



lunch menu

Welcome to our award-winning restaurant, Bijoux.
Serving French cuisine with LA influences. Savor its creative, innovative dishes under
awe-inspiring sparkling crystal chandeliers.

first plates...

*LOBSTER BISQUE, 13

*citrus crème fraîche, sherry reduction,
lobster beignet*

GARDEN DISTRICT SALAD, 8

*hydroponic greens, candied almonds,
pickled onion, green house tomato,
champagne vinaigrette*

CAESAR SALAD, 8

*baby romaine hearts, shaved pecorino romano,
melted tomatoes, brioche crostini*

*SALAD "BLT", 10

*bibb lettuce, tomato carpaccio,
tobacco onions, nueske's bacon croutons,
alligator pear, crumbled bleu cheese*

*SEARED CRAB CAKE, 18

*heirloom tomato, braised greens,
tarragon-corn remoulade*

On mill house bread...

*LE PAVILLON CLUB, 15

*applewood bacon, smoked turkey breast,
ham, swiss cheese, lettuce, tomato,
white bread*

*BIJOUX BURGER, 18

*8 oz. beef burger, aged cheddar cheese,
applewood bacon, boston lettuce, tomato,
pickles, red onion, toasted brioche*

*COUCHON DE LAIT PO BOY, 16

slow roasted pork, cole slaw

main...

*BRONZED LOUISIANA GULF RED FISH, 26

*blackeye pea cassoulet, steamed rice,
holy trinity, crisp okra*

*ROASTED AIRLINE CHICKEN BREAST, 20

*fried brussel sprouts,
roasted tiny vegetables,
yukon mousseline*

*RICOTTA DUMPLINGS, 20

*tasso, crawfish, charred onion,
ugly tomatoes, parmigiano cream*

*CHARRED BERKSHIRE PORK LOIN, 25

*creamy andouille grits,
picked ham hocks,
wilted market greens*

*CHARRED HARRIS RANCH BEEF TENDERLOIN, 38

*onion soubise, bone marrow crust,
truffle romanesco, roasted sunchoke*



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions.*