

LA FONTAINE

ENDLESS CHAMPAGNE*

CRÉMANT DE BORDEAUX, TENTATION PAR MAUCAILLOU
CHAMPAGNE, G.H. MUMM BRUT ROSÉ
CHAMPAGNE, VEUVE CLICQUOT YELLOW LABEL

*90-minute time limit.

BEGINNINGS

NECTAR VERT ^{VG}

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

L'ORANGE TONIQUE ^{VG}

Ginger, Carrot, Orange, Strawberry

AVOCALADA ^{VG}

Avocado, Green Apple, Pineapple, Lime

L'ENVIE DE ROSE ^{VG}

Pitaya, Almond Milk, Banana, Strawberry, Chia Seeds

ASSIETTE DE FRUITS ^{VG}

Chef's Selection of the Season's Best

VIENNOISERIES SELECTION ^{VG}

Croissant, Pain au Chocolat, Blueberry Danish

BREAKFAST

LA FONTAINE

AMERICAN BREAKFAST*

Three Eggs Your Way; Choice of Toast or Breakfast Pastry, Meat or Sliced Avocado; Mini-French Toast, Choice of Tea, Coffee, or Freshly Squeezed Juice

CONTINENTAL BREAKFAST

Freshly Baked Pastry, Seasonal Sliced Fruit, Yogurt Parfait, with Choice of Tea, Coffee, or Freshly Squeezed Juice

GLUTEN-FREE OATMEAL

Pumpkin Compote, Toasted Pumpkin Seeds, Maple Syrup

YAOURT PARFAIT

Vanilla Greek Yogurt, Banana Compote, Granola, Salted Butter Caramel

PAIN PERDU

French Toast, Salted Butter Caramel, Vanilla, Toasted Pecans

SOUFFLÉ PANCAKES ★

Fluffy Pancakes, Lemon Curd, Fresh Berries, Thyme Whipped Cream

All egg dishes are made with organic eggs from Hickman's Family Farms in Buckeye, Arizona.

OMELETTES

LA PARISIENNE

Smoked Ham, Emmental, Parmesan Sauce

L'ESPAGNOLE ★

Chorizo, Pipérade, Feta, Crispy Potato

BLANC D'OEUF

Egg Whites, Green Asparagus, Asparagus Purée, Caramelized Onion

BENEDICTS*

LE TRADITIONNEL*

Smoked Ham, Potato Bread, Truffled Hollandaise

LE ROYAL*

Smoked Salmon, Everything Brioche, Lemon Hollandaise

LOBSTER FLORENTINE*

Spinach, Potato Rosti, Hollandaise

APPETIZER

SOUPE À L'OIGNON

French Onion Soup, Aged Cheddar, Gruyère, Croutons

LA FONTAINE EGG MAYONNAISE

Bacon, Spiced & Smoked Deviled Eggs

TARTINE GOURMANDE

Focaccia, Crushed Avocado, Egg Mimosa, Pickles, Radishes

CRUDO*

Sea Bass, Citrus, Kumquat Confit, Pistachio

FOIE GRAS POÊLÉ

Pan-Seared Foie Gras, Apple, Cherry Chutney, Toasted Brioche, Duck Jus

ENTRÉES

SAUMON GRILLÉ

Grilled Faroe Island Salmon, Carrot Purée, Lemon Hollandaise, Chives

POULET RÔTI

Roasted Chicken Breast, Confit Potatoes, Creamy Dijon Mustard Sauce

STEAK & EGGS*

Certified Black Angus NY Strip Steak, Two Eggs Your Way, Persillade, Mustard, Bearnaise Sauce, Pomme Frites

VEGAN FRENCH ONION PASTA ^{VG}

Vegan Pasta, Caramelized Onion, Cremini Mushroom, Sage

SIDES

AVOCADO ^{VG}

MIXED GREEN SALAD,
MUSTARD DRESSING ^{VG}

CRISPY APPLEWOOD BACON

POMMES FRITES

CHICKEN APPLE SAUSAGE

FOR THE TABLE

TARTE FLAMBÉE

Thin Crust Flatbread, Crème Fraîche, Bacon, Caramelized Onion, Gruyère Cheese

ESCARGOTS

Oven-Baked Snails, Parsley Butter, Grilled Sourdough; Choice of ½ dozen or dozen

SAUMON FUMÉ ET CAVIAR*

Crisp Crust, Smoked Salmon, Egg Mimosa, Caviar, Citrus

PLATEAU DE FROMAGES ET CHARCUTERIE

Selection of Imported & Domestic Meats & Cheeses, Toasted Country Bread, Traditional Condiments

LES HUÎTRES*

Half-Dozen Oysters, Rosé Champagne Granita

ORGANIC EGGS

EGG COCOTTE* ★

Oven-Baked Egg, Baby Spinach, Mushroom, Bacon, Red Wine Sauce

SALADS

LYONNAISE*

Frisée Salad, Crispy Bacon, Poached Egg, Mustard Dressing

THE COBB SALAD

Blue Cheese dressing

CAESAR*

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

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

LOBSTER ROLL

Brioche, Lobster, Avocado, Herbed Mayonnaise, Fresh Lemon

LA FONTAINE CHICKEN BLT

Sourdough, Grilled Chicken, Lettuce, Tomato Marmalade, Bacon, Aioli, Pomme Frites

CHEESEBURGER MAISON*

Brioche Bun, Aged Cheddar, Pickle, Mayo, Pomme Frites

Vegan ^{VG} Vegetarian ^V La Fontaine Specialty ★

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