

APPETIZERS

White Truffle Parmigiano Toast 14

mushrooms marrow veal glacé

Pappardelle 13

mushrooms spinach parmigiano truffle oil

Boudin Noir Lilette 10

house-made spicy mustard cornichon

Duck confit Landaise 17

Green leaf crispy marrow potato red wine vinaigrette

Potato Gnocchi 9

sage brown butter cream

Alaskan King Crab Claws 28

passionfruit butter

Grilled Beets 11

goat cheese walnuts

SOUPS & SALADS & SANDWICHES

Italian Wedding Soup bowl 10

veal & pork meatballs spinach parmigiano pasta

Green Leaf Salad 13

citrus fennel feta herbed vinaigrette

Arugula & Brussels Sprouts 12

bacon roasted shallot blue cheese sherry vinaigrette

Fried Jumbo Shrimp Sandwich 15

sesame seed bun sriracha aioli pickled carrots green leaf lettuce

FAMILY STYLE

Take Home and Bake Lasagna 65

Feeds 4 to 6 people, comes with side salad and garlic bread

Lilette

Curbside pick-up * 25% Off Wine * Beer * Dessert

Mon 4:00pm – 9:00pm Tues – Sat 11:30am – 9:00pm

(504) 895-1636 menus online liletterestaurant.com

BOULIGNY CLASSICS

The Boulogny Sirloin Burger 12

tomato, greens, red onion, aioli, sesame seed bun

Fries & Aioli 7

Hushpuppies 9

jalapeño corn honey butter

Blue Crab Claws 11

Old Bay remoulade

ENTREES

Roasted Poulet Breast 27

Brussels sprouts balsamic glazed onions mushroom vinaigrette

Grilled Hanger Steak 31

marrowed bordelaise fries

Roasted Muscovy Duck Breast 33

cauliflower polonaise sauteed spinach toasted shallot sauce

Braised Lamb shoulder 29

semolina gnocchi wilted spinach

Seared Gulf Fish 29

couscous citrus mushrooms sweet onion escarole

black garlic citrus vinaigrette

*Please ask about our Vegan option for the day