LA FONTAINE

BEGINNINGS

L'ORANGE TONIQUE
Ginger, Carrot, Orange, Strawberry, Turmeric, Cayenne Pepper

NECTAR VERT VG
Green Apple, Cucumber, Celery, Lemon, Ginger, Kale

ASSIETTE DE FRUITS VG
Chef's Selection of Seasonal Fruit

VIENNOISERIES SÉLECTION V
Croissant, Pain au Chocolat, Fruit Danish

BREAKFAST

LA FONTAINE 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

SAUMON FUMÉ ET CAVIAR
Crispy Toasted Cracker, Smoked Salmon, Whipped Ricotta, Traditional Condiments

YAOURT PARFAIT
Vanilla Greek Yogurt, Granola, Strawberry Compôte, Pistachio Purée

GLUTEN-FREE OATMEAL
Pumpkin Spice Oatmeal, Blueberry, Roasted Seeds

PAIN PERDU
French Toast, Salted Butter Caramel, Vanilla, Toasted Pecan

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

EGGS EN COCOTTE*
Baked Eggs, Grilled Tomatoes, Crème Fraîche, Smoked Paprika, Grilled Focaccia

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*
Maine Lobster, 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
Avocado Toast with Focaccia, Avocado, Egg Mimosa, Pickles, and Radishes

CRUDO*
Catch of the Day, Cucumber Water, Espelette Pepper, Spring Onions, Pomegranate

FOIE GRAS MAISON
Confit Foie Gras, Rhubarb, Pickled Strawberries, Raspberry Coulis, Micro Basil

ENTRÉES

SAUMON A L'UNILATÉRAL*
Pan-Seared Salmon, Lemony Beurre Blanc, Fondant Potatoes, Salmon Roe

BLANC DE POULET ROTI
Roasted Chicken Breast, Sautéed Morels, Asparagus, Crispy Parmesan

STEAK AND EGGS*
6 Oz Certified Black Angus Filet, Two Eggs Your Way, Persillade, Mustard, Bearnaise Sauce, Pomme Frites

Upgrade your Filet of Beef to Rossini style

FILET MIGNON ROSSINI STYLE*
Six Oz Certified Black Angus Filet, Seared Foie Gras, Pommes Maxim, Truffled Beef Jus

RAVIOLES AU FROMAGE
Gluten-Free Pasta, Vegan Cheese, Wilted Spinach, Vin-Jaune Emulsion, Fresh Tomatoes, Chives

SIDES

AVOCADO VG

POMMES FRITES

CRISPY APPLEWOOD BACON

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 Onion, Gruyère Cheese

ESCARGOTS 6 | 12
Oven-Baked Snails, Parsley Butter, Grilled Sourdough

CAVIAR BAGEL TOWER*
Everything Bagel, Caviar, Cream Cheeses, Traditional Condiments

LES HUÎTRES*
Six Oysters, Citrus, Cucumber, Condiments

CAVIAR SERVICE*
28 Grams of 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

SANDWICHES

CROQUE-MONSIEUR
Toasted Sourdough, Bechamel, Ham, Gruyère, White Cheddar

MAINE LOBSTER ROLL
Brioche, Maine Lobster, Avocado, Herbed Mayonnaise, Fresh Lemon

CHEESEBURGER MAISON*
Brioche Bun, Aged Cheddar, Pickle, Mayonnaise, Pommes Frites

PRIX-FIXE MENU

APPETIZERS
Choice of

LA FONTAINE EGG 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*
Smoked Salmon, Everything Brioche, Lemon Hollandaise

TARTE FLAMBÉE*
Thin-Crust Flatbread, Crème Fraîche, Bacon, Caramelized Onion, Gruyère Cheese

CHEESEBURGER MAISON*
Brioche Bun, Aged Cheddar, Pickle, Mayo, Pomme Frites

DESSERTS
Choice of

MILLE-FEUILLES CARAMEL
Dark Chocolate Crèmeux, Salted Caramel, Burnt 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.