



# Restaurant JEAN-LOUIS

## Les Poissons

- 401. Saint Jacques Vinaigrette 39.00**  
sea scallop simply sautéed. Reduction of poultry juice & truffle oil vinaigrette with basmati rice timbale & asparagus
- 402. Omble de L'Artic 38.00**  
Arctic char gently seared skin up with seaweed salad & crouton. With vegetable compote twice baked & triple tomato salsa & fresh parsley sorbet
- 403. Vivaneau Soul 39.00**  
American snapper drunken in flambe white wine & lobster juice with lukewarm fingerling potato salad, wilted young arugula & small carrot

## Les Oubailles et les Viandes

- 501. Agneau Au Pain d'Epice 39.00**  
tenderloin filet of lamb oven sautéed w/pain d'epice, zucchini & carrot mirepoix, salsifi in jus, green olive, tomato concassee & fresh mint salsa
- 502. Poulet Canadien en Cocotte 38.00**  
breast of farm raised Giannone Canadian chicken, braised in cast iron casserole in a minced shallot & herb cooking juice
- 503. Rillons de Ris de Veau 38.00**  
crisp sautéed sweetbread morsels, served atop of Maxim's potatoes with vegetables in an emulsified juice consisting of spicy roasted red pepper
- 504. Coeur de Filet de Boeuf 41.00**  
three medallions of beef filet mignon sautéed with complex red wine sauce Bordelaise, served with potatoes au gratin & young vegetables
- 505. Autruche Citronee 41.00**  
ostrich filet quickly seared in a citrus & crushed black pepper vinaigrette with Romaine lettuce & haricot vert

## Les Desserts

- 601. Biscuit Pour Celine 11.50**  
almond biscuit layered with chocolate ganache & praline cream
- 602. Semi-Sweet & Bitter Chocolat 11.50**  
Mousse with café au lait sauce
- 603. Our Famous "Super Thin" Warm 11.50**  
Green Apple Tart
- 604. Vanilla Bean Crème Brulee 11.50**
- 605. Tasting of Imported Cheeses 15.00**  
with pecan & fruit toast

## Les Salades

- 101. Caviar Tendresse 18.00**  
three American caviar & Belgium endive folded in spiced up sour cream. *Created for my Wife in 1986*
- 102. Homard et Consomme de Boeuf 21.00**  
lukewarm lobster & fresh herbs mélange atop leaves of arugula, warmed up with double oxtail consommé
- 103. Foie Gras Douceur 21.00**  
our house made special Foie Gras terrine served atop a small nut salad
- 104. Rotie de Foie Gras 24.00**  
sautéed fresh foie gras served on rotie with a tiny salad, aged vinegar, & duck a l'orange reduction
- 105. Croquant de Legumes 18.00**  
gathering of spring vegetable, emulsion of green pea coulis with fresh herb

## Les Soupes

- 201. Potiee et Complexite 29.00**  
classic double oxtail consommé with mushroom & plenty of fresh foie gras slivers "Still Cooking"
- 202. Jus de Crevette 17.00**  
diced potato & sliced leek cooked in shrimp bouillon, garnished w/shrimp & minced scallion
- 203. Hache de Concombre 17.00**  
diced cucumber marinated with sour cream, lemon & garlic oil, wrapped in smoked salmon with herb

## Les Legumes

- 301. Double Baked Vegetable Compote 8.00**
- 302. Bouquet of Baby Vegetable 8.00**
- 303. Baked Lentille du Puy 8.00**
- 304. Barima River Hearts of Palm 8.00**
- 305. Mushroom Ragout, 8.00**
- 306. Potato Au Gratin 8.00**
- 307. Sauteed Spinach 8.00**
- 308. Basmati Rice 8.00**