

Bernadette's

5405 Highway 44
Burnside, Louisiana

225-473-9000
www.bernadettesrestaurant.com

APPETIZERS

Galette De Crabe \$18

Crab Cake sauteed with a Lime Beurre Blanc Sauce

Crevettes Aux Tomates \$16

Jumbo Shrimp with Tomato Basil Sauce and Feta Cheese

Fricassee D'escargots \$16

Flambled Escargots topped with Bordelaise Sauce

Carpaccio \$18

Tenderloin of Beef thinly sliced with chopped Red Onion, Capers and Olive Oil

Fruit De Mer Cocktail \$18

Gulf Shrimp, Colossal Crab Meat with a Tangy Cocktail Sauce

Les Noix De Saint Jacques \$16

Fresh Diver Scallops sauteed with a BBQ Beurre Blanc Sauce

SOUPS

Crabe Et Mais Bisque \$12

Corn and Crab Bisque

La Soupe De Tortue \$12

Turtle Soup

SALADS

La Salade D'epinard \$12

Fresh Baby Spinach with Hot Pecan Dressing topped with Feta Cheese

Tomates Caprese \$18

Sliced Tomato with sliced fresh Buffalo Mozzarella Cheese, fresh Basil and Balsamic Vinaigrette

Salade De Champignons \$14

Thinly slices fresh Mushrooms marinated with House Dressing

Salade Maison \$12

Mixed Field Greens, House Vinaigrette and crumbled Feta Cheese

ENTREES

Le Carre D'agneau Roti \$48

Roasted Rack of Lamb with a Mint Jelly Crust

Magret De Canard \$40

Duck Breast Bigarade Sauce

Crevettes Aux Tomates \$38

Jumbo Shrimp, Tomato Basil, Garlic Shallots, White Wine Lemon Sauce

Filet De Boeuf Wellington \$46

Tenderloin of Beef with Pate Foie Gras in Puff Pastry, Black Truffle Sauce

Filet De Boeuf Au Poivre \$48

Tenderloin of Beef Flambe with Brandy Topped with a Green pepper Corn, Cream Demi Glace Sauce

Poulet De Grain Roti \$38

Roasted Free Range Chicken in White Wine and Chanterelles Demi Glace Sauce

Medaillon De Veau Piccata \$38

Pan Santeed Baby White Veal with Artichoke, Capers in a Lemon Butter White Wine Sauce

Poisson Frais Du Jour M.P.

Fresh Fish of the Day

DESSERTS

Nocello Cream Brule \$11

Profiterroles Au Chocolat \$11

Tiramisu \$11

Chocolate Mousse Divine \$11

La Crepe Aux Fruit Fresh \$11

In season

