

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

145

snacks

✧ CRISP MONOGRAM WAFFLE		✧ SLIDERS AU FOIE GRAS	36
caviar - crème fraîche, chives	59	prime beef, seared foie gras,	
tzatziki - Greek yogurt, lemon,	32	red and yellow peppers*	
mint, cucumber			
✧ TRUFFLE EGGS ‘À LA COQUE’	32	✧ SLIDERS ‘1898’	26
oeuf mousseline, brioche soldier		prime beef, Vermont cheddar, tomatoes,	
		caramelized onions, sucrine, pickles	
✧ LOBSTER ROLLS 5TH AVENUE	34	✧ LE CLUB ‘PONT-NEUF’	37
warm, butter poached lobster		roasted turkey, sucrine, sliced eggs,	
		bacon, avocado, tomatoes, fries	
✧ LE CROQUE-MONSIEUR	37		
croque "Louis Paris", white ham, Comté,			
black truffle, fries			

appetizers

✧ CRAB ‘LOUIS’	38	✧ CEVICHES RIVIERA NOMADE	54
avocado, pastoral herbs, tomato passato		yellowfin tuna, yuzu ponzu, cilantro	
✧ POUPONS DE LEGUMES	21	spot prawn, blood orange, basil	
coconut red bell pepper coulis,		black bass, passion fruit, tarragon	
ginger, lemongrass			
✧ TRUFFLE TAGLIOLINI DI MILANO	59	✧ MONOGRAM RAVIOLI	36
aged parmesan cheese, chicken jus		swiss chard, ricotta, seasonal mushrooms,	
		parmesan emulsion	
		LA CAESAR 57TH	24
		crisp romaine heart, aged parmesan	

entrées

WHOLE LOBSTER	62	✧ FILET MIGNON DE BŒUF	73
grilled, crustacean ravioli,		jus de vin rouge, confit carrot,	
beurre blanc au corail		bone marrow	
HALIBUT 'MAISON RIVIERA'	56	DOVER SOLE	90
heirloom tomatoes, zucchini,		meunière, lemon brown butter	
artichoke, preserved lemon,			
saffron red bell pepper coulis		✧ PROVENCE BLOOM	36
		eggplant, golden squash, zucchini,	
✧ CHICKEN	45	tomatoes, caramelized onions, basil	
voyage sauce, foie gras tartlet,			
bok choy			

sides

✧ POMME MOUSSELINE LOUIS VUITTON	22	✧ SUMMER VEGETABLE GARDEN	16
Louis Vuitton signature truffle		seasonal vegetables, kumquat,	
mashed potatoes		mandarin oil	
POMMES FRITES	14	✧ SALADE D'ÉTÉ	12
		Comté cheese, elderflower vinaigrette,	
		mint, basil	

✧ 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. 09/31/26

✧ Louis Vuitton Signature ✧ Vegan

Louis Vuitton Culinary Journey

NEW YORK

amuse bouche

first course

choice of

CEVICHE 'NOMADE'
yellowfin tuna, yuzu ponzu, avocado,
leche de tigre

✧ **CRAB 'LOUIS'**
avocado, pastoral herbs, tomato passato

✧ **MONOGRAM RAVIOLI**
swiss chard, ricotta, seasonal mushrooms,
parmesan emulsion

second course

choice of

HALIBUT 'MAISON RIVIERA'
heirloom tomatoes, zucchini,
artichoke, preserved lemon,
saffron red bell pepper coulis

✧ **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

PEACH VACHERIN
yogurt meringue, peach compote,
Fontainebleau, peach sorbet,
sparkling wine jus

mignardise

savor
the morning

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

✧ **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