



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

Lunch Menu

Entrées served with house salad and vegetables

~Appetizers~

Pâté Maison	duck pâté with green peppercorn and cognac	\$ 6	\$ 10
Rilletts	farmhouse spreadable pork pâté		\$ 10
Saumon Fumé	smoked salmon served with spicy cream sauce	\$ 8	\$ 15
Escargots	with garlic butter sauce and diced mushrooms		\$ 14

~Soups~

Soupe Jacqueline	velouté of brie cheese with jumbo lump crab and asparagus	\$ 6	\$ 10
Bisque a l'Orange	creamy crawfish bisque lightly scented with orange	\$ 6	\$ 10
Soupe St. Tropez	rich seafood broth with jumbo lump crab and shrimp	\$ 6	\$ 10
Pimento Velouté	very flavorful and slightly spicy	\$ 5	\$ 8

~Salad Lunches~

Palm Hearts	on lettuce with our house vinaigrette	\$ 8
Salade du Pêcheur	jumbo lump crab and shrimp on lettuce with cream dressing	\$ 15
Salade de Crêpe	jumbo lump crab on lettuce with cream dressing	\$ 15

~Vegetarian~

Vegetables & Pasta	sautéed vegetables in a vegetable broth over angel hair pasta	\$ 15
Asparagus Crêpe	asparagus with a white wine cream sauce	\$ 15

~Seafood~

Catfish Special	filet of catfish baked with spicy crawfish stuffing, lemon butter	\$ 16
Filet of Catfish	breaded, sautéed and served with a mustard herb vinaigrette sauce	\$ 16
Salmon Cakes	baked and served with a sauce of honey, citrus and soya	\$ 16
Crawfish Baton Rouge	crawfish with Baton Rouge sauce over angel hair pasta	\$ 16
Crawfish Bouchée	crawfish with Baton Rouge and Thermidor sauce in puff pastry	\$ 16
Shrimp Bouchée	puff pastry with shrimp in light anise cream sauce	\$ 16
Shrimp Basil	shrimp with sweet basil cream sauce over angel hair pasta	\$ 16
Pasta à la Française	shrimp with garlic parsley butter sauce over angel hair pasta	\$ 16
Seafood Crêpe	lump crab, shrimp and asparagus with a white wine cream sauce	\$ 18
Seafood Casserole	lump crab and shrimp in a white wine cream sauce	\$ 18
Crab Thermidor	jumbo lump crab in a sauce of white wine, cream and shallots	\$ 18

~Meat~

Chicken in Crêpe	diced chicken breast, mushrooms in a white wine cream sauce	\$ 16
Bouchée à la Reine	puff pastry with chicken, mushrooms in white wine cream sauce	\$ 16
Pâté Chaud	pork and mushrooms baked in puff pastry. Madeira sauce	\$ 16
Pork Tenderloin	marinated, breaded & sautéed. Raspberry sauce	\$ 16
Veal Picata	breaded veal sautéed and served with a lemon butter sauce	\$ 17

We have soufflés for dessert, please allow 30 minutes

Fee for split Entrées

Bon Appétit!

*Maison
Lacour*