The Court of Two Sisters

613 Rue Royale, New Orleans
**Table D’Hote $38.00**

<table>
<thead>
<tr>
<th>Hors d’Oeuvres</th>
<th>Plaquemin fruit cocktail</th>
<th>Turtle soup au sherry</th>
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<tbody>
<tr>
<td>Creole Seafood Gumbo</td>
<td>Baked Oysters any style</td>
<td>(3) add 4.00</td>
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<tr>
<td>Baked Onion Soup Gratinee</td>
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**Salades**
- **Court of Two Sisters Dinner Salad:** Seasonal greens, Caesar salad, prepared salad 3.00
- **Lobster Etoffey:** Created here at the King of Crawfish. The dish is skillfully served with leaf lettuce and dressed in a sauce of pickled onion and tarragon. Served in its own half shell over steamed Louisiana rice.
- **Filet de Poisson Orleansaise:** A fresh fish fillet prepared in orange sauce and served with a unique white sauce consisting of mustard, lemon, and tarragon.
- **Filet de Trout Meuniere or Amandine:** The trout filet is simply and deliciously sauteed in a brown lemon butter sauce, served with white almonds.
- **Trot Wellington:** An original dish inspired by Beef Wellington. The trout filet is surrounded with a sauce of lobster, shrimp, and crawfish encased in puff pastry and baked.

**Entrees**
- **Crawfish Royale:** Crawfish tails sauteed with mushrooms and herbs and served with lobster.
- **Shrimp Toulouse:** Shrimp sauteed with herbs, mushrooms, red and green chili pepper, and white onion.
- **Half and Half:** Try some of both Shrimp Toulouse and Crawfish Royale.
- **Crawfish Etoffey:** A traditional Cajun dish served with a cornmeal crust.

**Poissons et Fruits de Mer**
- **Chicken Oscar:** Seasonal breast filet of chicken breast covered with lump crabmeat, half-seasoned with almonds, and served with a reducing sauce of shrimp.

**Volailles**
- **Braised Breast of Duck a l’Orange:** A breast, boned, resulting in a breast that is moist and served with a sauce made of red wine and tarragon.
- **Chicken Michelle:** Breast of chicken stuffed with a spinach and cheddar cheese stuffing.

**Viandes**
- **Two Sisters Tenderloin of Pork:** Pork tenderloin served with an apple and smogy sauce accompanied by a poached red cabbage and a sweet potato pancake.
- **Royal Court:** Served cold with a house-grown vegetables and a sauce of mushroom.

**Dejets**
- **New York Style Cheese Cake:** Prepared in our own kitchen.
- **To Try Any of Our Flaming Desserts Add $3.00**

**Cognacs**
- Courvoisier VS 5.75
- Courvoisier VSOP 7.50
- Hennessy XO 20.00
- Courvoisier Napoleon 15.00
- Martell Corton Bleu 18.00
- Louis XIII 150.00

**Single Malt Scotchs**
- Knockrahe, 13 Years Old (Highlands, Speyside) 6.50
- Glenmorangie, 10 Years Old (Lowland, East) 6.50
- Glenmorangie, 10 Years Old (Highlands, Northern) 7.00
- The Glenlivet, 12 Years Old (Highlands, Speyside) 7.00
- The Macallan, 12 Years Old (Highlands, Speyside) 7.00
- The Glenlivet, 18 Years Old (Highlands, Speyside) 10.00

**Coffee and Tea**
- Cappuccino 2.50
- Caffe au lait 2.50
- Expresso 2.50
- Cafe Brule 5.00
- Coffee 1.50
- Tea 1.50

**A la Carte**
- **Creole Vegetarian Eggplant:** Stuffed with meat sauce and served with white beans as an alternative to "meatless" dishes. In a blend of wine and tarragon, served over white rice.
- **Spinach and Artichoke**
- **Vegetarian**

**Court of Two Sisters Cookbook $16.00**
## Table D’Hote $38.00

### Hor’ d’Oeuvres
- **Baked Onion Soup Gratiner**
- **Creole Seafood Gumbo**

### Salades
- **CAIAR SALAD**: Prepared salad dressing added

### Poissons et Fruits de Mer
- **Chicken Bouillabaisse**
- **CREOULE MUSSELS**
- **CREOULE SQUID**
- **CREOULE OCTOPUS**
- **CREOULE PRAWNS**

### Desserts
- **FRUIT DECADENCE**
- **FRUIT ICE CREAM**
- **FRUIT PIE**

### Table à la Carte

### Poissons et Fruits de Mer
- **FILET DE TRUITES DÉCORÉ DE MASSENA**
- **FILET DE TRUITES DÉCORÉ DE MASSENA**
- **FILET DE POMPEY**
- **FILET DE POISSON DÉCORAT**
- **FILET DE POISSON DÉCORAT**

### White Wines
- **Chardonnay “Inferno”**
- **Rhone Coteaux**
- **Rhone Coteaux**
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- **Rhone Coteaux**

### Red Wines
- **Merlot, Michel Pinard (France)**
- **Merlot, Michel Pinard (France)**
- **Merlot, Michel Pinard (France)**
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- **Merlot, Michel Pinard (France)**

### Champagne and Sparkling
- **Champagne”Croix de l’Or”**
- **Champagne”Croix de l’Or”**
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### Bottled Water
- **Bottled Water**
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### Master Wine List Available
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How It All Began

It was two Creole sisters who owned the notions shop on this site who gave The Court of Two Sisters its name. However, 613 Rue Royale had for many years played a significant role in the history of the French Quarter and Old New Orleans.

Originally known as “Governor's Row”, the 600 block of Rue Royale was home to five governors, two State Supreme Court Justices, and one future Justice of the U.S. Supreme Court. It is not surprising, then, that the original resident of our address was Sieur Eustache de Poydras, royal governor of colonial Louisiana between 1720 and 1733. It has also been rumored that the outrageous Marquis de Vaudreuil, the colonial royal governor who transformed New Orleans, from a marshland village into a “petit Paris” was once a resident of 613 Rue Royale.

The two sisters, Emma and Bertha Camors, born in 1858 and 1860 respectively, belonged to a proud and aristocratic Creole family. Their “rabais”, or notions shop, outfitted many of the city’s finest women with formal gowns, lace and perfumes imported from Paris. Marriages, reversals of fortune, widowed—nothing could separate the sisters. Indeed, as the Picayune was to report, the sisters died within two months of each other in the winter of 1944. United in death as in life, the sisters lie side by side at St. Louis Cemetery #3.

Today, The Court of Two Sisters is as much of a meeting place for the city of New Orleans as it was in the past. While the French Quarter's largest courtyard still echoes with the sounds of the past, the welcoming tradition of hospitality and good times are still very much a part of our present.