

# LUNCH

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## BAR LOUIS AT THE HOTEL FAUCHÈRE

### FIRSTS

- SPRING PEA SOUP, leek agrodolce, crispy leeks 9
- BOSTON BIBB SALAD, watermelon radish, avocado “ranch”, Espelette fry bread 12
- TROUT DIP, house-smoked trout, horseradish, apple, radish 12
- MOULES FRITES, shallots, garlic, vadouvan, frites 16
- PÂTÉ EN CROÛTE, violet mustard, pickles, watercress 17
- SUSHI PIZZA, ahi tuna, tobiko mayo, flying fish roe, tempura rice crust, scallion 19

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*All sandwiches served with frites*

### SANDWICHES

- PORK SCHNITZEL, potato salad, whole grain mustard, watercress salad 18
- BOUDIN BLANC, dijonnaise, brioche bun, watermelon radish slaw 16
- BACALAO, roasted red peppers, remoulade, brioche bun 17
- LOUIS' BISTRO BURGER, Prime Time brisket and chuck blend, NY State cheddar, lettuce, tomato, onion 14 - add house-made bacon 2; add local duck egg 2
- TURKEY BURGER, PA heritage turkey, special sauce, American cheese, B&B pickles, lettuce, onion - double 16 / single 13
- IMPOSSIBLE BURGER™, caramelized onion, muenster cheese, dill pickles, lettuce, tomato, onion 18

### MAINS

- ATLANTIC COD, romesco, grilled broad beans, basil 25
- CHICKEN BREAST, oyster mushrooms, seeds, grains, yogurt, avocado 26
- FRENCH OMELETTE, fine herbs, mushroom crema 19
- STEAK FRITES, 10oz NY strip loin, watercress, black pepper frites, hollandaise 29

### SIDES

- GRILLED BROAD BEANS, romesco, basil 8
- MALANGA CHIP BASKET, fried malanga root, sea salt 8
- BASKET OF FRITES, 8; add truffle 2

20% gratuity will be 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.