

# LA FONTAINE

## BEGINNINGS

### NECTAR VERT **vg**

Green Apple, Cucumber, Celery, Lemon, Ginger, Kale

### L'ORANGE TONIQUE **vg**

Ginger, Pineapple, Carrot, Orange, Strawberry

### LE FRAPPÉ **vg**

Blueberry Juice, Vanilla Yogurt, Agave, Rosemary

### L'ENVIE DE ROSE **vg**

Pittaya, Almond Milk, Banana, Strawberry, Chia Seeds

### VIENNOISERIES SELECTION **vg**

Blueberry Muffin, Cream Cheese & Fruit Danishes, Croissant, Pain Au Chocolate, Bowtie Palmier, Kouign-Amann

### ASSIETTE DE FRUITS **vg**

Seasonal Fresh Fruit plate

## BREAKFAST

### OVERNIGHT OATS

Almond Milk, Greek Yogurt, Cacao, Apple, Kumquat Confit

### GLUTEN-FREE OATMEAL

Strawberry Coulis, Berries, Caramelized Hazelnuts

### GRANOLA & YOGURT

Banana Compote, Coconut Flakes, Salted Butter Caramel

### LA FONTAINE\*

3 Eggs Your Preference, Choice of Toast or Pastry, Bacon, Chicken Sausage, or Avocado, Tea or Coffee, Fresh Squeezed Juice

### CONTINENTAL

Homemade Pastry Basket, Tea or Coffee, Fresh Squeezed Juice

### PAIN PERDU

French Toast, Salted Butter Caramel, Vanilla, Pecans

### PANCAKES SOUFLÉS

Fluffy Pancakes, Lemon Curd, Berries, Thyme Whipped Cream

## OMELETTES

### LA PARISIENNE

Smoked Ham, Emmental, Parmesan Sauce

### L'ESPAGNOLE ★

Chorizo, Piperade Feta, Crispy Potato

### BLANC D'OEUF

Egg Whites, Green Asparagus, Asparagus Puree, Caramelized Onions

## BENEDICTS\*

### LE TRADITIONEL

Smoked Ham, Potato Bread, Truffled Hollandaise

### LE ROYAL

Smoked Salmon, Everything Brioche, Lemon Hollandaise

### LOBSTER FLORENTINE

Spinach, Potato Rosti, Hollandaise

### "LE CAVIAR"

Custard, Comté Emulsion, Pommes Soufflées

## ORGANIC EGGS

### SOFT BOILED EGG

Buttered Toast

### EGG COCOTTE ★

Oven Baked Egg, Baby Spinach Mushroom, Red Wine Sauce

### OEUF BROUILLÉS

Soft Scrambled Egg, Chive

Vegan **g** Vegetarian **v**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# LA FONTAINE

## APPETIZERS

**LA FONTAINE DEVILED EGG**  
Spiced & Smoked

**TARTINE GOURMANDE**  
Focaccia, Seared Avocado, Egg Mimosa, Radishes

**CRUDO**  
Sea Bass, Citrus, Confit Kumquat, Pistachio

**BUCKWHEAT CRÊPE**  
Ham, Mimolette, Bechamel Sauce, Sunny Egg

**FOIE GRAS MAISON**  
Blueberry Chutney, Fall Fruits, Brioche,  
Sangria Reduction

**ASPERGE ET JAUNE D'OEUF**  
Crispy Egg Yolk, Asparagus, Parmesan Sauce

## SALADS

**LYONNAISE**  
Frisee Salad, Crispy Bacon, Poached Egg,  
Mustard Dressing

**CAESAR**  
Sliced Romaine, Aged Parmigiano, Croutons,  
Anchovy, Quail Egg

**ENDIVES AU ROQUEFORT <sup>vg</sup>**  
Endive Salad, Candied Walnut, Roasted Pear  
and Blue Cheese Dressing

## SANDWICHES

**CROQUE-MONSIEUR GRATINÉ**  
Toasted Milk Bread, Bechamel,  
Smoked Ham & Cheese, House Salad

**EVERYTHING CROISSANT**  
Croissant Dough, Smoked Salmon, Capers,  
Red Onion, Whipped Horseradish, Ricotta

**MAINE LOBSTER ROLL**  
Brioche, Lobster, Avocado,  
Herbed Mayonnaise, Lemon

## FOR THE TABLE

**TARTE FLAMBÉE**  
Thin Crust Flat Bread, Crème Fraiche, Bacon,  
Caramelized Onion, Gruyere Cheese

**CRUDITÉS <sup>vg</sup>without garlic Aioli**  
Mix of Raw Vegetables: Radishes, Carrot, Cauliflower, Radicchio, Cucumber and Three Dips:  
Tapenade, Garlic Cornichon Aioli, Basil Hummus

**DUO DE SAUMON FUME ★**  
Smoked Salmon Duo, Lemon Dill Cream, Bagel Crisps

**CAVIAR**  
Kolikof Imperial Caviar - 30 Grams, Warm Blinis, Pommes Soufflée, Classic Garnishes

**FRENCH SHRIMP COCKTAIL**  
6 pcs with French Cocktail Sauce

**OYSTER SELECTION**  
6 pcs

Vegan <sup>g</sup> Vegetarian <sup>v</sup>

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## ENTREES

### SAINT-JACQUES RÔTIES ★

Diver Scallop, Cauliflower, Bacon, Caviar Beurre Blanc

### POULET PAILLARD

Grilled Chicken, Capers, Almond, Balsamic Vinegar

### CHEESEBURGER MAISON

Brioche Bun, Aged Cheddar, Pickle Mayo, French Fries

### CLASSIC STEAK FRITES\*

Cross Creek Ranch Wagyu, Persillade, Mustard, Béarnaise Sauce, Pomme Frites

### OYSTER MUSHROOM RAVIOLI g

Vegan Pasta, Caramelized Onion, Cremini Mushroom, Sage

## SIDES

AVOCADO vg

LYONNAISE POTATO & THYME

MIXED GREEN SALAD,  
MUSTARD DRESSING vg

CRISPY APPLEWOOD  
SMOKED BACON

WILTED SPINACH,  
CRISPY GARLIC vg

POMME FRITES

OVEN BAKED  
WINTER VEGETABLES vg

CHICKEN APPLE SAUSAGE

Vegan g Vegetarian v

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