

# DINNER

## BAR LOUIS

AT THE HOTEL FAUCHÈRE

### APPETIZERS

#### SUSHI PIZZA

spicy tobiko sauce,  
tempura rice crust, scallion 18

#### LOBSTER BISQUE MAC & CHEESE

½ lobster, 5 Spoke cheddar,  
Ritz breadcrumb 22

#### WAGYU STEAK TARTARE

caper, cornichon, radish  
watercress, baguette 18

#### BONE MARROW

pastrami spice, onion jam, sourdough 13

#### MOULES FRITES

fennel, shallots, garlic, vin blanc 16

### SOUPS & SALADS

#### FRENCH ONION SOUP

chicken broth, gruyere 8

#### FRISÉE SALAD

soft boiled egg, lardon,  
shallot vinaigrette 14

#### CHICORY CITRUS SALAD

trevisano, radicchio,  
orange, pistachio, ricotta 14

#### BOSTON BIBB SALAD

fried shallots,  
lemon poppyseed vinaigrette 9

#### BABY ICEBERG

Bayley Hazen Blue, grape tomatoes,  
house-made bacon 11

### SMALL PLATES

#### GRILLED OCTOPUS SALAD

smoked fingerlings, aioli, olives,  
parsley 9

#### TROUT DIP

house-smoked trout,  
horseradish,  
lemon, chips 9

#### DEVEILED EGGS (5)

caviar, chives,  
crème fraiche 10

#### SMOKED SALMON

##### TARTINE

trout roe, Hendricks crème  
fraiche, cucumber, red  
onion, sourdough 9

### OYSTER BAR

#### ISLAND CREEK OYSTERS

3 each  
cucumber mignonette,  
American cocktail sauce,  
lemon

#### POISSON CRU

ahi tuna, coconut, green apple  
cilantro, chiles 15

#### GULF SHRIMP COCKTAIL

(five)  
lemongrass cocktail sauce,  
grilled lemon 14

### BOARDS

#### D'ARTAGNAN FRENCH CHARCUTERIE

duck saucisson, jambon de  
bayonne, garlic sausage 18

#### LOCAL ARTISANAL CHEESE BOARD

“Harvest Moon” cow’s milk,  
5-Spoke Creamery, Goshen NY  
“Aged Goat” goat’s milk,  
Coach Farm, Pine Plains NY  
“Hudson Camembert”  
sheep’s milk,  
Old Chatham Creamery,  
Old Chatham NY,  
house made jam,  
marcona almonds,  
quince paste 16

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## ENTRÉES

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### SKATE WING MEUNIERE

olive oil crushed potatoes, fried capers 24

### SCALLOPS

Bucks County Castle Valley Mills polenta,  
roasted cauliflower, 'nduja oil 28

### SALMON

celeriac, brussels,  
beet truffle vinaigrette 26

### LAMB RAGU

4oz lumache, mint, chilis,  
fennel, eggplant 20

### DUCK BREAST

eggplant, black sesame,  
Castle Valley Mills farro, preserves 29

### CHICKEN PAILLARD

arugula, *latholemono*, grana Padano 18

### STEAK FRITES

10oz NY strip loin, watercress, black pepper  
frites, sauce bordelaise 28

### CAULIFLOWER STEAK

farro, maitake mushrooms, French curry,  
grilled scallions 24

## THE CHICKEN AND THE SNAIL

*'The Chicken And The Snail' was one of the early original names of Bar Louis;  
This dish honors its legacy:*

roasted PA chicken breast, maitake mushrooms, roasted cipollini, burgundy  
snails, pommes purée 26

## DELMONICO STEAK

60 day dry-aged, bone-in ribeye, Perrochet potatoes, grilled lettuce,  
sauce bordelaise 60

### LOUIS' BISTRO BURGER

Prime Time brisket and chuck blend,  
5-Spoke Creamery cheddar, fries 14  
add house-made bacon 2  
add local duck egg 2

### TURKEY BURGER

PA heritage turkey, special sauce,  
American cheese, dill pickles,  
lettuce, onion  
double 14 / single 10

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## GARNITURES

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### French Beans

ricotta, shallot agrodolce,  
mixed herbs 6

### French Fry Basket 8

add truffle oil 1



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### Perrochet Potatoes

crispy potatoes, dijonnaise,  
parmesan, chive 6

### Brussels Sprouts

miso brown butter, fried onion 8

20% service added to parties of 6 or more

Raw or undercooked meat, poultry, fish or eggs may cause food borne illness.

While we offer products made without gluten, please understand our kitchen is not gluten free  
and normal kitchen operations involve shared cooking and preparation areas.