

LA FONTAINE

ENDLESS CHAMPAGNE*

CRÉMANT DE BORDEAUX, TENTATION MAUCAILLOU
CHAMPAGNE, VEUVE CLICQUOT “YELLOW LABEL”
CHAMPAGNE, BILLECART - SALMON BRUT ROSÉ

*90-minute time limit. Price is per person.

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^V

Croissant, Pain au Chocolat, Blueberry Danish

BREAKFAST

LA FONTAINE

AMERICAN BREAKFAST*

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

SOUFFLÉ PANCAKES

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

SAUMON FUMÉ,

BAGEL ET CONDIMENTS

Smoked Salmon, Bagel, Cream Cheese, Red Onions,
Capers, Sliced Tomatoes

CONTINENTAL BREAKFAST

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

PAIN PERDU

French Toast, Salted Butter, Caramel, Vanilla &
Toasted Pecan

GLUTEN-FREE OATMEAL

Cherry Coulis, Mixed Berries, Caramelized Hazelnut

YAOURT PARFAIT

Vanilla Greek Yogurt, Granola,
Strawberry Compote, Pistachio Purée

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

FOR THE TABLE

TARTE FLAMBÉE

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

6 OR 12 ESCARGOTS

Oven-Baked Snails, Parsley Butter, Grilled Sourdough

SAUMON FUMÉ ET CAVIAR*

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

CAVIAR BAGEL TOWER*

Three Everything Bagels, 28g Kolikof Caviar, Cream Cheeses, Traditional Garnishes

LES HUÎTRES*

Half-Dozen Oysters with Citrus and Cucumber Condiments

PLATEAU DE FRUIT DE MER*

Seafood on Ice: Oysters, Shrimp, King Crab, French Cocktail Sauce, Rosé Champagne Granit

CAVIAR SERVICE*

28g Imperial Kolikof Caviar, Warm Blinis, Classics Condiments, Pommes Gaufrettes

ORGANIC EGGS

EGGS EN COCOTTE

Baked Eggs, Grilled Tomatoes, Crème Fraîche,
Smoked Paprika, Grilled Focaccia

SALADS

THE COBB SALAD

Blue Cheese Dressing

CAESAR*

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

HEIRLOOM TOMATOES

Marinated Tomatoes, Cantaloupe, Whipped Ricotta,
Aged Balsamic, Basil Purée

SANDWICHES

CROQUE-MONSIEUR GRATINÉ

Toasted Milk Bread, Bechamel,
Smoked Ham & Cheese, House Salad

EGG SANDWICH EN SALADE

Egg Salad Sandwich, Pickled Vegetables

MAINE 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, Mayonnaise,
Pomme Frites

APPETIZER

VELOUTE DE MAÏS DOUX,

BEIGNET DE CRABE

Sweet Corn Velouté, Jumbo Lump Crabcake

LA FONTAINE EGG MAYONNAISE

Spiced & Smoked Deviled Eggs

CRUDO*

Catch of the Day, Cucumber Water, Rhubarb

TARTINE GOURMANDE

Focaccia, Crushed Avocado, Egg Mimosa,
Pickles, Radishes

FOIE GRAS MAISON

Strawberry Coulis, Pickled Rhubarb, Toasted Brioche

ENTRÉES

STEAK & EGGS*

6 oz Certified Black Angus Filet, Two Eggs Your Way, Persillade, Mustard,
Bearnaise Sauce, Pommes Frites

STEAK & EGGS ROSSINI STYLE*

6 oz Certified Black Angus Filet, Seared Foie Gras, Pommes Maxim, Truffled Beef Jus

VEGAN FRENCH PASTA

Vegan Pasta, Wilted Spinach, Vin Jaune Emulsion, Fresh Tomatoes, Chives

SAUMON GRILLÉ

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

POULET PAILLARD

Grilled Chicken, Arugula, Cherry Tomatoes, Balsamic Reduction, Toasted Almond

SIDES

AVOCADO^{VG}

POMMES FRITES

MIXED GREEN SALAD,

MUSTARD DRESSING^{VG}

CHICKEN APPLE SAUSAGE

CRISPY APPLEWOOD BACON

PRIX-FIXE MENU

APPETIZERS

Choice of

LA FONTAINE EGG MAYONNAISE

Spiced & Smoked Deviled Eggs

SIX ESCARGOTS

Oven-Baked Snails, Parsley Butter, Grilled Sourdough

VELOUTÉ DE MAÏS DOUX, BEIGNET DE CRABE*

Sweet Corn Velouté, Jumbo Lump Crabcake

ENTRÉES

Choice of

LE ROYAL BENEDICT*

Smoked Salmon, Everything Brioche, Lemon Hollandaise

TARTE FLAMBÉE

Thin-Crust Flat Bread, Crème Fraîche, Bacon, Caramelized Onion, Gruyère Cheese

CHEESEBURGER MAISON*

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

DESSERTS

Choice of

TARTE AUX PÊCHES

Peach Compote, Anglaise, Streusel Biscuit, Vanilla Gelato

SOUFFLÉ PANCAKES

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

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

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