat tiles served with

- **Lao Pâté,** 75,000 Kip
Onion Confit,
Pickles Vegetables in rice vinegar
- **Goat cheese dip,** 115,000 Kip
Tamarind jam, Walnuts



THE AMUSE-GAULETTES (gf) for sharing

Small folded galettes made with certified gluten-free organic buckwheat from Brittany:

- **Laap Mushroom,** 90,000 Kip
Fried Shallot, Soya beans,
Sesame seeds, Emmental
- **Coppa,** 150,000 Kip
Tapenade, Tomato confit,
Emmental, Green leaves, fried
Shallot



PAVIE AND LUANG PRABANG - In 1887, the city of Luang Prabang was under siege by Chinese and Tai bandits. Auguste Pavie, the French vice-consul, heroically rescued the ailing local ruler, Oun Kham, by ferrying him to safety in Bangkok. This act of bravery not only saved the king but also solidified Pavie's influence and trust in the region, paving the way for French colonial expansion in Laos.



BUCKWHEAT GALETTES

100% organic buckwheat IGP Brittany, stone-ground & certified gluten-free

THE CLASSIC GALETTES (gf)

- **Ham, Emmental cheese,** **140,000 Kip**
Sunny-side-up Egg, Sautéed Shiitake Mushroom



- **Forestière,** **150,000 Kip**
Smoked Bacon, Sautéed Mushroom, Cream, Onion confit, sunny-side-up egg, Emmental
- **4 Cheeses** **165,000 Kip**
Emmental, Goat cheese, Cantal, Parmesan, Tomato confit, Basil leaves



- **Chorizo,** **165,000 Kip**
Sunny-side-up egg, Emmental cheese, Chili cream sauce, Onion confit



+ Extra sautéed Shiitake (**25,000 kip**)

THE ROLLS (gf)

- **Smoked Salmon,** **130,000 Kip**
Lime, Garlic, Cream cheese, Chive, Capers
- **Sautéed Shiitake Mushrooms,** **110,000 Kip**
Scrambled Egg, Cantal cheese, Sesame seeds
- **Chipolata Sausage,** **135,000 Kip**
Emmental cheese, Onion confit, Mustard and Watercress



SIDES (gf), (v)

Greensalad with olive oil and balsamic vinaigrette (**+30,000 kip**)

BUCKWHEAT (gf) - Buckwheat galettes are a nutritious, gluten-free option rich in fiber, promoting healthy digestion and prolonged satiety. They are packed with essential nutrients like magnesium, iron, and zinc, supporting overall health. Additionally, buckwheat cultivation is environmentally friendly, contributing to sustainable agriculture.

(gf) - gluten-free | (v) - vegetarian

SPECIALTY GALETTES



- **Smoked Salmon,** 220,000 Kip
Cream, Capers, Lime, Dill,
Sunny-side-up egg, Emmental
cheese



- **Goat Cheese,** 190,000 Kip
Honey, crushed mix Nuts,
Tomato confit, Paprika



- **Luang Prabang Sausage** 155,000 Kip
Emmental cheese, Onion confit,
Mustard, Sunny-side-up egg &
Watercress



- **Curry** 135,000 Kip
Stir fried vegetables, Sunny
side-up Egg, Emmental

SIDES (gf), (v)

Green salad with olive oil and balsamic
vinaigrette (+30,000 kip)

EXTRA

Chorizo (+65,000 kip)
Emmental cheese (+60,000 kip)



- **Bacon Delight** 150,000 Kip
Smoked bacon, ham, luang prabang
sausage, onion confit, emmental
cheese and a sunny side-up egg

AUGUSTE PAVIE - Auguste Pavie was a French explorer and diplomat whose work in Indochina had a lasting impact on the region. Unlike many of his contemporaries, Pavie adopted a unique approach based on observation, respect, and cultural understanding rather than force or coercion. His deep curiosity about local customs, languages, and traditions allowed him to build meaningful relationships with the Lao people.

Through years of exploration and diplomatic missions, particularly in the north of present-day Laos, Pavie gained the trust of local leaders and communities. His ability to listen and adapt earned him a reputation as a respectful mediator. This approach facilitated France's growing influence in the region at a time of increasing geopolitical tension with neighboring Siam (modern-day Thailand).

Pavie's efforts ultimately played a pivotal role in the signing of the Franco-Siamese treaties, which led to the establishment of the French protectorate over Laos in the late 19th century. Luang Prabang, the royal capital and cultural heart of the country, was designated a central administrative hub under the new colonial framework. Pavie's legacy is still visible today, both in historical records and in the collective memory of the region.

WHEAT CREPES

100% organic wheat from Brittany

CLASSIC CRÊPES (v)



- **Classic** 55,000 Kip
Brown sugar, Lemon



- **Matcha tea, White Chocolate** 70,000 Kip
custard cream, Chantilly, crushed Cookie



- **Salted Butter Caramel** 70,000 Kip
Crushed Nougatine, Chantilly and Caramel Nougatine Ice cream.
Chef's favorite



- **Lao Coffee** 55,000 Kip
Sweet Concentrated Milk



- **Homemade Chocolate sauce** 90,000 Kip
Chocolate ice-cream, Brownie, Chantilly



- **Homemade Jam from our Chef** 60,000 Kip
And assorted fresh fruits. Choice of: Tamarind, Mango & Seasonal fruits



- **Choco Banana Bliss** 75,000 Kip
Chocolate Sauce, Banana, Chantilly



- **Candy Crush** 80,000 Kip
Smarties, Marshmallow, Chocolate sauce & Chantilly

EXTRA

+Homemade Vanilla, Chocolate, Salted Butter Caramel Nougatine or Coconut ice cream (+30,000 kip)
+Chantilly cream (+15,000 kip)

BUTTER - Salted butter from Brittany is renowned for its rich, creamy texture and distinctive flavor, enhanced by the region's high-quality sea salt. This butter is a staple in Breton cuisine, adding depth and complexity to both sweet and savory dishes. Its unique taste and artisanal production methods make it a beloved ingredient among chefs and food enthusiasts worldwide.

(gf) - gluten-free | (v) - vegetarian

SPECIALTY CREPES

100% organic wheat from Brittany

- **Flambéed Banana,** 90,000 kip
Lao Rhum, Homemade salted Butter Caramel, Caramel ice-cream & Chantilly
- **Coconut ice-cream,** 90,000 kip
Fresh Mango, Coconut cream & fresh Mint
- **Chef's Suzette,** 90,000 kip
Flambéed with lao whisky, brown Sugar flavored with local lime and Orange, Vanilla ice cream



Crêpe Suzette Fun fact - Crêpe Suzette was created by accident in the late 19th century when a young waiter, preparing dessert for the Prince of Wales, accidentally set the sauce on fire. Instead of ruining the dish, the flambéed crêpe became an instant hit and a symbol of French culinary flair. A delicious mistake that became legendary!

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DESSERTS

- **Fruit Salad** 50,000 kip
Seasonal Fruit salad
Served with Yoghurt
- **Assorted Desserts Platter** 75,000 kip
- **Ice Cream** 35,000 kip/scoop
Vanilla / Chocolate / Coconut/
Salted Caramel & Nougatine.



REFRESHING COCKTAILS

Caipirinha	140,000 Kip
Cachaça, Muddled Lime, Sugar	
Mai Tai	140,000 Kip
White and Dark Rum, Orgeat, Lime, Cointreau	
Mojito	150,000 Kip
Rum, Lime, Sugar, Mint	
Sour	120,000 Kip
Whisky? Vodka? Rhum?	
Margarita	120,000 Kip
Tequila, Cointreau, Lime	
Long Island Ice Tea	170,000 Kip
Vodka, Gin, Rum, Tequila, Cointreau, Lime and Sugar	

BEERS

Lao Beer 33cl	50,000 Kip
Lao Beer Large 64cl	85,000 Kip
Lao Dark Beer 33cl	50,000 Kip
Carlsberg 33cl	55,000 Kip
1664 White	60,000 Kip



CIDERS

Dry Cider, Normandie	By Glass: 70,000 Kip
Sweet Cider, Normandie	By Bottle: 290,000 Kip
Somersby 33cl	60,000 Kip

RAW KOMBUCHA

Luang Prabang Raw Kombucha

Please ask for available flavours (80,000Kip)

KOMBUCHA - Unleash the power of nature with our raw kombucha. This effervescent tea is rich in probiotics, beneficial bacteria that support your gut health and boost your immune system. Packed with antioxidants, kombucha helps combat oxidative stress, promoting overall wellness. It's also known to aid digestion, support liver function, and provide a natural energy lift. Enjoy a refreshing sip that not only tantalizes your taste buds but also nourishes your body from the inside out. Cheers to good health!



JUICES & SOFT DRINKS

Drinking Water, Soda Water	30,000 Kip
Pepsi, Tonic Water, Sprite	35,000 Kip
Orange, Apple, Pineapple	45,000 Kip

SPIRITS

Pastis	45,000 Kip
Gin, Pastis, Vodka, White Rum	70,000 Kip
Martini Rosso/Blanco,	85,000 Kip
Campari	85,000 Kip
Dark Rhum	110,000 Kip
Glenfiddish, JW Black,	140,000 Kip
Jack Daniel's	120,000 Kip
+ Mix	35,000 Kip

DIGESTIVE

Armagnac, CognacVSOP	130,000 Kip
Lao lao	65,000 Kip
Calvados	130,000 Kip



SPECIALTY COFFEES AND TEAS

☕ COFFEES (Hot or Iced)

Espresso	45,000 Kip
Double Espresso	
Americano	55,000 Kip
Espresso, water	
Latte	45,000 Kip
Espresso, Steam Milk, foam	
Cappuccino	
Espresso, steam Milk, Topped Chocolate powder	70,000 Kip
Caramel Macchiato	
	70,000 Kip
	70,000 Kip
Vanilla syrup, Milk, Espresso, Caramel	
Mocha Latte	
Espresso, steam, milk, Chocolate	70,000 Kip
Vanilla Latte	
Espresso, steam milk, vanilla syrup	70,000 Kip

SMOOTHIES

Strawberry Banana	60,000 Kip
Strawberry syrup, Fresh Banana, Yoghurt, Milk	
Mango Mania	
Fresh Mango, Orange juice, Yoghurt, Milk	65,000 Kip
Sunrise	
Fresh Mango, Peach syrup, Coconut Milk, Yoghurt	70,000 Kip



MILK TEAS (Hot or Iced)

Matcha Milk Tea	55,000 Kip
Matcha powder, Milk, Sugar	
Jasmine Milk Tea	
Jasmine tea, Milk, Sugar	35,000 Kip
Chocolate Milk Tea	
Black tea, Milk, Chocolate, Sugar	
Chocolate	65,000 Kip
Chocolate powder, Milk, Sugar	
	60,000 Kip

SODA

Strawberry Soda	55,000 Kip
Passion fruit Soda	55,000 Kip



BLENDED

Cookies and Cream Frappe	60,000 Kip
Espresso, cookie crumble, milk	
Mocha Frappe	
Espresso, Chocolate, Milk	65,000 Kip
White Mokka Caramel Frappe	
White chocolate, Caramel, Espresso, Milk	70,000 Kip
Caramel frappe	
Espresso, Caramel, Milk	
	70,000 Kip

OUR CHOICE

OUR COFFEE - Sahai Lao Coffee Roastery focuses on building strong partnerships with farmers from Northern and Southern Laos to create positive impacts in local communities. Their mission promotes sustainable practices and values local products, ensuring fair compensation for farmers. Sahai support them in developing self-reliant organizations while encouraging the protection and regeneration of forests and soils. Choosing Sahai means enjoying premium coffee while empowering upland communities and preserving natural resources.



OUR WINE SELECTION

By The Glass / Carafe

Red or White selection

12cl/75cl

110,000 Kip / 490,000 Kip



WHITE WINE

CRISP AND LIVELY

Manoir de la Grelièree, AOP
Muscadet Sèvre et Maine sur
Lie, Vieilles vignes
(Muscadet, Melon), France
730,000 Kip

SOFT AND BUTTERY

Spier Discovery Collection,
Stellenbosch, (Chenin Blanc,
Chardonnay), South Africa
690,000 Kip

AROMATIC

Cuvee Hortense, Prestige,
Entre deux mers, (Sauvignon,
Semillion, Muscadelle),
France **730,000 Kip**

La Fruitiere, Loire Valley,
(Chardonnay, Sauvignon,
Melon, Folle Blanche), France
730,000 Kip

RED WINE

LIGHT RED

Domaine des Mailloches, AOP
Bourgeuil (Cabernet franc),
France **890,000 Kip**

BORDEAUX STYLE

Anastasia Siegel Colchagua
Valley (Carmenere), Chile
690,000 Kip

Château Cazeau, Bordeaux,
(Merlot, Cab. Sauv), France
680,000 Kip

INTENSE

Chemin des Olivettes, AOC
Coteaux du Languedoc,
(Syrah, Grenache, Mourvedre,
Carignan), France **800,000
Kip**

ORGANIC

Pierre Vidal,
Costieres de Nîmes
(Grenache, Syrah), France
830,000 Kip

Grain de Folie,
Chinon
(Cabernet Franc), France, 2017
950,000 Kip

THE CELLAR SPECIAL

Château Margaux,
Les Hautes Graves,
(Merlot, Cabernet Sauvignon),
France
1,800,000 Kip

Château La croix St André,
AOC Lalande de Pomerol
(Merlot, Cabernet Sauvignon)
France
1,200,000 Kip

Saint-Emilion Grand Cru,
Chateau Destieux Veyrac
France
2,750,000 Kip



ROSE WINE

Chateau Montaurone, AOP
Bourgeuil (Cabernet franc),
France **890,000 Kip**

SWEET WINE

Château Le Sablou AOC Cotes
de Bergerac (Sauvignon,
Semillion), France
720,000 Kip



CHAMPAGNE & SPARKLING

Nicolas Gueusquin,
Champagne 1er Cru (Pinot
Noir, Chardonnay), France
2,400,000 Kip

Ackerman, Saumur, Brut
Rosé (Cabernet Franc,
Grolleau, Pinot Noir) France
810,000 Kip



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