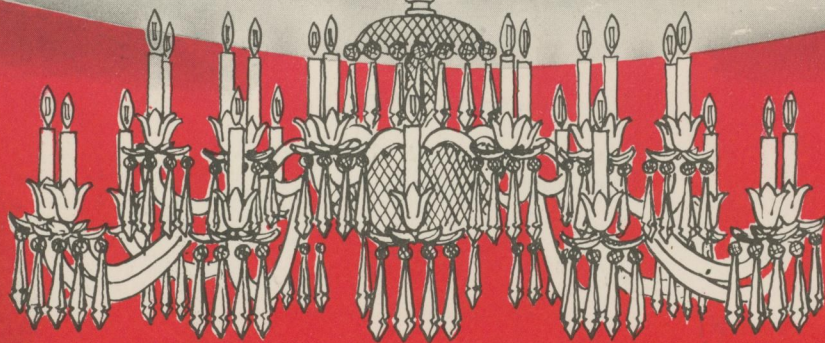
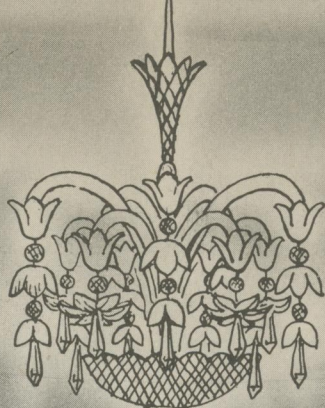


2022

New Orleans' La Louisiane, Menu, Date Unknown

La Louisiane



NEW ORLEANS'

La Louisiane

THE OLDEST WORLD FAMOUS
CRÉOLE-FRENCH RESTAURANT

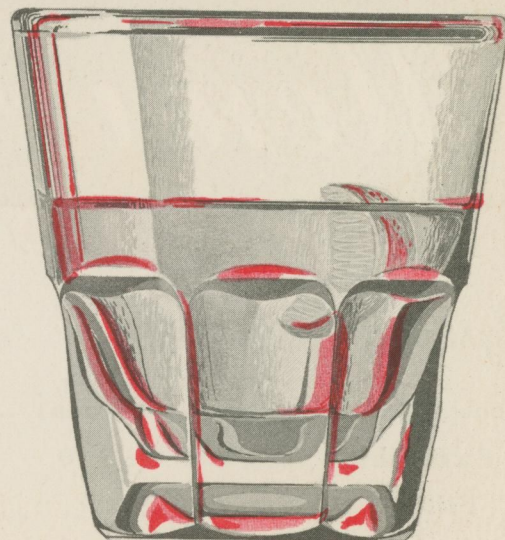


SINCE 1835



Edward H. Seiler, Proprietor

Cocktails FROM OUR CRYSTAL BAR



Louisiane Cocktail

Jean Lafitte's buccaneers stopped their cries of "Yo, ho, and a bottle of Rum" for a sip of this scintillating historic drink.

Relishes and Appetizers

- Coeur de Céleri avec Olives .45
Lump Crabmeat Remoulade .95
Canapé Lump Crabmeat Louisiane .95
Lump Crabmeat Etienne 1.25
Shrimp Remoulade .75

Remoulade Sauce

Available for Home Use

- Pint Jars .85
Shrimp Cocktail .75
Cocktail de Fruits .45

Salads

- Laitue aux Chapons .55
Heart of Artichokes .85
Laitue .35 Laitue et Tomate .45
Mixed Green .45
Chef Salad .60
Avocado (in season) .50
Asperges .60 Combination .55
Heart of Palms .95
Water Cress .60
Caesar Salad 1.25
(Prepared at the Table)

DRESSINGS:

- Russian Dressing .25
Thousand Island Dressing .25
Roquefort Dressing .25
Chapon .25

- Les Hors d'Oeuvre Louisiane 1.40
Tomato Juice .35
Lump Crabmeat Cocktail .95

Desserts

- Cherry Brûlot 1.25
(Prepared at the Table)
Strawberry Brûlot 1.35
(Prepared at the Table)
Peach Flambée 1.15
(Prepared at the Table)
Crêpes Suzette 1.10
(Prepared at the Table)
Coupe St. Jacques 1.10
Peach Melba .60
Ice Cream, All Kinds .25
Caramel Custard .25
Pie à la Mode .45
Coupe Anatole .90
Pie .25

Cheese

- Camembert .60 Roquefort .60
Philadelphia Cream .35
American .25
Guava Jelly served with all cheese.

Menu DU RESTAURANT DE LA LOUISIANE

Oysters

- Rockefeller, Louisiane (half dozen) .85
En Brochette (half dozen) 1.00
Frites (half dozen) .85
Bienville (half dozen) .85
Diverses (half dozen) .95
(Combination of the unsurpassed delicacies of Rockefeller, Bienville, Louisiane sauces to achieve a regal splendor for Louisiana oysters.)
Raw on Half Shell (half dozen) .60
Louisiane .85

Soups

- Soupe à l'Oignon Française (au gratin) .65
Légumes .35
Gumbo Créole Louisiane .55
Crayfish Bisque Louisiane .65
(Available for Home Use)
15-oz. Tins .85
Fresh Turtle Soup au Sherry .40
(The benediction upon a Louisiana Loggerhead Turtle.)
Hot Consommé .30
Oyster Soup .85

Potatoes

Pommes de Terre Souflées	.55
Au Gratin	.45
Brabant	.45
French Fried	.45
Julienne	.45
Lyonnaise	.45
Hashed Brown	.45
Boiled or Mashed	.25

Vegetables

Asperges Hollandaise .75

(Garden-fresh asparagus brought to the peak of taste with Sauce Hollandaise.)

Asperges au Beurre	.60
Broccoli Sauce Hollandaise	.75
Broccoli au Beurre	.60
Cauliflower au Beurre	.45
Cauliflower au Gratin or Sauce Hollandaise	.55
Spinach à la Crème	.60
Petits Pois	.45
Green Lima Beans	.45
Champignons, Grillés	.95
Oignons Frits	.40
Candied Yams	.35

Eggs and Omelettes

Omelette Espagnole	1.25
Omelette aux Champignons Frais	1.15
Oeufs Benedict	1.25
Oeufs St. Denis	1.25

Coffee and Tea

Café (Pot)	.20	Café au Lait	.20
Café Glacé	.15		
Thé (Pot)	.15	Thé Glacé	.10
		Milk	.15

Le Café Brûlot 1.00

(Prepared at the Table)

(Fabulous New Orleans Coffee blended into a flaming tableau of brandy and spices.)

Sea Foods

Trout Grillé Maître d'Hotel	1.25
Trout Meunière	1.35
Trout Vin Blanc	2.50
(Prepared at the Table)	
Trout Amandine	1.50
Flounder Grillé or Frit	1.35
Escargot, Bourguigonne or Bordelaise	2.50
Filet de Red Fish Steak	1.75
Filet de Red Fish Pontchartrain avec Sauce Meunière or Amandine 2.75	
(Poisson Rouge—favorite fish of the Louisiana Gulf—topped with New Orleans' own delicacy—Lake Baster Crab)	
Bouillabaisse à La Nouvelle-Orléans	2.25
Lake Shrimp à la Créole	1.50
Creole Sauce 15 oz. Tins	.85
(Available for Home Use)	
Lake Shrimp à la Marinière	1.75
Marinière Sauce 15 oz. Tins	.85
(Available for Home Use)	

Poultry

1/2 Chicken Chasseur (Hunter's Style)	2.50
(Prepared at the Table)	
1/2 Chicken à la Maryland	1.90
1/2 Poulet Frit	1.35
1/2 Poulet Grillé	1.35
Roast Turkey Dressing and Cranberry Sauce	1.75
Dinde (Turkey) Rochambeau	2.50
1/2 Poulet en Papillote	2.50
(Chicken in a Paper Bag)	
1/2 Poulet Chantclair	2.25
(Tender Chicken sautéed with Burgundy wine to the Ruby of Perfection)	
1/2 Champignons	2.25
1/2 Louisiane	2.50
(Milk-fed Chickens roasted to a golden goodness, covered with a rich savory Creole wine sauce)	
1/2 Chicken aux Cèpes Bordelais	2.75
1/2 Chicken Bonne Femme	2.25
1/2 Chicken Creole	1.75
1/2 Chicken en Cocotte	1.75
1/2 Chicken Clemenceau	2.50
(Prepared at the Table)	

1/2 Chicken à la Belle-Meunière 2.75

(Notre Création—An inspired creation of milk-fed Chicken married in Creole condiments to tender artichoke hearts)

Chops, Steaks, other Meats

Virginia Ham Steak, Champagne Sauce	2.50
Côtelette of Pork Grillé (2)	1.90
Côtelette of Veal, Sauce Tomato	1.60
Côtelettes of Lamb	2.70
Calf Liver, Grillé	1.40
Choice T-Bone Steak, F. F. Potatoes and F. F. Onions	3.50
Sirloin de Beuf Grillé	3.50
Fillet Mignon Grillé	3.50
Chateaubriand (30) Min. (2)	9.50
Sweetbreads Financiere	1.50
Sirloin or Filet Steak Montauban	
(Prepared at the Table)	4.25
Tenderloin Tips of Beef with Mushrooms	
Brochette	2.00

Lobster Americane	3.50
(Prepared at the Table)	
Shrimp à la Louisiane	1.60
Prawns Frits Zacharie	1.25
Crabmeat St. Pierre	2.25
Crabmeat au Gratin	1.90
La Crabe Mou Frit	1.75
Les Busters Amandine	2.25
Florida Lobster Grillé (half)	2.00
Florida Lobster Thermidor	2.50

Les Frog's Legs, Richelieu 3.00

(As native to New Orleans as Mardi Gras, this delicate dish is a must in Frog season)

Les Frog's Legs Sautés Meunière or Sauce Tartare (En Saison) 2.85

Pompano en Papillote 2.25

Pompano Amandine 2.75

Pompano Pontchartrain, Amandine or Meunière 3.50

Game Birds

(An Exclusive La Louisiane feature through the only game bird permit in any Creole-French Restaurant—and over it all the blessings of an inspired Chef)

Half of Wild Mallard Duck à la Bigarade 3.50

Half of Pheasant Louisiane 4.25

Squab Braised à l'Anglaise 3.65

Suggested: Wild Rice with the above .45

(Prepared with the Game's Heart, Giblets and Livers)

Sauces

Cèpes Bordelaises	.95
d'Oignon Fondu	.60
Béarnaise	.75
Marchand de Vin	.65
(Available for Home Use)	
15-oz. Tins	.85
(Olive Oil) Bordelais	.35
Montauban	.75
Richelieu	.75
Louisiane	.85
Mirabeau	.55
Hollandaise	.35
Poivre Rouge Sauce	
Available for Home Use	
15-oz. Jar	.85

NAME

STREET

CITY

STATE

NEW ORLEANS
La Louisiane
 725 Rue Iberville
 Nouvelle Orleans 16, U. S. A.

This menu is sent to you by:

who enjoyed eating at
 La Louisiane.

SEC. 34.66, P. L. & R.

The story of old La Louisiane

True epicures have long made a distinction between French cuisine and the fabulous cuisine of New Orleans. Just as the Creole himself is the blend of French and Spanish racial stock, with a culture influenced by the intermingling of backgrounds around New Orleans, so Créole-French cooking is the subtle blending of the best culinary arts of Europe and Latin-America. That is why the cuisine of La Louisiane, the oldest world-famous Créole-French restaurant is so deliciously different, for here are found the world's finest examples of Créole and French culinary skill intermingled to offer authentic New Orleans' Créole-French Cuisine.

La Louisiane was formerly the home of James Waters Zacharie and his family, and while they lived in this beautiful old house, they entertained many notables of the period. William Makepeace Thackeray, the great English novelist, was also entertained here—and oddly enough (coming events casting their shadows before, as it were) wrote a verse about a noble dish called Bouillabaise, now one of the specialties of La Louisiane. Among other distinguished visitors were Joseph E. Johnston, and Admirals Farragut, Porter and Bailey.

Nor did the stream of notables cease when the Zacharies sold their house.

But in the years that followed, the notables came expressly to eat the delicious concoctions of the Bezaudons and Alciatores.

In the Golden Book (ask your waiter for a miniature edition) we find the signatures of such world figures as Admiral R. E. Byrd, Suzanne Lenglen, and Emile Coué—to choose three from as widely different walks of life as possible. The pages are dotted with such names as William Randolph Hearst, Harold Lloyd, Theodore Roosevelt, General John J. Pershing, Otis Skinner, Morton Downey, Alan Ladd, Carol Laemmle, Fritz Kreisler, Walter Pidgeon, George Ade, Rube Goldberg, William Jennings Bryan, Dorothy Dix, Grantland Rice . . . and one could keep this up indefinitely.

Your host at La Louisiane is William G. (Bill) Seiler, fifth generation of the family in La Louisiane, great, great grand nephew of Monsieur and Madame Bezaudon.

Edward H. Seiler, the proprietor of La Louisiane, is the father of your host. The proud family crests of the Seilers on the cut glass doors of La Louisiane are your assurance of adherence to the fine traditions of Créole-French cooking at La Louisiane.



MAGNOLIA
 Louisiana State Flower

Eiffel
 Tower