

LA FONTAINE

HEALTH AND WELLNESS

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

L'ORANGE TONIQUE

Ginger, Carrot, Orange, Turmeric, Ginger, Cayenne Pepper

AVOCALADA

Avocado, Green Apple, Pineapple, Lime

GLUTEN-FREE OATMEAL

Pumpkin Spice Oatmeal, Blueberries, Roasted Seeds

HIGH-PROTEIN

GARDEN SANDWICH

Multigrain Bread, Vegan Cream Cheese, Dill, Grilled Vegetables

POULET PAILLARD

Grilled Chicken, Arugula, Cherry Tomato Confit, 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 SÉLECTION ^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 Tomatoes, 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 Tomatoes

PAIN PERDU

French Toast, Salted Butter Caramel, Vanilla, Toasted Pecans

OMELETTES

LA PARISIENNE*

Smoked Ham, Emmental, Parmesan Sauce

L'ESPAGNOLE ★

Chorizo, Piperade, Feta, Crispy Potato

BLANC D'OEUF

Egg Whites, Green Asparagus, Asparagus Purée, Caramelized Onions

BENEDICTS*

LE TRADITIONNEL*

Smoked Ham, Potato Bread, Truffled Hollandaise

LE ROYAL*

Smoked Salmon, Everything Brioche, Lemon Hollandaise

LOBSTER FLORENTINE*

Spinach, Potato Rösti, Hollandaise

APPETIZERS

SOUPE À L'OIGNON GRATINÉE

Caramelized Onion, Beef Consommé, Gruyère Cheese

LA FONTAINE EGG MAYONNAISE

Spiced and Smoked Deviled Eggs

TARTINE GOURMANDE

Focaccia, Smashed Avocado, Egg Mimosa, Pickles, Radishes

CRUDO*

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

FOIE GRAS POELLÉ

Seared Foie-gras, Apple-Onion Compôte, Blueberry Gastrique

ENTRÉES

SAUMON GRILLÉ*

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

COQ AU VIN

Braised Chicken, Fondant Carrots, Bacon, Red Wine Sauce

VEGAN FRENCH PASTA

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

STEAK AND EGGS*

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

Upgrade your Filet of Beef to Rossini style

STEAK AND EGGS

ROSSINI STYLE*

6 Oz Certified Black Angus Filet, Seared Foie Gras, Pommes Maxims, Truffled Beef Jus

SIDES

AVOCADO ^{VG}

Avocado

CRISPY APPLEWOOD BACON

Bacon

POMMES FRITES

Pommes Frites

CHICKEN APPLE SAUSAGE

Chicken Apple Sausage

MIXED GREEN SALAD, MUSTARD DRESSING ^{VG}

ENDLESS CHAMPAGNE*

CRÉMANT DE BORDEAUX, TENTATION MAUCAILLOU

CHAMPAGNE, VEUVE CLICQUOT “YELLOW LABEL”

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

FOR THE TABLE

TARTE FLAMBÉE

Thin-Crust Flatbread, Crème Fraîche, Bacon, Caramelized Onions, Gruyère Cheese

ESCARGOTS

Oven-Baked Snails, Parsley Butter, Grilled Sourdough

LES HUÎTRES*

Half-Dozen Oysters with Citrus and Cucumber Condiments

PLATEAU DE FRUIT DE MER*

Shellfish on Ice

Oysters, Shrimp, Stone Crab

French Cocktail Sauce, Garlic-Parsley Melted Butter

CAVIAR SERVICE*

28 Grams of Imperial Kolikof Caviar,

Warm Blinis, Pommes Gaufrettes,

Classic Condiments

SALADS

ENDIVES AU ROQUEFORT

Endives, Seared Apples, Candied Walnuts, Blue Cheese Dressing

CAESAR*

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

HOMARD ET TRUFFE NOIRE

EN SALADE

Maine Lobster, Celeriac Remoulade, Black Truffle, Lobster Reduction

SANDWICHES

LA FONTAINE

GRILLED CHEESE

Toasted Sourdough, Cheddar Cheese, Smoked Bacon, 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, Pommes Frites

PRIX-FIXE MENU

APPETIZERS

Choice of

LA FONTAINE EGGS MAYONNAISE

Spiced and Smoked Deviled Eggs

SOUPE À L'OIGNON GRATINÉE

Caramelized Onion, Beef Consommé, Gruyère Cheese

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

LE CITRON

Bergamot, White Chocolate Mousse, Sablé Breton, Grapefruit Coulis

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.