

STARTERS

CAVIAR

*Traditional Garnish of Blinis, Eggs,
Shallots, Chives*

ROYAL DAURENKI **\$180**

IMPERIAL DAURENKI **\$250**

IMPERIAL OSSETRA **\$300**

Caesar Salad

*Half Roasted Chicken \$34
Salmon \$39
1.5 lbs Lobster \$45*

\$23

East Coast Oysters

Lime Mignonette, Habanada Pepper

\$32

Golden Shrimp Cocktail

Horseradish Sauce, Fresno Chili

\$38

Lettuce Heart with Avocado

Bibb Lettuce, Extra Virgin Olive Oil, Fine Herbs, Fromage Blanc Vinaigrette

\$23

Endive Salad, Mortadella Ham

Radicchio, Preserved Lemon, Mustard Ice Cream, Riesling Vinaigrette

\$24

Artichoke Beignets

Black Truffle Fondue, Ossau-Iraty Cheese

\$34

Fluke Carpaccio Citrus, Extra Virgin Oil

Grapefruit and Orange Supremes, Chive, Fleur De Sel, Potato with Seaweed Emulsion

\$32

Crab Meat with Lime Avocado Purée, Citrus

\$42

Foie Gras Terrine

Quince Compote, Brioche

\$48

Classic Beef Tartare / with 'Coin de Rue' Fries

Prime Filet, Capers, Shallots, Garlic Chili Paste, Egg Yolk Sauce

\$30/\$45

Escargots Classic

Burgundy Snails, Parsley Garlic "Green Velouté", Garlic Crouton, Fried Parsley

\$26

Fouquet's Onion Soup

Three Cheeses, Baguette Croutons, Chive

\$24

MAIN COURSES

House Potato Gnocchi **\$34**
Honey Nut Squash Purée, Sage Cream, Roasted Delicata, Parmesan

Rigatoni Ratatouille **\$39**
Zucchini, Eggplant, Tomato, Basil, Parmesan

Broiled Faroe Island Salmon **\$51**
Honey Butter, Sautéed Spinach with Garlic

1.5 Pound Maine Lobster Fricassée **\$78**
Sautéed Spinach, Roasted Carrots, Rice Pilaf, Cognac Bisque

Dover Sole Meunière (17-21oz) **\$110**
Pomme Purée Spiced with Turmeric, Brown Butter, Lemon, Parsley, Capers

Roasted Half Organic Chicken **\$54**
Pomme Purée, Braised Endive, Parsley, Sauce Diable

Roasted Duck Breast **\$62**
Sauce Pruneaux d'Agen, Charred Broccolini

Grilled Elysian Fields Lamb Chops **\$88**
Israeli CousCous, Herbs Tabbouleh, Potato Gaufrettes, Provencal Lamb Jus

Double R Ranch Beef Filet (8 oz) **\$90**
Champs-Élysées Green Peppercorn Sauce, 'Coin de Rue' Fries, Caramelized Onions

Snake River Farms Gold Bone In Ribeye (22 oz) **\$175**
Maître d'Hôtel Butter Sauce, 'Coin de Rue' Fries, Steak Salt

Fouquet's Cheeseburger **\$30**
*American Cheese, Half Sour Pickles, Red Onion, Dijonnaise
With Fries or Side Salad*

SIDE DISHES **\$14**

'Coin de Rue' Fries
Potato Purée
Seasonal Salad
Sautéed Mushrooms
Macaroni au Gratin

Brunch

HÔTEL BARRIÈRE

Fouquet's

NEW YORK

Teas	\$10
Big Ben English Breakfast Blue of London Earl Grey Premium Tropical Garden Tea Premium Chinese Green Tea with Jasmine Masala Chai Premium Sencha Yama Green Tea Rooibos des Vahines Thé du Hammam Chamomile Herbal Peppermint Verbena Verbena-Mint	
Infusions	\$6
Hot water with lemon & honey or fresh mint leaves	
Espresso, Regular or Decaf Espresso	\$7
Double Espresso	\$9
American Coffee	\$10
Americano	\$9
Cappuccino	\$10
Latté	\$10
Marcha Latté	\$12
Hot Chocolate	\$10
Hot Chocolate with Chantilly	\$11
Fresh Squeezed Juices	\$16
Fresh Detox Green Juice, Fresh Squeezed Orange Juice	
Juice Selection Alain Milliar	\$12
Orange, Grapefruit, Peach, Cranberry, Apple	

BREAKFAST SIDES \$12

- Pork Sausage
- Chicken Apple Sausage
- North Country Crispy Bacon
- Hash Browns
- Smoked Salmon
- Mixed Berries
- Choice of Toast with Butter & Jam \$6

CAVIAR	ROYAL DAURENKI	\$180
<i>Traditional Garnish of Egg, Shallots, Blinis, Chives</i>	IMPERIAL DAURENKI	\$250
	IMPERIAL OSSETRA	\$300
Seasonal Fruit Plate		\$24
Selection of Seasonal Fruits and Berries		
Campagne Sourdough Toast		\$18
Beurremont Butter, Seasonal Jam, Fromage Blanc		
Yogurt Parfait		\$14
Chia Seed, Blueberry Compote, Toasted Oats		
Croissant Assortment		\$24
Beurremont Butter, Seasonal Jam		
Avocado Toast		\$22
Eggs, Chili Flakes, Chive, Lemon Zest, Pickled Red Onions		
Smoked Salmon Plate		\$29
Cucumber, Shaved Onion, Fine Herbs, Capers, Everything Russ and Daughters Bagel		
Buttermilk Pancakes		\$24
Blueberries, Maple Whipped Butter		
Crème Brûlée French Toast		\$24
Orange Cream, Walnut Crumble		
Croque-Monsieur		\$26
Pain De Mie, Béchamel, Parisian Ham, Parmesan		
Breakfast Croissant		\$26
Country Ham, Brie, Scrambled Egg, Bacon Jam		
Lobster Omelette		\$120
Butter Poached Lobster, Lobster Ragout, Caviar		
Meadow Creek Egg White Scramble		\$22
Avocado Purée, Toasted Pumpkin Seeds, Oven Roasted Tomato, Kale		
Eggs Benedict		\$30
Country Ham or Smoked Salmon, Portuguese Muffin, Spinach, Tomaro Hollandaise		
French Omelet		\$28
Gruyere, Fine Herbs, Side Salad		
Fouquet's Onion Soup		\$24
Three Cheeses, Baguette Croutons, Chive		
Steak and Eggs		\$48
8oz Prime NY Striploin, Soft Scrambled Eggs, Seasoned Avocado, Campagne Toast		
Fouquet's Cheeseburger		\$30
American Cheese, Half Sour Pickles, Red Onion, Dijonnaise With Fries or Side Salad		

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