


Galatoire's

BISTRO

B A T O N R O U G E



VISIT US AT WWW.GALATOIRESBISTRO.COM
3535 PERKINS RD, SUITE 400
P 225.753.4864 | F 225.753.4862
FOLLOW US ON FACEBOOK 

Dessert Wines

QUARTS-DE-CHAUMES, DOMAINE DES BAUMARD 2004 (375ML)...20.00/80.00
EBERLE MUSCAT CANELLI PASO ROBELS 2010 (750 ML).....36.00

Port

DOW'S 20 YEAR TAWNY.....18.00/144.00
WARRE'S 2000 LATE BOTTLED VINTAGE..... 10.00/80.00
GRAHAM'S 1983 VINTAGE.....30.00/225.00
B.R. COHN "OLIVE HILL" CABERNET SAUVIGNON (375ML).....75.00

Dessert Cocktails

PRALINE FREEZE

PRALINE LIQUEUR, BUFFALO TRACE
BOURBON, VANILLA ICE CREAM, NUTMEG,
SPICED PECANS
9

CHOCOLATE COVERED CHERRY

GREY GOOSE CHERRY NOIR, CRÈME DE
CACAO, AMARETTO DISARONNO, CREAM
10.5

CHOCOLATE CAKE MARTINI

3 OLIVES CAKE VODKA, 3 OLIVES
CHOCOLATE VODKA, FRANGELICO,
CRÈME DE CACAO, HALF & HALF
11

SOUTHERN COFFEE

BUFFALO TRACE BOURBON,
RAW SUGAR, HOT COFFEE, WHIPPED
CREAM AND CINNAMON
9

Dessert Menu

BÊTE NOIRE

DARK CHOCOLATE CAKE TOPPED WITH
PORT CHERRY REDUCTION, PISTACHIO
CRUMBLE AND WHIPPED CREAM
6.5

PROFITEROLES

CHOUX PASTRY FILLED WITH A TRIO OF
ICE CREAM ; TOPPED WITH CHOCOLATE
SAUCE
6.5

ELDERFLOWER BERRY TRIFLE

HOUSE MADE SHORT BREAD TOPPED
WITH A BERRY PURÉE LACED WITH
ELDERFLOWER AND PASTRY CREAM
7

BREAD PUDDING

CLASSIC BREAD PUDDING TOPPED WITH
BANANA PRALINE LIQUOR SAUCE
6

CHOCOLATE PECAN PIE A LA MODE

SERVED WITH CHOCOLATE SAUCE
7

ICE CREAM

6

CARAMEL CUP CUSTARD

5

SORBET

6.5

HOURS OF OPERATION
DINING ROOM 11:30AM TO 2:30PM, 5:30PM TO 10:00PM | BAR 11:00AM TO CLOSE

PARTIES OF 8 OR MORE MAY BE SUBJECT TO 20% GRATUITY