

savor the day

Monday to Saturday
11:30AM - 8:00PM

Sunday
11:00AM - 7:00PM

LOUIS VUITTON CULINARY JOURNEY

a discovery into the culinary world of Louis Vuitton
price per person, only available as a choice for the entire table

135

snacks	❖ CRISP MONOGRAM WAFFLE 59 caviar - crème fraîche, chives	❖ SLIDERS AU FOIE GRAS 36 prime beef, seared foie gras, red and yellow peppers*	entrées	WHOLE LOBSTER 62 grilled, crustacean ravioli, beurre blanc au corail	❖ FILET MIGNON DE BŒUF 55 jus de vin rouge, confit carrot, bone marrow
	❖ TRUFFLE EGGS 'À LA COQUE' 32 oeuf mousseline, brioche soldier	❖ SLIDERS '1898' 26 prime beef, Vermont cheddar, tomatoes, caramelized onions, sucrine, pickles		BLACK BASS 56 steamed bok choy, bouillon 'al verde'	DOVER SOLE 62 meunière, lemon brown butter
	❖ LOBSTER ROLLS 5TH AVENUE 34 warm, butter poached lobster	❖ LE CLUB 'PONT-NEUF' 37 roasted turkey, sucrine, sliced eggs, bacon, avocado, tomatoes, fries		❖ CHICKEN 45 voyage sauce, foie gras tartlet, bok choy	❖ BUTTERNUT SQUASH 'EN ROSE' 36 roasted chestnut, caramelized onions, marjoram
	❖ LE CROQUE-MONSIEUR 37 croque "Louis Paris", white ham, Comté, black truffle, fries				
appetizers	❖ CRAB 'LOUIS' 36 avocado, pastoral herbs, tomato passato	❖ COLLECTION DE CEVICHES 54 yellowfin tuna, yuzu ponzu, cilantro spot prawn, blood orange, basil black bass, passion fruit, tarragon	sides	❖ POMME MOUSSELINE LOUIS VUITTON 22 Louis Vuitton signature truffle mashed potatoes	SALAD HIVERNALE 12 au jus dressing, Comté, crispy shallots
	❖ POUPONS DE LEGUMES 21 coconut red bell pepper coulis, ginger, lemongrass	❖ MONOGRAM FLOWER RAVIOLI 36 maitake mushrooms, black truffle emulsion		POMMES FRITES 14 condiments	BROCCOLINI 14 gremolata
	LA CAESAR 57TH 24 crisp romaine heart, aged parmesan				

❖ Louis Vuitton Signature ❖ Vegan

Tax and gratuity not included

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 04/06/26

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Louis Vuitton Culinary Journey

NEW YORK

savor the morning

Monday to Saturday
10:00AM - 11:30AM

amuse bouche

first course

choice of

CEVICHE "NOMADE"

yellowfin tuna, yuzu ponzu, avocado,
leche de tigre

❖ CRAB 'LOUIS'

avocado, pastoral herbs, tomato passato

❖ MONOGRAM FLOWER RAVIOLI

maitake mushrooms, black truffle emulsion

second course

choice of

BLACK BASS

steamed bok choy, bouillon 'al verde'

❖ CHICKEN

voyage sauce, foie gras tartlet, bok choy

❖ FILET MIGNON DE BŒUF

jus de vin rouge, confit carrot, bone marrow

dessert

choice of

❖ VANILLA DREAM

textures of vanilla beans, caramelized
milk jam, almond croustillants

❖ CHOCOLATE MONOGRAM

chocolate biscuit, 70% chocolate
crèmeux, chocolate ganache

❖ HAZELNUT FLOWER

hazelnut ganache, tender praline,
fleur de sel

MANDARIN CHEESECAKE

cheesecake mousse, olive oil biscuit,
Mandarin jam, Mandarin ice cream

mignardise

❖ TRUFFLE EGGS 'À LA COQUE' 32

oeuf mousseline, brioche soldiers

❖ CAVIAR 59

crisp monogram waffle, crème fraîche, chive

❖ SMOKED SALMON 32

crisp monogram waffle, cream cheese,
marinated cucumber

❖ EGGS CLÉMENCE-ÉMILIE

poached egg, brioche, hollandaise sauce

white ham 21

smoked salmon 23

AVOCADO TARTINE 25

cured avocado, shiso, yuzu ponzu,
pickled vegetables

VIENNOISERIES 32

croissant, pain au chocolat,
cinnamon roll

VANILLA YOGURT PARFAIT 22

granola 'fait maison', fresh fruit

ASSIETTE DE FRUITS 20

seasonal fruits, vanilla jus

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