

# Bernadette's

5405 Highway 44  
Burnside, Louisiana

225-473-9000

[www.bernadettesrestaurant.com](http://www.bernadettesrestaurant.com)

## APPETIZERS

- Foie Gras \$28**  
*Pan Sautéed with a reduction of Port Wine, served with Carmelized Onions and Blueberries with Toast Points*
- Pate Pierre \$16**  
*House Duck Pate served with Cornichons and Toast Points*
- Fricassee D'Escargot \$14**  
*Sautéed Escargot with a Bordelaise Sauce served on top of a French Bread Toast and Pesto*
- Les Huitres En Brochette \$16**  
*Baked Oysters wrapped in Bacon, Fresh Leek Leaf, Pine Nut Puree and topped with a Beurre Blanc*
- Tri Colored Pepper Crusted Tuna \$16**  
*Sashimi Tuna Rare served with Fresh Ginger, Wasabi and Hot Soy Sauce*
- Aubergine Avec Viande De Crabe \$18**  
*Golden Fried Eggplant topped with Lump Crab Meat, Crawfish, Brown Meuniere and Hollandaise Sauce*
- Bake Brie \$14**  
*Baked Brie wrapped in a Pastry served with Apricot, Almond Couli and Toast Points*

## SOUPS

- Turtle Soup \$12**
- Crab & Corn Bisque \$12**
- Veloute of Red Onion Soup \$10**

## SALADS

- Spinach Salad Maison \$12**  
*Fresh Baby Spinach with Hot Bourbon Pecan Dressing topped with Feta Cheese*
- Louisiana Tomato Napoleon \$18**  
*Fresh Sliced Tomatoes with Lump Crab Meat, Napoleon Sauce*
- Bibb Lettuce \$12**  
*House Dressing with Feta Cheese and Walnuts*
- Tomato Caprese \$16**  
*Sliced Fresh Louisiana Tomato with Sliced Fresh Buffalo Mozzarella Cheese topped with Fresh Basil, Olive Oil and Balsamic Vinegar Dressing*

## ENTREES

- Tournedos Rossini \$46**  
*Medallions of Filet topped with Pate Foie Gras and Black Truffle Emulsion Sauce*
- Filet Bernadette \$48**  
*Pan Sautéed Filet topped with Three Large Shrimp and a Bordelaise Sauce*
- Beef Wellington \$44**  
*Filet wrapped in a Pastry with Pate Foie Gras and Duxelle of Mushroom topped with a Black Truffle Demi Glace Sauce*
- Pave Au Poivre \$43**  
*Ribeye Flambé with Brandy topped with a Green Peppercorn Cream Demi Glace Sauce*
- Escalope De Veau Piccata \$36**  
*Pan Sautéed Baby White Veal with Artichokes and Capers in a Lemon, Butter, White Wine Cream Sauce*
- Louisiana Crevette Scampi \$36**  
*Baked Shrimp in Lemon, Butter, White Wine topped with Bread Crumbs and Parmesan Cheese*
- Canard Roti \$38**  
*Roasted Half Duckling basted with a Root Beer Duck Glaze*
- Cuisse De Grenouille Provencale \$36**  
*Pan Sautéed Frog Legs with Cherry Tomatoes, Green Olives, Shallots in Butter, Lemon and White Wine*
- Carre D'Agneau Roti \$48**  
*Baked Rack of Lamb with Mint Jelly, Dijon Mustard, Bread Crumb Crust*
- Scallops Nicoise \$36**  
*Fresh Scallops Pan Sautéed with Cherry Tomatoes, Garlic, Shallots and Black Olives, topped with a White Wine, Lemon, Butter Cream Sauce*
- James Window Cheesecake \$11**
- Profiteroles Au Chocolat \$11**
- Chocolate "Lovers" Cake \$11**
- Fresh Mixed Berries with Port Wine \$11**
- "Nocello" Cream Brule \$11**