



Reservations Only
225-275-3755
11025 N. Harrell's Ferry Rd.
Baton Rouge, LA 70816

Dinner Menu

Entrées served with house salad and vegetables

**Menu Items Subject to Availability*

~Les Hors d'Oeuvres~

Pâté Maison	Duck pâté with green peppercorn and cognac	\$ 6	\$ 10
Venison Sausage	With grilled apple and three mustard sauce		\$ 15
Ravioli	Shrimp ravioli with white wine cream sauce		\$ 15
Escargots	Baked in garlic butter sauce and diced mushrooms		\$ 15
Crab Bouchée	Crab meat topped with Hollandaise sauce in pastry		\$ 15
Saumon Fumé	Smoked salmon served with horseradish cream sauce		\$ 15

~Les Soupes~

Soupe Jacqueline	Velouté of brie cheese with lump crab and asparagus		\$ 10
Bisque a l'Orange	Creamy crawfish bisque lightly scented with orange		\$ 10
Soupe St. Tropez	Rich seafood broth with lump crab and shrimp		\$ 10

~Les Salades~

Salade du Pêcheur	Lump crab and shrimp on lettuce with cream dressing		\$ 15
Salade de Crâbe	Lump crab on lettuce with cream dressing		\$ 15
Palm Hearts	On lettuce with our house vinaigrette dressing		\$ 8

~Les Poissons et Crustacés~

Redfish En Papillote	Redfish filet with crab and light cream sauce baked in parchment		\$ 35
Saumon Grillé	Broiled salmon filet with three mustard sauce		\$ 33
Crâbe à la Royale	Baked lump crab in sauce of cream, white wine and shallots		\$ 35
Crevettes Grillées	Grilled large shrimp and assorted vegetables		\$ 33
Crevettes Baton Rouge	Shrimp in spicy cream sauce over angel hair pasta		\$ 33
Seafood Crêpe	Lump crab, shrimp and asparagus with a white wine cream sauce		\$ 33

~Les Gibiers~

Canard du Chef	Breast of duck marinated, broiled and served sliced Raspberry sauce	\$ 40
Cailles	Two quail stuffed with pork and wild mushrooms; baked. Madeira sauce	\$ 35
Rock Dove	Young squab marinated in port, stuffed with veal, pork, shallots and Pistachio. Baked and served with port wine sauce.	\$ 45
Wild Boar Chop	Marinated and roasted, top with mushrooms in cream sauce	\$ 45

~Le Veau~

Picata	Thin slices of veal sautéed and served with lemon butter sauce on the side	\$ 35
Sweetbread	Poached in white wine, cream, cognac & assorted mushrooms	\$ 38
Veal Oscar	Slices of veal sautéed, topped with crab, asparagus. Hollandaise sauce	\$ 40
Côte de Veau	Veal chop, cognac flambé and sautéed with cream & mushrooms	\$ 40

~L' Agneau~

Carré d'Agneau	New Zealand rack of lamb rolled in herbs de Provence and roasted, sliced into chops. Choice of three mustard sauce or horseradish cream sauce.	\$ 40
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~Le Boeuf~

(we serve Beef Tenderloin in all of our beef dishes)

Filet Beurre Rouge	Grilled filet topped with crawfish tails in a spicy red butter sauce	\$ 42
Filet Forestière	Grilled filet topped with mushroom in Bordelaise sauce	\$ 42
John's Favorite	Grilled 4 oz filet with béarnaise sauce, lump crab in pastry with hollandaise sauce and shrimp with garlic butter sauce	\$ 42
Steak au Poivre	Coated with cracked pepper and coarse salt, pan- broiled and cognac flambé. Sauce of peppercorns, shallots and demi-glace	\$ 42
Filet Grillé	Served with béarnaise sauce	6oz \$ 35 8oz \$ 40 10oz \$ 45

*Fee for split entrée
We have soufflés for dessert, please allow 30 minutes*

Bon Appétit!