

LUNCH

BAR LOUIS

AT THE HOTEL FAUCHÈRE

APPETIZERS

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

TROUT DIP
house-smoked trout, horseradish,
lemon, chips 9

GULF SHRIMP COCKTAIL (five)
lemongrass cocktail sauce,
grilled lemon 14

SIDES

FRENCH BEANS
ricotta, shallot agrodolce, mixed herbs 6

PERROCHET POTATOES
crispy potatoes, dijonnaise, parmesan,
chives 6

FRENCH FRY BASKET 8
add truffle oil 1

SUSHI PIZZA

*Premium ahi tuna, spicy
sauce, tobikko, scallion,
tempura rice crust 18*

SANDWICHES

SMOKED SALMON TARTINE
trout roe, Hendricks crème fraiche,
cucumber, red onion, sourdough 18

CROQUE MONSIEUR
deli ham, gruyere, bechamel,
pullman bread 15
add egg 2

GRILLED CHICKEN SANDWICH
arugula, tomato, sunflower basil pesto,
potato bun 14

JAMBON-BEURRE
French ham, Ronnybrook butter,
baguette 10

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

ENTRÉES

LAMB RAGU
403 lumache, mint, chilis, fennel, eggplant 18

SALMON
celeriac, brussels, beet truffle vinaigrette 26

CAULIFLOWER
farro risotto, maitake, shallots, curry 18



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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. Contact owner: sean.strub@hotelfauchere.com