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
caviar - crème fraîche, chives 59
tzatziki - Greek yogurt, lemon, mint, cucumber 32

TRUFFLE EGGS 'À LA COQUE' 32
oeuf mousseline, brioche soldier

LOBSTER ROLLS 5TH AVENUE 34
warm, butter poached lobster

LE CROQUE-MONSIEUR 37
croque 'Louis Paris' , white ham, Comté, black truffle, fries

SLIDERS AU FOIE GRAS 36
prime beef, seared foie gras, red and yellow peppers

P9 SLIDERS 26
prime beef, miso sauce, pickles, Parmesan crisps, shredded potato chips, crispy shallots, smoked paprika

LE CROISSANT MIDTOWN 34
wagyu pastrami, ginger coleslaw, sweet mustard, kosher pickles

LE CLUB 'PONT-NEUF' 37
roasted turkey, sucrine, sliced eggs, bacon, avocado, tomatoes, fries

appetizers

CRAB 'LOUIS' 38
avocado, pastoral herbs, tomato passato

POUPONS DE LEGUMES 21
coconut red bell pepper coulis, ginger, lemongrass

TRUFFLE TAGLIOLINI DI MILANO 59
aged parmesan cheese, chicken jus

CEVICHES RIVIERA NOMADE 57
yellowfin tuna, yuzu ponzu, cilantro
spot prawn, blood orange, basil
black bass, passion fruit, tarragon

MONOGRAM RAVIOLI 36
black truffle, butternut squash, roasted hazelnut, aged Parmesan emulsion

LA CAESAR 57TH 24
crisp romaine heart, aged parmesan

entrées

WHOLE LOBSTER 62
grilled, crustacean ravioli, beurre blanc au corail

ATLANTIC HALIBUT 56
grilled, manila clams, shellfish emulsion, bergamot hollandaise

CHICKEN 45
voyage sauce, foie gras tartlet, bok choy

FILET MIGNON DE BŒUF 73
jus de vin rouge, confit carrot, bone marrow

WHOLE DOVER SOLE 90
meunière, lemon brown butter

PROVENCE BLOOM 36
eggplant, golden squash, zucchini, tomatoes, caramelized onions, basil

sides

POMME MOUSSELINE LOUIS VUITTON 22
Louis Vuitton signature truffle mashed potatoes

POMMES FRITES 14
paprika-seasoned french fries

VEGETABLE GARDEN 16
seasonal vegetables, kumquat, mandarin oil

SALADE D'AUTOMNE 12
yuzu miso dressing, Comté cheese, roasted chestnuts

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.* 10/29/26

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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
black truffle, butternut squash, roasted hazelnut, aged Parmesan emulsion

second course
choice of

ATLANTIC HALIBUT
manila clams, shellfish emulsion, bergamot hollandaise

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 crémeux, chocolate ganache

HAZELNUT FLOWER
hazelnut ganache, tender praline, fleur de sel

VACHERIN 'NOMADE' COCO & ANANAS
coconut meringue, roasted pineapple, Fontainebleau cream, pineapple-vanilla, confiture, coconut ice cream, pineapple jus

mignardise

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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

LE CROISSANT MIDTOWN 34
wagyu pastrami, ginger coleslaw, sweet mustard, kosher pickles

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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