APPETIZERS

White Truffle Parmigiano Toast  14
mushrooms  marrow  veal glacé

Pappardelle  13
mushrooms  spinach  paramigiano  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

Marinated Spanish Anchovies  16
burrata  romesco  arugula  bruschetta

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  parmagiano  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

Caprese Focaccia Sandwich  12
burrata  basil pesto  cherry tomato

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 Bouliny 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