

LA FONTAINE

HEALTH AND WELLNESS

Nourish your health with these special options curated by Fontainebleau Las Vegas.

L'ORANGE TONIQUE

Ginger, Carrot, Orange, Turmeric, Cayenne

AVOCALADA

Avocado, Green Apple, Pineapple, Lime

GLUTEN-FREE OATMEAL

Pumpkin Spice Oatmeal, Blueberries, Roasted Seeds

SEASONAL SALAD

Arugula, Treviso Radicchio, Granny Smith Apple, Roasted Walnuts, Walnut Dressing

OMELETTE BLANC D'OEUF

Egg Whites, Green Asparagus, Asparagus Purée, Caramelized Onion

HIGH-PROTEIN

GARDEN SANDWICH

Multigrain Bread, Vegan Cream Cheese, Dill, Grilled Vegetables

POULET PAILLARD

Grilled Chicken, Arugula, Confit Cherry Tomatoes, Burnt Lemon

BEGINNINGS

NECTAR VERT ^{VG}

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

L'ENVIE DE ROSE ^{VG}

Pitaya, Almond Milk, Banana, Strawberries, Chia Seeds

ASSIETTE DE FRUITS ^{VG}

Chef's Selection of Seasonal Fruit

VIENNOISERIES SELECTION ^V

Croissant, Pain au Chocolat, Fruit Danish

BREAKFAST

LA FONTAINE

AMERICAN BREAKFAST*

Three Eggs Your Way and Mini French Toast with Accompaniments

Choice of: Toast or Breakfast Pastry | Meat or Sliced Avocado | Tea, Coffee, or Fresh Juice

EGGS EN COCOTTE

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

YAOURT PARFAIT

Vanilla Greek Yogurt, Granola, Strawberry Compôte, Pistachio Purée

CONTINENTAL BREAKFAST

Freshly Baked Pastry, Seasonal Sliced Fruit, Yogurt Parfait

Choice of: Tea, Coffee, or Fresh 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 Tomato

PAIN PERDU

French Toast, Blueberry Compôte, Vanilla, Crispy Corn Flakes

OMELETTES

LA PARISIENNE

Smoked Ham, Emmental, Parmesan Sauce

L'ESPAGNOLE ★

Chorizo, Piperade, Feta, Crispy Potatoes

BENEDICTS*

LE TRADITIONNEL*

Smoked Ham, Potato Bread, Truffled Hollandaise

LE ROYAL*

Smoked Salmon, Everything Brioche, Lemon Hollandaise

LOBSTER FLORENTINE*

Spinach, Potato Rösti, Hollandaise

APPETIZERS

VELOUTÉ DE CHÂTAIGNES*

Chestnut Soup, Foie Gras Shavings, Black Trumpet Mushrooms, Toasted Baguette

LA FONTAINE EGG MAYONNAISE

Spiced and Smoked Deviled Eggs

CRUDO*

Catch Of The Day, Cucumber Water, Serrano Pepper, Avocado, Salmon Roe

FOIE GRAS POÊLÉ

Seared Foie Gras, Black Mission Figs, Pear Condiment, Toasted Brioche

CHEF'S SALAD

Romaine, Smoked Ham, Confit Tomatoes, Gruyère, Golden Croutons, Creamy Dressing

CAESAR*

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

TARTINE GOURMANDE

Focaccia, Smashed Avocado, Egg Mimosas, Pickles, Radishes

ENTRÉES

SAUMON GRILLÉ*

Grilled Salmon, Crispy Butternut Squash, Cilantro Condiment, Brown Butter and Caper Sauce

BALLOTINE DE VOLAILLE

Chicken Roulade, Confit Butternut Squash, Chanterelles, Chicken Jus

STEAK AND EGGS*

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

STEAK AND EGGS ROSSINI STYLE*

6 oz. Certified Black Angus Filet, Two Eggs Your Way, Sautéed Spinach, Seared Foie Gras, Pommes Maxim, Truffled Beef Jus

VEGAN FRENCH PASTA

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

SIDES

AVOCADO ^{VG}

POMMES FRITES

CRISPY APPLEWOOD BACON

CHICKEN APPLE SAUSAGE

MIXED GREEN SALAD WITH MUSTARD DRESSING ^{VG}

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.

FOR THE TABLE

LA FONTAINE

TARTE FLAMBÉE Thin-Crust Flatbread, Crème Fraîche, Bacon, Caramelized Onions, Gruyère

ESCARGOTS Oven-Baked Snails, Parsley Butter, Grilled Sourdough
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CAVIAR BAGEL TOWER*

Everything Bagel, Caviar, Cream Cheese, Traditional Condiments

LES HUÎTRES*

Half-Dozen Oysters with Citrus and Cucumber Condiments

PLATEAU DE FRUIT DE MER* Shellfish on Ice Oysters, Shrimp, King Crab French Cocktail Sauce, Garlic, Parsley	CAVIAR SERVICE* Imperial Kolikof Caviar (28 Grams) Warm Blinis, Pommes Gaufrettes, Classic Condiments	CHAMPAGNE & PEARLS Veuve Clicquot with Kolikof Caviar
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SANDWICHES

LA FONTAINE

GRILLED CHEESE

Toasted Sourdough, Cheddar, Smoked Bacon, Tomato Soup, Pommes Gaufrette

MAINE LOBSTER ROLL

Brioche, Maine 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

PRIX-FIXE MENU 2025

APPETIZERS

Choice of

LA FONTAINE EGGS MAYONNAISE

Spiced and Smoked Deviled Eggs

VELOUTÉ DE CHÂTAIGNES*

Chestnut Soup, Foie Gras Shavings, Black Trumpet Mushrooms, Toasted Baguette

SIX ESCARGOTS

Oven-Baked Snails, Parsley Butter, Grilled Sourdough

ENTRÉES

Choice of

LE ROYAL BENEDICT*

Smoked Salmon, Everything Brioche, Lemon Hollandaise

TARTE FLAMBÉE

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

CHEESEBURGER MAISON*

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

DESSERTS

Choice of

DACQUOISE PISTACHE

ET CHOCOLAT

Chocolate-Pistachio Dacquoise, Coconut Sorbet

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.