

Lavalettes

AT HOTEL 1829

RESTAURANT WEEK PREFIX DINNER MENU

APPETIZER

Beef Tartare

shallots, capers, quail egg yolk*, rice paper

Citrus Salad

arugula*, fresh citrus, dates, radish, crumbled feta, burnt honey tahini
dressing

MAIN

Steak Frites

Filet Mignon 8oz, breadfruit* and yucca frites,
au poivre sauce

Poisson Meunière du jour

Freshly caught fish filet*,
brown butter lemon caper sauce, Robuchon potatoes

Parisian Gnocchi

mushroom crème sauce, shaved Parmesan

DESSERT

Basque Cheesecake

Caramelized exterior, custard-soft center

Crème brûlée du Jour

Creamy perfection with caramelized top

ENHANCE YOUR EXPERIENCE

LOBSTER TAIL \$50 2 U10 SCALLOPS \$25 CAVIAR SUPPLEMENT \$99 TRUFFLE BURRATA \$18