

# *Galatoire's*

 BISTRO 

B A T O N R O U G E



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# Bistro 1905 Lunch

3-Course for \$19.05

## Choice of Soup or Salad:

### FRENCH ONION SOUP

BEEF BROTH OF CARAMELIZED ONIONS, WHITE WINE, AND THYME  
TOPPED WITH A CROUTON AND GRUYÈRE CHEESE

### SALAD MAISON

ROMAINE LETTUCE AND GRAPE TOMATOES TOSSED IN YOUR CHOICE OF  
DRESSING, CRUMBLLED BLUE CHEESE AND SPICED PECANS

## Choice of Entrée:

### FRIED GULF FISH AMANDINE

CRISPY FRIED GULF FISH WITH TOASTED ALMONDS,  
MEUNIÈRE SAUCE AND BROCCOLI HOLLANDAISE

### CHICKEN CLEMENCEAU

ROASTED CHICKEN TOPPED WITH MUSHROOMS, PEAS,  
BRABANT POTATOES AND NATURAL CHICKEN GARLIC JUS

### GRILLED GULF FISH

GRILLED GULF FISH SERVED OVER SMOTHERED OKRA WITH  
A CREOLE BUERRE BLANC

### GODCHAUX SALAD

JUMBO LUMP CRABMEAT AND BOILED SHRIMP TOSSED WITH  
ICEBERG LETTUCE, TOMATOES, CREOLE MUSTARD VINAIGRETTE,  
HARD BOILED EGGS AND ANCHOVY FILLETS

## Choice of Dessert:

BREAD PUDDING  
OR  
CARAMEL CUP CUSTARD



## Sandwiches

SERVED WITH YOUR CHOICE OF FRITES OR CHIPS

### BISTRO BURGER

GRILLED 6 OZ. PRIME BEEF AND PORK WITH CHEDDAR CHEESE  
CARAMELIZED ONION, TOMATO, LETTUCE, HOMEMADE PICKLES  
AND MAYONNAISE SERVED ON A BRIOCHE BUN

11

### GRILLED CHICKEN PROVENÇAL

GRILLED CHICKEN, ROASTED TOMATOES, RED ONION, KALAMATA OLIVES,  
CAPERS, AND BASIL AIOLI SERVED ON A BRIOCHE BUN

10

### FRIED SHRIMP OR OYSTER B.L.T.

YOUR CHOICE OF FRIED SHRIMP OR OYSTERS, BACON, LETTUCE, TOMATOES,  
MAYONNAISE AND MEUNIÈRE SAUCE SERVED ON FRENCH BREAD

12/14.5

## Entrées

### FRIED GULF FISH AMANDINE

CRISPY FRIED GULF FISH WITH TOASTED ALMONDS AND MEUNIÈRE  
SAUCE

15

### GRILLED GULF FISH

GRILLED GULF FISH SERVED OVER A BED OF SMOTHERED OKRA WITH A  
CREOLE BUERRE BLANC

15

### GRILLED SALMON

GRILLED SALMON FILLET WITH WILTED BABY SPINACH, POACHED  
OYSTERS AND HERBSAINT CREAM SAUCE

16

### CHICKEN CLEMENCEAU

ROASTED CHICKEN TOPPED WITH MUSHROOMS, PEAS,  
BRABANT POTATOES AND NATURAL CHICKEN GARLIC JUS

14.50

## Appetizers

### SOUFFLÉ POTATOES

CRISPY POTATO PUFFS WITH BÉARNAISE SAUCE

6

### SHRIMP REMOULADE

POACHED LOUISIANA SHRIMP TOSSED IN REMOULADE SAUCE  
OVER ICEBERG LETTUCE

9.5

### OYSTERS ROCKEFELLER

HALF DOZEN LOUISIANA OYSTERS ON THE HALF SHELL  
TOPPED WITH A PURÉE OF HERBSAINT SCENTED SPINACH

12

### CRABMEAT MAISON

JUMBO LUMP CRABMEAT IN A CREAMY SALAD WITH  
GREEN ONIONS, CAPERS, LEMON, AND CREOLE MUSTARD

12

### FRIED EGGPLANT

EGGPLANT STICKS CRUSTED IN ITALIAN BREADCRUMBS  
SERVED WITH BÉARNAISE SAUCE AND POWDERED SUGAR

6

### OYSTERS EN BROCHETTE

OYSTERS AND BACON SKEWERED, AND FRIED  
FINISHED WITH MEUNIÈRE SAUCE

11

### GALATOIRE GOUTÉ

A TASTE OF TWO CLASSIC GALATOIRE'S APPETIZERS –  
CRABMEAT MAISON AND SHRIMP REMOULADE

23

## Soups

### TURTLE SOUP AU SHERRY

HEARTY SOUP OF TURTLE, TOMATOES, AND SEASONINGS  
LACED WITH SHERRY

6

### FRENCH ONION SOUP

BEEF BROTH OF CARAMELIZED ONIONS, WHITE WINE, AND THYME  
TOPPED WITH A CROUTON AND GRUYÈRE CHEESE

5

### DUCK AND ANDOUILLE GUMBO

CLASSIC DARK ROUX GUMBO OF ROASTED DUCK,  
TRINITY AND ANDOUILLE SAUSAGE

6

## Salads

### SALAD MAISON

ROMAINE LETTUCE AND GRAPE TOMATOES TOSSED IN YOUR CHOICE OF  
DRESSING, CRUMBLLED BLUE CHEESE AND SPICED PECANS

6

### ICEBERG WEDGE

ICEBERG LETTUCE WITH APPLE SMOKED BACON,  
GRAPE TOMATOES AND BLUE CHEESE DRESSING

6

### GODCHAUX SALAD

JUMBO LUMP CRABMEAT AND BOILED SHRIMP TOSSED WITH  
ICEBERG LETTUCE, TOMATOES, CREOLE MUSTARD VINAIGRETTE,  
HARD BOILED EGGS AND ANCHOVY FILLETS

13

### ENTRÉE GODCHAUX SALAD - 17

### FRIED OYSTER SALAD

FRIED LOUISIANA OYSTERS ON A BED OF FRISÉE, BABY ARUGULA,  
CELLO RADISH, GRAPE TOMATOES, AND SHAVED PARMESAN CHEESE  
TOSSED IN YOUR CHOICE OF DRESSING

12

### SPINACH SALAD

BABY SPINACH, SLICED MUSHROOMS, BACON, GOAT CHEESE  
TOSSED IN YOUR CHOICE OF DRESSING

7

ADD SAUTÉED SHRIMP - 5

ADD GRILLED CHICKEN - 4

### DRESSINGS

HOUSE DRESSING, CREAMY BLUE CHEESE, BISTRO VINAIGRETTE,  
OR ROASTED GARLIC DRESSING

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