**APPETIZERS**

White Truffle Parmigiano Toast 14
mushrooms marrow veal glacé

Pappardelle 13
mushrooms spinach parmigiano truffle oil

Boudin Noir Lilette 10
house-made spicy mustard cornichon

Duck confit Landaise 17
Green leaf crispy marrow potato red wine vinaigrette

Potato Gnocchi 9
sage brown butter cream

Marinated Spanish Anchovies 16
burrata romesco arugula bruschetta

Alaskan King Crab Claws 28
passionfruit butter

Grilled Beets 11
goat cheese walnuts

**SOUPS & SALADS & SANDWICHES**

Italian Wedding Soup bowl 10
veal & pork meatballs spinach parmigiano pasta

Green Leaf Salad 13
citrus fennel feta herbed vinaigrette

Arugula & Brussels Sprouts 12
bacon roasted shallot blue cheese sherry vinaigrette

Fried Jumbo Shrimp Sandwich 15
sesame seed bun sriracha aioli pickled carrots green leaf lettuce

Caprese Focaccia Sandwich 12
burrata basil pesto cherry tomato

**FAMILY STYLE**

Take Home and Bake Lasagna 65
Feeds 4 to 6 people, comes with side salad and garlic bread

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**Lilette**

Curbside pick-up * 25% Off Wine * Beer* Dessert
Mon 4:00pm – 9:00pm  Tues – Sat 11:30am – 9:00pm
(504) 895-1636 menus online  liletterestaurant.com

**BOULIGNY CLASSICS**

The Bouligny Sirloin Burger 12
tomato, greens, red onion, aioli, sesame seed bun

Fries & Aioli 7

Hushpuppies 9
jalapeño corn honey butter

Blue Crab Claws 11
Old Bay remoulade

**ENTREES**

Roasted Poulet Breast 27
Brussels sprouts balsamic glazed onions mushroom vinaigrette

Grilled Hanger Steak 31
marrowed bordelaise fries

Roasted Muscovy Duck Breast 33
cauliflower polonaise sauteed spinach toasted shallot sauce

Braised Lamb shoulder 29
semolina gnocchi wilted spinach

Seared Gulf Fish 29
couscous citrus mushrooms sweet onion escarole
black garlic citrus vinaigrette

*Please ask about our Vegan option for the day*