



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

Dinner Menu

Entrées served with house salad and vegetables

~Les Hors d'Oeuvres~

Pâté Maison	Duck pâté with green peppercorn and cognac	\$ 6	\$ 10
Rillettes	Farmhouse spreadable pork pâté		\$ 10
Venison Sausage	With grilled apple and three mustard sauce		\$ 15
Ravioli	Shrimp ravioli with white wine cream sauce		\$ 14
Escargots	With garlic butter sauce and diced mushrooms		\$ 14
Artichoke Heart	Topped with jumbo lump crab and hollandaise sauce		\$ 16
Saumon Fumé	Smoked salmon served with horseradish cream sauce		\$ 15

~Les Soupes~

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

~Les Salades~

Salade du Pêcheur	Jumbo lump crab and shrimp on lettuce with cream dressing		\$ 15
Salade de Crâbe	Jumbo 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		\$ 30
Saumon Grillé	Broiled salmon filet with three mustard sauce		\$ 30
Crâbe à la Royale	Baked Jumbo lump crab in sauce of cream, white wine and shallots		\$ 30
Crevettes Grillées	Grilled large shrimp and assorted vegetables		\$ 30
Crevettes Baton Rouge	Shrimp in spicy cream sauce over angel hair pasta		\$ 30
Seafood Crêpe	Lump crab, shrimp and asparagus with a white wine cream sauce		\$ 28

~Les Gibiers~

Canard du Chef	Breast of duck marinated, broiled and served sliced Raspberry sauce	\$ 36
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.	\$ 40
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	\$ 30
Sweetbread	Poached in white wine, cream, cognac & assorted mushrooms	\$ 32
Veal Oscar	Slices of veal sautéed, topped with crab, asparagus. Hollandaise sauce	\$ 35
Côte de Veau	Veal chop, cognac flambé and sautéed with cream & mushrooms	\$ 38

~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.	\$ 38
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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	\$ 38
Filet Forestière	Grilled filet topped with mushroom in Bordelaise sauce	\$ 38
John's Favorite	Grilled 4 oz filet with béarnaise sauce, jumbo lump crab in pastry with hollandaise sauce and shrimp with garlic butter sauce	\$ 38
Steak au Poivre	Coated with cracked pepper and coarse salt, pan- broiled and cognac flambé. Sauce of peppercorns, shallots and demi-glace	\$ 38
Filet Grillé	Served with béarnaise sauce	6oz \$ 31 8oz \$ 36 10oz \$ 41

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

Bon Appétit!