

# LA FONTAINE

## BEGINNINGS

### NECTAR VERT **V/VG**

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

### L'ORANGE TONIQUE **V/VG**

Ginger, Pineapple, Carrot,  
Orange, Strawberry

### LE FRAPPÉ **V/VG**

Blueberry Juice, Vanilla Yogurt,  
Agave, Rosemary

### L'ENVIE DE ROSE **V/VG**

Pitaya, Almond Milk, Banana,  
Strawberry, Chia Seeds

### VIENNOISERIES SELECTION **V/VG**

Blueberry Muffin, Cream Cheese & Fruit  
Danishes, Croissant, Pain Au Chocolate,  
Bowtie Palmier, Kouignaman

### ASSIETTE DE FRUITS **V/VG**

Seasonals Fresh Fruit plate

Vegan VG Vegetarian V

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# LA FONTAINE

## 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, Seasonal Fruits  
Tea or Coffee, Fresh Squeezed Juice

### PAIN PERDU

French Toast, Salted Butter Caramel,  
Vanilla, Pecans



### PANCAKES SOUFFLÉS

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

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## BENEDICTS\*

### LE TRADITIONNEL

Smoked Ham, English Muffin,  
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

### ASPERGE ET JAUNE D'OEUF

Crispy Egg Yolk, Asparagus, Parmesan Sauce

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## 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

### POÊLÉE DE CHAMPIGNONS

Roasted Mushrooms, Confit Shallot, Herb Butter,  
Savory Crepe

### SOUFFLÉ AU FROMAGE

Cheese Soufflé, Mushroom Duxelle,  
Mixed Green Salad

## 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

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## 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 V/VG 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

Four Warm Blinis, Traditional Garnish,  
Kolikof Imperial Caviar

### PETIT PLATEAU

Oysters\* | Shrimp | King Crab Leg, Stone Crab,  
Cocktail Sauces | Champagne Granité

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## ENTREES

### FLÉTAN POÊLÉ

Seared Halibut, Fennel, Artichokes, Sauce Vierge

### SAINT- JACQUES RÔTIES ★

Diver Scallop, Cauliflower, Bacon, Caviar, Beurre Blanc

### POULET PAILLARD

Grilled Chicken, Capers, Almond, Balsamic Vinegar

### MAGRET DE CANARD ★

Duck Breast, Parsnip Puree, Beets, Berries, Duck Jus

### CHEESEBURGER MAISON

Brioche Bun, Aged Cheddar, Pickle Mayo, French Fries

### CLASSIC STEAK FRITES\*

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

### VEGAN FRENCH ONION PASTA

Vegan Pasta, Caramelized Onion,  
Cremini Mushroom, Sage

### OYSTER MUSHROOM RAVIOLI

Vegan Pasta, Caramelized Onion,  
Cremini Mushroom, Sage

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# LA FONTAINE

## SIDES

AVOCADO **V/VG**

LYONNAISE POTATO & THYME

MIXED GREEN SALAD,  
MUSTARD DRESSING **V/VG**

CRISPY APPLEWOOD  
SMOKED BACON

WILTED SPINACH,  
CRISPY GARLIC **V/VG**

POMME FRITES

CHICKEN APPLE SAUSAGE

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