

BAR LOUIS

AT THE HOTEL FAUCHÈRE

STARTERS

TACOS 'TAGALOG' | 16

Filipino style chicken & pork 'adobo', pickled vegetables, Thai chili aioli

***SUSHI PIZZA | 23**

Ahi tuna, spicy tobiko, scallion, tempura crust

CRISPY PORK BELLY | 18

Sushi rice, sesame, scallion crème fraîche, soy-tapioca caviar

CHICKEN & WAFFLES | 17

Buttermilk fried chicken, citrus maple syrup, fresno chiles, homemade petite waffles

***BIEGNET AU FROMAGE | 18**

Montrachet goat cheese espuma, prosciutto di parma, fig, tomato

***AVOCADO TOAST | 16**

Red beet onion toast, 'smashed' avocado, nectarine, watermelon radish, sunny-side duck egg
Enhancements: prosciutto de parma +8 or
Spanish iberico ham + MP

ROTOLO FORMAGGIO | 18

Hand rolled fresh mozzarella cheese, sundried tomato, bragirole, sopressata, prosciutto, fresh basil

COMPRESSED WATERMELON SALAD | 15

Watercress, pea shoots, baby arugula, golden raisin, fennel, crumbled feta, red onion, candied pecan, sherry-agave

BURGERS & SANDWICHES

SERVED WITH FRIES AND HOMEMADE PICKLES

LOUIS BURGER | 19

Hydro bibb lettuce, tomato, onion, Gruyère

CRISPY CHICKEN SANDWICH | 22

Buttermilk dressing, hot honey, red onion, lettuce

IMPOSSIBLE BURGER | 25

100% Plant based, antibiotic free, toasted brioche, house pickled cucumbers, lettuce, spiced mayo

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



PREMIERE

***ESENCIA UNICA (IBERICO HAM) | MP**

Imported from Spain | 100 percent acorn fed, prime, free range Black Iberian Pig

DAILY FEATURES

SOUP DU JOUR | 10

SEASONAL MARKET SALAD | 10

HAND CRAFTED PASTA | MP

BUTCHER'S CHOICE | MP

SEASONAL CATCH | MP

ENTREES

DUCK A' L'ORANGE | 38

Sweet potato-fennel puree, crispy baby bok Choi, orange-anise sticky glaze

***SALMON A LA NAGE | 32**

Sun-dried tomato 'en croute', horseradish, pommes puree, braised celery, mussel velouté

***WASHUGYU STEAK & EGGS | 52**

8 oz. Washugyu flat iron, duck fat 'hashbrowns', poached egg, horseradish creme fraiche
Enhancements: sturgeon caviar + 30

JASMINE BOWL | 26

Marinated tofu, chickpea-lentil stir-fry, scallion, pickled cucumbers, cilantro, avocado, mango, roasted garlic sriracha mayo, lime

SWEET & SOUR CHICKEN | 28

Puffy vermicelli, crispy chicken, market greens, pickled fresno chiles, orange-soy glaze

BRANZINO | 32

Vongole clams, roasted fingerling potatoes, escarole, white wine fumé

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