

ADÉLAÏDE'S

SALON

COLD OFFERINGS

SALADS

CLASSIC BIBB 14
walnuts, fine herbs, pickled onions, buttermilk dressing, (GF)

CHARCUTERIE AND CHEESE BOARDS 14/23

Chef's selection. Small (3) Large (5)

RAW BAR

SHRIMP COCKTAIL 16
Cocktail sauce

LES PAINS PLATS FLATBREADS

MARGARITA - buffalo mozzarella, roasted tomato, basil **14**
CHORIZO - chorizo, taleggio, arugula, pesto **16**
WILD MUSHROOM - goat cheese charred leeks, pepper cress **16**

SIDES

FRENCH FRIES 12

LOULOU'S PLATES

SEA SCALLOPS 29

lemon tarragon beurre blanc, yukon potato, bowfin caviar

CHARRED OCTOPUS 24

white bean ragu, chorizo, caulilini, purple potato (GF)

BAKED CAMEMBERT 23

rosemary, lavender honey, baguette (GF)

GRILLED LAMB CHOPS 32

baby watercress, tomato confit, chimichuri, harissa

FOIE GRAS 23

fleur de sel, huckleberry compote (GF)

DUCK LEG CONFIT 24

apple rosemary puree, gala chutney (GF) 24

MERGUEZ 24

spicy mustard, grilled ciabatta

STEAK TARTARE 24

beef tenderloin, cured egg yolk, horseradish cream, Mache'