

# LACROIX

AT THE RITTENHOUSE

## PETITE BOUCHÉES • SMALL BITES

caviar with traditional accompaniments	
baerii	125
platinum osetra	150
golden osetra	200
artisanal cheeses with seasonal accompaniments	18
charcuterie, seasonal pickles, and mustard	24

## FRAIS • FRESH

oysters with wildflower mignonette	26
shrimp cocktail with fresh horseradish	25
raw black sea bass with gooseberry and meyer lemon	26
green leaf lettuce with green goddess and herbs	17
salad of fennel with pistachio and citrus	19
watercress salad with strawberries and almond	21
caesar salad with preserved lemon and brown butter	18
with salmon or chicken	30
lobster macédoine with white asparagus and boston lettuce	26

## LE POTAGE • SOUP

french onion soup with gruyère and chive	19
gardener's soup with comté cheese	18
soup à l'ail with poached egg and baguette	19

## SUR DU PAIN • ON BREAD

parisian ham with tarragon butter and chervil	20
country pate with cornichon, dijon mustard, and pistachio	22
tuna niçoise with marinated tomato and tellicherry pepper	22
smoked beetroot with stilton and arugula	20

## CUIT • COOKED

steak haché with green peppercorn and chanterelles	35
filet of salmon with creamed sorrel	36
dover sole with beurre blanc and lemon	95
duck leg confit with consommé and orange	45
beef tenderloin with spigariello, black truffle, and sauce moelle	55
ratatouille with basil and sauce choron	36