

BAR LOUIS

AT THE HOTEL FAUCHÈRE

MODERN FRENCH MENU

Our cuisine is founded on the culinary principles of Louis Fauchere, a Swiss born chef with a strong French pedigree. Chef Fauchere's influence has touched the seasonal, local & modern French inspired creations on our menus today.

- Chef Haven Wilson-Lapley -

SOUP

SOUP DU JOUR, MP

FRENCH ONION SOUP 14, Caramelized Onion, Apples, Comte' Gratinee'



SALAD

MARKET SALAD 13, Pickled Beets, Local Valley Goat Cheese, Wild Arugula

SPICED QUINOA SALAD (VEGAN) 15, Mizuna Lettuces, Grape Tomato, Haricot Vert, Pickled Radish, Duo Quinoa, Ginger-Fig Emulsion

BABY RED ROMAINE CAESAR 17, Boquerones, Shaved Parmesan, Farm Poached Egg, Kampot Pepper



FRENCH TAPA

PORK AND BEAN 13, Tarbais Beans, Duroc Pork Belly, Tapioca Pearls, Vanilla-Scented Glaze

ESCARGOT PROVENCAL 18, Mushroom Bread Dumplings, Confit Tomatoes, Persillade Compose'

OXTAIL RILLETTES 16, Tomato Onion Confit, Cornichons, Sourdough Crostini

SUSHI PIZZA 24, Tuna Crudo, Crisp Sushi Rice, Thai Basil, Chili Tobiko Aioli

WARM OYSTERS MILFORD 21, Compressed Persian Cucumbers, Mousseline, Caviar

Please notify your server of any allergies before ordering.

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

MAINS

LOBSTER FAUCHÈRE MP

English Peas, Pearl Onions, Black Veneer Rice, Carrot Crisp, Crème Fraiche

CEDAR FARMS PRIME STRIP STEAK 46

Young Vegetables, Dauphinoise Potatoes, Bone Marrow,
Black Garlic Essence, Cipollini Onion

CRISPY SKINNED “BLACK GARLIC SALMON” 34

Asparagus, Potato Ragout, Preserved Lemon, Guinness Gastrique

PAN ROASTED LOCAL FRENCH CHICKEN BREAST 27

Wild Mushrooms, Young Fennel, Fondant Potatoes, Green Peppercorn Brodo

PAPPARDELLE 23

Patty Pan Squash, Wild Shrimp, Tomato, Olive Oil

CRESCENT FARMS DUCK BREAST DUO 38

Glazed Carrots, Brussels Sprouts, Confit Duck Spring Roll, Sauce Bigarade

LOUIS BURGER 19

Pickled Red Onion, Lettuce, Tomato, Comte’ De Gruyere, Pomme Frites

CAULIFLOWER WELLINGTON (VEGAN) 25

Edamame, Onion Soubise, Yellow Curry Juice, Sorrel Leaves



SIDES

- 8 -

BLACK VENEER RICE GLAZED BABY CARROTS

ROASTED ASPARAGUS BRUSSELS SPROUTS

POTATO RAGOUT FONDANT POTATOES

DAUPHINOISE POTATOES

WEEKLY SPECIALS

MONDAY, OYSTERS AND CAVIAR

FRIDAY, MOULE FRITES

THURSDAY,
PROVENCAL LOBSTER DINNER
WITH HOUSE WINE (MP)

SUNDAY,
FIRE-ROASTED BEEF AND
YORKSHIRE PUDDING