

MENU



BREAKFAST



SABAIDEE TON SAO - GOOD MORNING!

HOMEMADE BREAD

Toasted, butter, local jams and local wild honey

FRENCH TOASTS

"Pain perdu", with local jams and honey

WAFFLES

With local jams and honey

EGGS

your choice of eggs: Fried, scrambled, soft-boiled, poached, omelette
(Side: Bacon and fried tomato)

FRUIT SALAD

Seasonal fruit selection

MUESLI

Yoghurt or milk

KHAO PIAK

Traditional rice-noodle soup and condiments

COFFEE

Organic Coffee from the Bolaven Plateau

Espresso

Double Espresso

Long Black

Cappuccino

Latte

TEA

Organic Tea from the Bolaven Plateau

Green

Black

Seasonal Selection

JUICE

Mango

Pineapple

Mangosteen

Seasonal fresh juice


LUNCH MENU



STARTERS

- | | | | | | |
|--|--------------|--|------------|--|--------------|
| YO KHAO JAY  | \$4.5 | YO JUN MOO  | \$5 | SOM TAM    | \$5 |
| Fresh vegetable spring rolls | | Crispy spring rolls, pork or veggies | | Spicy green papaya salad | |
| GAZPACHO  | \$5 | CRISPY TOFU SALAD  | \$6 | LAAB  | \$6 |
| Refreshing chilled tomato soup | | Crispy tofu with fresh greens | | Traditional minced herbs and chicken | |
| SALADE LYONNAISE | \$6.5 | | | CAESAR SALAD | \$7.5 |
| Salad, tomatoes, cheese cubes, hard-boiled egg, bacon | | | | Salad, tomatoes, crispy chicken, bacon, croutons, parmesan | |

SANDWICHES


- | | | | | | |
|--|------------|--|--------------|--|-------------|
| CLUB SANDWICH  | \$7 | PANINI | \$7.5 | BURGER | \$11 |
| Classic triple-layered sandwich with chicken, bacon, lettuce, and tomato | | Ham & Cheese or American or Pesto veggies side salad & fries | | 140g imported beef steak, side fries and salad | |

MAINS

- | | | | | | |
|---|--------------|--|--------------|---|---------------|
| KHAO PAD  | \$7.5 | PAD KHA PAO   | \$8 | PAD THAI  | \$8.5 |
| Savory fried rice, chicken | | Basil-infused pork meat stir-fry | | Tamarind sauce noodle stir-fry with pork | |
| NEM KHAO  | \$8.5 | PASTA PESTO  | \$8 | BLISS BOWL  | \$9 |
| Crispy rice, pork or veggie herb mix | | Penne in rich pesto sauce with chicken | | Assorted veggies, local peanuts, tofu lemongrass, rice and homemade pesto | |
| CHICKEN CASHEW-NUTS | \$9 | SWEET AND SOUR FISH  | \$9.5 | FISH & CHIPS | \$10.5 |
| Savory chicken fried rice | | Fish fillet glazed with a sweet and sour sauce. | | olden fried fish served with crispy chips and tartar sauce | |

DESSERTS

- | | | | | | |
|---|--------------|---|--------------|--|--------------|
| FRUIT SALAD | \$5 | SORBETS (2 SCOOPS) | \$5.5 | ICE-CREAM (2 SCOOPS) | \$5.5 |
| Seasonal fresh fruits and sorbet | | Lime, mango, passion fruit | | Vanille, Chocolat, Bolaven Coffee | |
| BANANA SPLIT | \$6 | MANGO MELBA | \$6 | CHOCOLAT FONDANT | \$6 |
| Island bananas and ice cream | | Mango slices, ice cream, local fruit syrup | | La Folie's homemade orange zesty fondant | |
| CHOCOLAT LIEGEOIS | \$6.5 | CAFÉ LIEGEOIS | \$6.5 | | |
| Creamy chocolate delight with whipped cream | | Rich coffee ice cream topped with whipped cream | | | |

 IS VEGAN OR MAY BE REQUESTED VEGAN. MEAT MAY BE REPLACED BY FRESH TOFU OR TEMPEH. ASK OUR TEAM.

PRICES ARE SUBJECT TO 10% VAT

DINNER MENU



TAPAS AND BITES

**VEGETABLE
TEMPURA**  \$4

Lightly fried veggie crunch

FALANG HAK LAO  \$5.5

Sour pork rolled in Bacon

BRUSCHETTA  \$4

Fresh, flavorful tomato topping

SAMOSA  \$5.5

Crispy triangles filled with chicken curry

FRENCH FRIES \$4.5

Homemade dipping sauce


**TAPAS DON
DAENG**  \$6

Assorted fried delights, dipping sauce

STARTERS

YO KHAO JAY  \$4.5

Fresh vegetable spring rolls

YO JUN MOO  \$5

Crispy spring rolls, pork or veggies

SOM TAM   \$5

Spicy green papaya salad

GAZPACHO  \$5

Refreshing chilled tomato soup

LEMONGRASS  \$5.5


SATAY

Fried chicken on lemongrass sprout with rich satay sauce

CRISPY TOFU  \$6

SALAD

Crispy tofu with fresh greens

LAAB  \$6

Traditional minced herbs and chicken

SALADE LYONNAISE \$6.5

Salad, tomatoes, cheese cubes, hard-boiled egg, bacon

CAESAR SALAD \$7.5

Salad, tomatoes, crispy chicken, bacon, croutons, parmesan


SOUPS

VEGETABLE PHO \$6.5

Traditional rice noodle soup

TOM KHA  \$7.5

Coconut galangal soup, chicken, sticky rice or steam rice

GREEN CURRY   \$8

SOUP

140g imported beef steak, side fries and salad

TOM YAM KOUNG   \$8.5


Spicy-sour coconut shrimp soup, sticky rice or steam rice

LA FOLIE SINDAT

THE "SINDAT", A COMBINATION OF BARBECUE AND HOT POT, IS RIGHT ON YOUR TABLE, SERVED WITH HOMEMADE BROTH, PLATTERS OF MEAT, SEAFOOD, VEGETABLES, NOODLES, AND HOMEMADE DIPPING SAUCES.

PER PARTICIPANT \$28

(ADVANCE REQUEST ONLY, MINIMUM 2 PEOPLE, OUTDOOR)

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DINNER MENU



MAINS

- KHAO PAD**  \$7.5
Savory chicken fried rice
- PAD THAI**  \$8.5
Tamarind sauce noodle stir-fry, pork
- PAD KHA PAO**   \$8
Basil-infused pork meat stir-fry
- NEM KHAO**  \$8.5
Crispy rice, pork or veggie herb mix
- PASTA PESTO**  \$8
Penne in rich pesto sauce with chicken
- BLISS BOWL**  \$9
Assorted veggies, local peanuts, tofu lemongrass, rice and homemade pesto

MEAT


- CHICKEN CASHEW-NUTS** \$9
A local classic
- CHICKEN-BASIL BALLOTINE** \$10.5
Rolled infused chicken in curry sauce
- STIR-FRIED BEEF IN OYSTER SAUCE**  \$9.5
Traditional beef sautéed in savory oyster sauce
- BURGER** \$11
140g imported beef steak, side fries and salad
- PORK CARAMEL** \$10.5
Sweet and savory pork
- LA FOLIE SPECIAL** \$12.5
Marinated chicken, cooked in bamboo, sticky rice
- BEEF FLANK** \$14.5
180g Imported beef, pepper sauce, side fries and salad

FISH

- SWEET AND SOUR FISH**  \$9.5
Fish fillet glazed with a sweet and sour sauce
- FISH & CHIPS** \$10.5
Golden fried fish served with crispy chips and tartar sauce
- LA FOLIE SPECIAL** \$12.5
Marinated fish, cooked in bamboo, sticky rice
- FILET LEMON-BUTTER** \$11.5
Fish filet in zesty lime butter sauce

DESSERTS

- FRUIT SALAD** \$5
Seasonal fresh fruits and sorbet
- BANANA SPLIT** \$6
Island bananas and ice cream
- CHOCOLAT LIEGEOIS** \$6.5
Creamy chocolate delight with whipped cream
- SORBETS (2 SCOOPS)** \$5.5
Lime, mango, passion fruit
- MANGO MELBA** \$6
Mango slices, ice cream, local fruit syrup
- CAFÉ LIEGEOIS** \$6.5
Rich coffee ice cream topped with whipped cream
- ICE-CREAM (2 SCOOPS)** \$5.5
Vanille, Chocolat, Bolaven Coffee
- CHOCOLAT FONDANT** \$6
La Folie's homemade orange zesty fondant

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DRINKS



HOT AND COLD

MINERAL WATER	\$2	LONG BLACK	\$2.5
COKE: REGULAR, LIGHT, ZERO	\$2	DOUBLE ESPRESSO	\$3
PEPSI, 7UP, FANTA ORANG	\$2	CAPPUCCINO	\$3.5
SCHWEPES: TONIC, LIME	\$2	ICED CAPPUCCINO	\$3.5
TEA	\$2.5	ICED COFFEE	\$3
ESPRESSO	\$2.5	ICED TEA	\$2

LOCAL HERBAL TEAS

LEMONGRASS, MINT & GINGER	\$2.5	HIBISCUS	\$2.5
Soothing tonic aiding inflammation, headaches & congestion.		Crimson Roselle flower - strong antioxidant & antibacterial. Regulates blood pressure & nervous system.	
GINGER	\$2.5	BAEL FRUIT	\$2.5
Ginger root - a powerful antibiotic & digestion support. Increases blood circulation & strengthens immunity.		Rich in vitamins & minerals. This ancient Ayurvedic plant baland digestive tract supports the respiratory system & blood purification	
BUTTERFLY PEA	\$2.5	LEMONGRASS	\$2.5
Blue flower - a natural antidepressant & vitality booster. Improves hair/skin health & stabilizes blood sugar levels.		Relieves anxiety, aids cold & flu & boosts metabolism.	

JUICES, SHAKES, SMOOTHIES

FRESH LIME WATER	\$2	PINEAPPLE COCONUT	\$4.5
FRESH LIME SODA	\$3	PAPAYA ORANGE	\$4.5
FRESH FRUIT SHAKE (Watermelon, Pineapple, Orange, Passion, Mango, Pineapple)	\$4	WATERMELON MINT	\$4.5
BANANA HONEY	\$4.5	ORANGE PASSION	\$4.5
DRAGON FRUIT TAMARIND	\$4.5	MANGO CINNAMON	\$4.5
		TOMATO POMEGRANATE	\$4.5

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DRINKS



BEERS

BEER LAO GOLD (330 ML)	\$3	HEINEKEN (330 ML)	\$3.5
BEER LAO DARK (330 ML)	\$3	BEER LAO (640 ML)	\$3.5
BEER LAO IPA (330 ML)	\$3	CORONA (330 ML)	\$4.5



COCKTAILS

CUBA LIBRE Rum and coke	\$6	MARTINI TONIC White or Red vermouth, tonic	\$6.5	MARGARITA Tequila, Cointreau, lime	\$7
DAIQUIRI Rum, lime	\$6	LA FOLIE MAU MAU Lao Whiskey, lime	\$6.5	MOJITO Rum, mint, soda	\$7
SCREWDRIVER Vodka, orange	\$6	MANHATTAN Rye whiskey, vermouth, bitter	\$6.5	PASSION FRUIT DAIQUIRI	\$7
GIMLET Gin, lime	\$6	ESPRESSO MARTINI Espresso, Kahlúa, vodka	\$7	NEGRONI Gin, Vermouth, Campari	\$7.5
GIN & TONIC Schweppes tonic and Gin	\$6.5	COSMOPOLITAN Vodka, Cointreau, cranberry, lime	\$7	CAÏPIRINHA Cachaça, lime	\$7.5
CARESS Cointreau, Bailey's	\$6.5	MAI TAI Rum, orgeat, lime	\$7	PINA COLADA Rum, coconut, pineapple	\$7.5

APERITIFS, DIGESTIFS

ABSOLUT VODKA	\$4.5	COGNAC CAMUS VSOP	\$6.5	JACK DANIELS	\$4.5
BAILEYS	\$4.5	COINTREAU	\$4.5	JAMESON	\$4.5
BALLANTINE'S' WHISKEY	\$4.5	GLENFIDDICH, 12 YEARS	\$6.5	JOSE CUERVO TEQUILA	\$4.5
BOMBAY SAPHIRE GIN	\$4.5	HAVANA CLUB BLANCO	\$5.5	LIMONCELLO	\$4.5
CAMPARI	\$4.5	HAVANA CLUB 7	\$6.5	MARTINI	\$4.5



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WINES



HOUSE WINE BY THE GLASS

LE RECATOU (WHITE)	France	Ardèche	\$3.5
DOMAINE DES AVAUX (RED)	France	Côtes du Rhône	\$3.5

WHITE WINES

ALTOZANO	Spain	Tierra de Castilla (2023)	\$30
DOMAINE PETIT CHATEAU	France	Loire Valley (2022)	\$36
JUAN GIL (ORGANIC)	Spain	Jumilla (2022)	\$45
PIERRE DE PREHY	France	Burgundy (2022)	\$71
DOMAINE DE SAINT ROMBLE	France	Loire Valley (2022)	\$74

ROSE WINES

PROTOCOLO ROSADO (ORGANIC)	Spain	Tierra de Castilla (2022)	\$30
LA RIVIERA (ORGANIC)	France	Côtes de Provence (2021)	\$38
CHÂTEAU MONTAURONE	France	Coteaux d'Aix en Provence (2021)	\$42

RED WINES

VIÑA BORGIA (ORGANIC)	Spain	Campo de Borja (2018)	\$30
DOMAINE LA GRANDE BELLANE (ORGANIC)	France	Côtes du Rhône (2021)	\$37
GRAINS DE FOLIE (ORGANIC)	France	Loire Valley (2022)	\$42
EL VIGIA DE LA ATALAYA	Spain	Almansa (2022)	\$46
CHÂTEAU LES REUILLES	France	Bordeaux (2019)	\$51
ROMANICO	Spain	Bodegas Teso La Monja (2018)	\$61

CHAMPAGNE AND SPARKLING

CRÉMANT DE LOIRE – LOUIS DE VALOIS	France	Loire Valley	\$43
CHAMPAGNE BRUT – NICOLAS GUEUSQUIN	France	Champagne	\$96

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