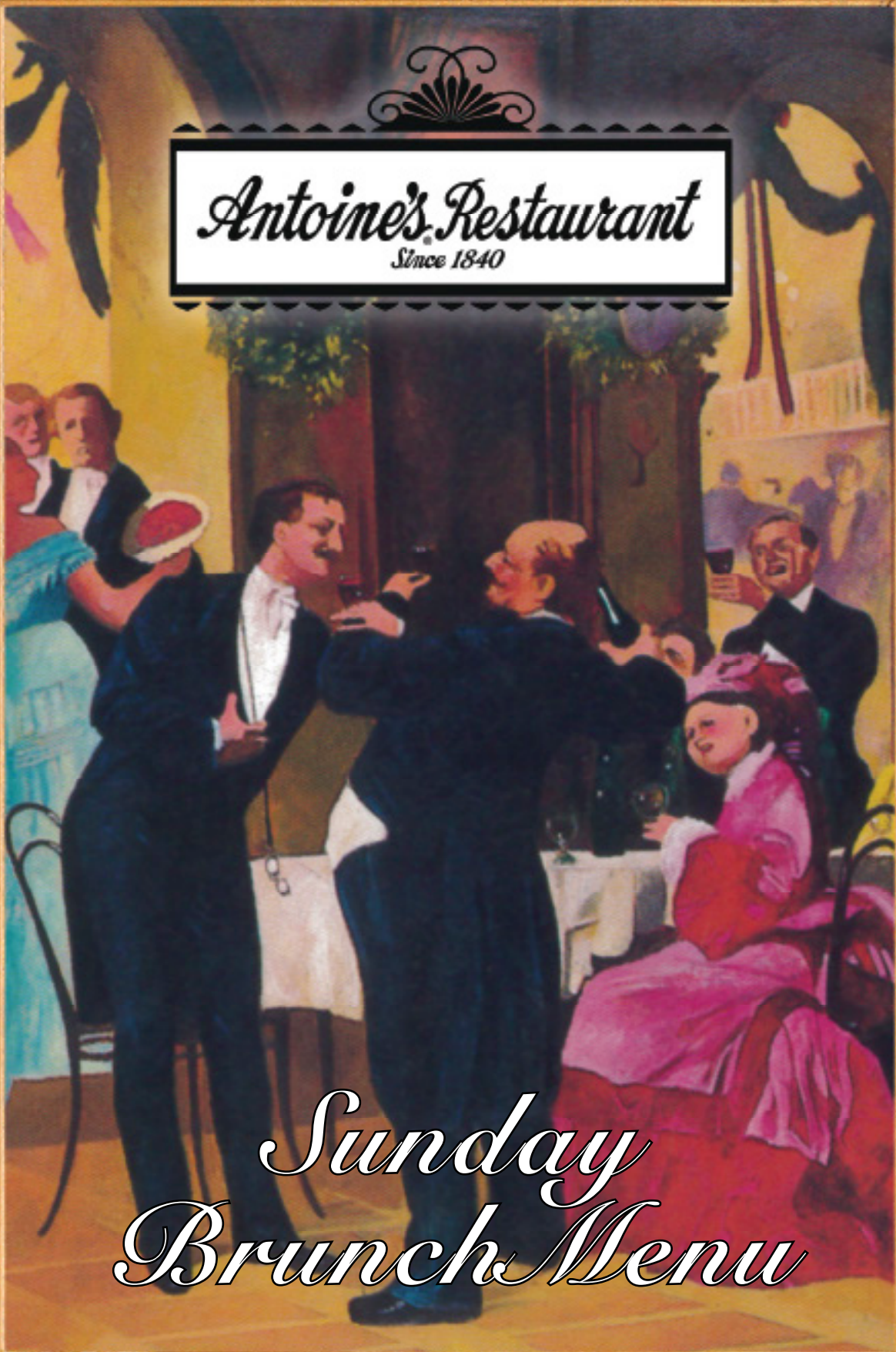




Antoine's Restaurant
Since 1840



*Sunday
Brunch Menu*



Welcome to Antoine's. Relax. Enjoy yourself. Be at home here. As it has been for many generations of New Orleanians and travelers, Antoine's can be your dining room in New Orleans.

Bottomless mimosas and rosé are available at Antoine's during Sunday Jazz Brunch with the purchase of an entrée for \$15! Bon Appetit!



HORS D'OEUVRES

Crevettes Rémoulade

Chilled gulf shrimp in Antoine's rémoulade dressing. – 13 GLUTEN FREE

Chair de Crabes Ravigote

Lump crabmeat served chilled in a creamy créole mayonnaise dressing. – 21 GLUTEN FREE

Champignons Fourvés à la Chair de Crabes Sauce Hollandaise

Mushrooms stuffed with lump crabmeat, cheese and bread crumbs, baked in a casserole and topped with Antoine's hollandaise sauce. – 11

Pommes de Terre Soufflées

The classic Antoine's hand-cut fried puffed potatoes. – 8 GLUTEN FREE

Huitres au Charbon

Gulf oysters with seasoned garlic, herb, butter, and olive oil, topped with Romano cheese. – 8 GLUTEN FREE

Huitres en Coquille à la Rockefeller

Gulf oysters baked on the half shell with the original Rockefeller sauce created by Antoine's in the late 1890's. – 8

Escargots à la Bordelaise

French snails basted and baked in a red wine and garlic sauce, crowned with a mixture of cheeses and French bread crumbs. – 14



POTAGES ET SALADES

Gombo Créole

A classic preparation of rich Louisiana gumbo with blue crabs, oysters, and gulf shrimp. – 9 / 10

Potage Alligator au Sherry

A sherry wine-laced alligator bisque. – 9 / 10

Bisque d'Ecrevisses

Gulf crawfish reduced to a rich bisque. – 9 / 10

Brunch Salad

Antoine's greens with cherry tomatoes, carrots, bacon and walnuts topped with Roquefort dressing. – 9 GLUTEN FREE



POUR LE PEU CEUX (FOR THE KIDS)

Entrée includes the choice of a kid's drink and a scoop of ice cream and is served with the choice of: steamed broccoli, brabant potatoes, or steamed rice.

Chicken Tenders -15

Fried Shrimp -15

Mac & Cheese -13

Steak Kabob -18

French Toast (served with fresh strawberries) -9



TRADITIONAL BRUNCH

Omelette à la Chair de Crabes

Crabmeat omelette topped with Antoine's créole tomato sauce. - 26 GLUTEN FREE

Omelette de Crevettes

Shrimp omelette topped with Antoine's créole tomato sauce. - 22

Omelette aux Fromage

Cheese omelette topped with Antoine's créole tomato sauce. - 16 GLUTEN FREE

Pain Perdu

Antoine's version of French toast topped with powdered sugar and fruit. - 18

Oeufs Sardou

Poached eggs over steamed artichoke bottoms with anchovies topped with hollandaise sauce. - 20

Oeufs Benedict

Poached eggs over baked ham topped with hollandaise sauce. - 18

Oeufs Florentine

Poached eggs over creamed spinach topped with hollandaise sauce and served au gratin. - 18



ENTRÉES

Pompano Pontchartrain

Grilled filet of pompano with lump crabmeat sautéed in butter. - 42 GLUTEN FREE

Filet de Gulf Poisson Amandine

Fried gulf fish with toasted sliced almonds and a meunière sauce. - 28

Crevettes et Grits

Gulf shrimp sautéed in a garlic tomato sauce served with creamy grits. - 26

Grillades et Grits

Medallions of veal in an onion, tomato, and red wine sauce served with creamy grits. - 22

Veau à la Sauce Crabe Champignons Hollandaise

Pannéed veal topped with mushrooms and lump crabmeat with Antoine's hollandaise sauce. - 30

Petit Filet de Bœuf Marchand de Vin aux Champignons

Petite beef tenderloin topped with mushrooms and Antoine's Marchand de Vin sauce. - 35

Porc Grille à la Sauce Porto Apple

Grilled center cut pork loin served with a port apple reduction and brabant potatoes. - 26
GLUTEN FREE

Gâteaux de Crabs aux Horseradish

Two grilled crab cakes topped with Antoine's creamy créole horseradish sauce. - 27

Huitres en Brochette au Rice Pilaf Oignan

Fried Louisiana oysters and bacon with garlic beurre blanc sauce served over onion broccoli rice. - 22

Créole de Légumes Grillés

Sautéed mushrooms, asparagus, broccoli, and carrots, infused in a créole sauce served over onion rice. - 18 GLUTEN FREE



LEGUMES

Epinards Sauce Crème

Spinach in a light cream sauce with onion, garlic and romano cheese baked in a casserole. - 8

Pommes de Terre Brabant

Diced fried potatoes served with melted butter. - 7



DESSERTS

Omelette Alaska Antoine

Antoine's special dessert, filled with vanilla ice cream with pound cake, topped with egg white meringue and chocolate sauce, and flambéed to perfection. The presentation of Baked Alaska is for two – 19 (*Order at commencement of brunch*)

Meringue Glacée au Chocolat

Angelo Brocato's vanilla ice cream on a meringue shell draped with chocolate fudge sauce and chopped almonds. – 8

Flourless Chocolate Turtle Torte

Au meringue with candied pecans and salted caramel. – 11

Pudding de Pain de Noix de Pécan

A cinnamon, golden raisin, and pécan bread pudding topped with a rum sauce. – 9

Crème Brûlée

Rich and creamy French custard with crunchy sugar topping. – 8

Mousse au Chocolate

Chocolate mousse with whipped cream. – 8
GLUTEN FREE

Fraise à la Crème

Fresh strawberries with cream and mint. – 8
GLUTEN FREE

Café Brulot Diabolique

Antoine's creation of a hot spiced coffee flamed at your table with brandy. – 10 per person (*minimum of two*)



OUR HISTORY

There is only one Antoine's...It has become as much a part of New Orleans as Jackson Square and Saint Louis Cathedral. A restaurant that has been operated continuously by the same family, since 1840.

It all started when in 1840 when 18 year old Antoine Alciatore arrived from Marseilles, France. Immediately, he became a culinary notable in New Orleans. Young Antoine had apprenticed for the Great French Chef Collinet where he served kings and the aristocracy. But the voice of opportunity in the new America cried louder than all else.

Before Antoine arrived in New Orleans, the meals served at any public table were simple. Sauces were largely non-existent and haute cuisine preparations virtually unknown here.

Antoine changed that. He took the bounty of products available in Louisiana and worked his own culinary magic, inventing constantly, to develop a cuisine that was uniquely his and has since been adopted by the citizens of New Orleans as their common right.

Antoine was the first to serve visitors such New Orleans culinary treasures as Chicken Créole, Crayfish Étouffée, and Shrimp Rémoulade. He created his own masterpieces that have remained with us always: Crayfish Cardinal, Shrimp Meunière, Pompano en Papillote. And his descendants continued the process. His son Jules created such unique offerings as Oysters Bienville, Foch and Rockefeller. Yes, Oysters Rockefeller was invented here, and the recipe is kept as a secret to this day. CHEERS!



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713 Rue Saint Louis Street New Orleans, Louisiana 70130 • 504-581-4422 • www.antoines.com

Planning an event? Call us today at 504-581-4422 to book one of our 14 dining rooms!

It is Antoine's Restaurant's policy to provide only one guest check for any table or party.
We are happy to accept multiple forms of payment for any individual guest check.



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