



BONJOUR, BIENVENUE!

At L'atelier our passion for locally sourced organic ingredients begins with the very first meal of the day. From the moment the morning sun rises, we craft wholesome, flavorful breakfasts that celebrate the season. Featuring freshly picked fruits and vegetables, premium grains, free-range eggs, dairy products, and honey from trusted local farmers.

Our breakfast is prepared with meticulous care, following the highest HACCP food safety standards at every step, from selecting the finest ingredients to the final presentation. So you can start your morning with complete peace of mind.

Whether it's a steaming bowl of local favorites, a crisp, refreshing salad, or the inviting aroma of freshly baked bread and made-to-order eggs, we greet you with exquisite flavors and attentive, heartfelt service.

Looking for a perfect morning? It starts here, at L'atelier.

BON APPÉTIT!



MORNING PLATES





AVOCADO ON TOAST (See)



牛油果吐司

Toasted ciabatta topped with fresh avocado slices, cherry tomatoes, shallots, and a perfectly poached egg

烤恰巴塔麵包配上新鮮酪梨片、櫻桃番茄、紅 蔥頭和一顆完美的煮蛋

USD 8

EGGS BENEDICT

班尼迪克蛋

Lightly toasted brioche topped with cooked ham, a poached egg, and creamy hollandaise sauce

稍微烤過的奶油蛋捲,上面放著熟火腿、煮蛋 和奶油荷蘭醬



USD 8



CROQUE MONSIEUR

法式火腿芝士三明治

Oven-baked ciabatta layered with ham, melted cheddar, and rich béchamel sauce.

烤箱烘烤的恰巴塔麵包,上面舖有火腿、融化的切達 乾酪和濃鬱的白汁

USD 8



CROQUE MADAME

法式太太三明治

Oven-baked ciabatta with ham, melted cheddar, rich béchamel sauce, topped with a sunny-side-up egg.

意式恰巴塔面包、熟火腿、切达芝士、白酱

USD 8

You may inform a team member for any food intolerances or special dietary restrictions. 您可以告知團隊成員任何食物不耐受或特殊飲食限制。









Contain Nuts Vegetarian

Gluten-Free



MUSHROOM STRATA 😡



法式千层焗菌香

Layers of bread baked with earthy shiitake and delicate white shimeji mushrooms, melted parmesan, and cheddar cheese.

用香菇、細膩的白色姬菇、融化的帕瑪森起 司和切達起司烘烤而成的多層包

USD 8

BEEF TERIYAKI SANDWICH

日式牛肉三明治

Toasted ciabatta layered with buffalo beef, sweet caramelized onions, fresh spring onions, and a luscious ginger-soy glaze, topped with a perfectly poached egg.

意式恰巴塔面包、水牛肉、洋葱、葱姜酱油 调味、温泉蛋

USD 8





SAVORY CREPE (So)



咸味可丽饼

Delicate crepe filled with sautéed onions, tomatoes, bell peppers, and béchamel, topped with your choice of mixed mushrooms or a softly cooked egg.

精緻的薄餅內餡有炒洋蔥、番茄、甜椒和白 汁,上面可選擇放上什錦蘑菇或煮熟的雞蛋

USD 6

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SALAD & LIGHT BITES





PULLMAN GARDEN'S LETTUCE SALAD

铂尔曼花园生菜沙拉

Fresh garden lettuce tossed with cherry tomatoes and a balsamic olive oil dressing.

新鮮的花園生菜與櫻桃番茄和香醋橄欖油調 味料混合

USD 6



ROASTED VEGETABLE FLOWER SALAD WITH RANCH DRESSING

烤蔬菜花沙拉佐牧場沙拉醬

A vibrant mix of roasted seasonal vegetables, served with a creamy ranch dressing.

多種烤時令蔬菜混合而成,搭配奶油牧場醬

USD 6





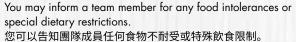
MIXED NUTS & DRIED FRUITS BOWL BOWL

什锦坚果干果碗

A hearty mix of cashews, pumpkin seeds, sunflower seeds, goji berries, figs, and raisins.

腰果、南瓜子、葵花籽、枸杞、無花果和葡萄乾的豐富混合物

USD 6











Vegetarian Contain Nuts

Gluten-Free Recommended

LAO FAVORITES





NAM KHAO 😡 🕸 🥏 老挝蒸米卷

Traditional Lao steamed rice noodle sheets with your choice of: Chicken, Pork, or Vegetarian filling.

傳統寮國蒸米粉,可選餡料:雞肉、豬肉或素

USD 8

STIR-FRIED NOODLES (**)





老挝炒米粉

Traditional Lao stir-fried rice noodles with your choice of meat, sautéed mixed vegetables, and topped with a sunny-side-up egg. Served with a slice of lime on the side.

傳統寮國炒米粉,搭配您選擇的肉類、炒什 錦蔬菜,最後再放一顆單面煎蛋。佐以一片 青檸。

Pork/ Chicken.... USD 12 Beef...... USD 15











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SIGNATURE SETS





SWEETS & PASTRIES





PASTRY PLATTER (See

经典甜品拼盘

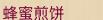
Assortment of rich brownies, freshly baked muffins, buttery madeleines, and classic cookies.

各式各樣的濃鬱布朗尼、新鮮出爐的鬆餅、奶油瑪德琳 蛋糕和經典餅乾

USD 12



SWEET PANCAKE



Fluffy pancakes drizzled with golden maple syrup, topped with creamy butter, and finished with a delicate dusting of powdered sugar.

意式恰巴塔面包、熟火腿、切达芝士、白酱

USD 4



SWEET CREPE (See)



甜味可丽饼

Delicate crepe filled with sliced bananas, drizzled with rich chocolate sauce, and finished with a light dusting of powdered sugar.

甜味可丽饼,搭配香蕉与巧克力酱

USD 6





ASSORTED LAO DESSERT PLATTER

老挝甜品拼盘

Seasonal traditional Lao desserts

時令傳統寮國甜點

USD 12

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CEREAL 😡

穀物

Choice of muesli, Koko Krunch, or cornflakes, served with your choice of plain yoghurt, lowfat yoghurt, coconut yoghurt, plain milk, soy milk, or almond milk.

您可以選擇麥片、Koko Krunch 或玉米片,搭 配原味優格、低脂優格、椰子優格、純牛 奶、豆奶或杏仁奶。

USD 4

SEASONAL FRUIT PLATTER ()



時令水果拼盤

An assortment of fresh seasonal fruits.

各種新鮮的時令水果。

USD 6





BAKERY BASKET (So)



烘焙籃

White toast, brown toast, ciabatta, and croissant served with butter and assorted local jams.

白吐司、黑吐司、恰巴塔麵包和羊角麵包, 配上奶油和各種當地果醬。

USD 6

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