



DINNER

STARTERS

French Onion Soup (Gratine with Swiss Cheese)	\$9.95
Soup of the Day	9.75
Escargot in Garlic Butter (12 pcs)	15.95
Green Salad in a Ring of Cucumber (homemade dijon mustard dressing)	9.75
<i>(add warm aged goat cheese croutons with praline -\$3.50)</i>	
Le Lafayette Salad (endive, bacon, bleu cheese, walnuts)	14.80
Seared Foie Gras (goose liver) with fig marmalade	24.80
Terrine of Foie Gras (goose liver paté) with white toast and apple confit	19.80
French Cheese Platter with toast and apple confit	15.95
Frog legs saute with garlic butter	14.75
Home-Smoked Salmon with lemon dill sause and roasted baguette	14.50

CAVIAR (1 oz)

Imperial Osetra.	185.00
Wild Russian Osetra	140.00
Farm raised French Osetra.	95.00
Farm raised White Sturgeon.	65.00

MEAT

VEAL CHOP \$34.50 With demi glace
SWEETBREADS \$32.95 Sauté with Portobello sauce
ROASTED ½ DUCK \$29.75 A L'orange
RACK OF LAMB 14oz. \$34.95 New Zealand with whole grain mustard crust
CHATEAUBRIAND 14oz. \$41.95 For two, 28oz. \$79.95 Demi-Glace Sauce
ROASTED PORK CHOP 14oz. \$28.95 With apple and calvados reduction
ORGANIC CHICKEN BREAST \$25.95 Stuffed with wild mushroom and pepper sauce

FISH

DOVER SOLE \$43.90 Meniere Tradition
CREAMY TIGER SHRIMP'S RISOTTO. \$38.50
RED SNAPPER FILLET \$31.90 Caper sauce.
FILLET OF BRANZINO \$37.50 Mediterranean Wild, Mild Flavor. Infused vanilla sauce.
LOBSTER TAIL \$49.50 Hollandaise sauce.
BLACK GROUPER FILLET \$35.50 Encrusted plantin and red pepper sauce.
VEGETABLE SIDE \$6.50 each Roasted fennel Sauté spinach Potato au gratin Risotto Provencal tomato Portobello mushroom garlic butter

All Main Courses Are Accompanied With Daily Fresh Mix Vegetables. \$10 Charge Will Be Applied For Any Split Entrée.

Consuming Raw, Undercooked Meat or Seafood May Increase Your Risk of Food Borne Illness.

239 403 7861

RESERVATIONS

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