



https://menulist.menu 1001 Lafayette DrPA 15437-9754, Farmington, United States (+1)7243298555 - https://www.nemacolin.com/dining/lautrec







A comprehensive menu of Lautrec from Farmington covering all 104 courses and drinks can be found here on the card. For **changing offers**, please get in touch via phone or use the contact details provided on the website.

What <u>User likes</u> about Lautrec:

A superb dining experience. Our group choose to allow chef to create without limitations and it was a decadent experience for all of our senses. Incredibly brilliant. read more. As a visitor, you can use the WiFi of the establishment at no extra cost. What Shalewa Abiodun doesn't like about Lautrec:

I just don't get the lure of this place. This is my second time dining here and my last. The foie gras was delicious and everything else just ok the cheese was an awesome presentation but the flavor was inedible and the dessert was deemed "gelatinous" by our table of 4. Only one person ate theirs, thank heavens for the candy cart. We let the chef choose our meals and we left full, so my complaint doesn't lie in the s... read more. Lautrec from Farmington is a good place for a bar to have a beer after work and be able to sit with friends or alone, the place offers however also menus typical for Europe. If you'd like something after-dinner treat to finish off, Lautrec does not disappoint with its good selection of desserts, look forward to the typical tasty *French cuisine*.



Süßes

MUFFINS

Toast

FRENCH TOAST

Side dishes

HORSERADISH SAUCE

A la carte

CHEESE BLINTZ

Side Orders

TURKEY SAUSAGE PATTIES

Breakfast

OMELET STATION

Bagel

MINI BAGELS

Vegetarian dishes

CARROT CAKE

Little things

CROISSANT

Maccheroni

NORI

Cupcakes

Main

WAFFLE STATION

Seafood

PECAN TROUT

American Food

EGGS BENEDICT

Ribs

PRIME RIB

Happy Hour - Classic Cocktails

BLOODY MARY

Petiscos - Fingerfood

QUICHE

Hot drinks

SOY

Munchies

SHRIMP TEMPURA

Main Entrees

WOOD OVEN ROASTED WAGYU

Second Course

ACORN SQUASH CAVATELLI

SALTED CARAMEL CUPCAKES



Raw Bar

KUMAMOTO OYSTERS

Shellfish

CHILLED LOBSTER

Breads & Pastries

SLICED BREADS

Salads and Spreads

ARTICHOKE

Fun-N-Fruity

ALMOND RASPBERRY

Hearth Oven Flatbreads

ROASTED VEGETABLE

Premium Ice Cream

TANGERINE SORBET

House Press

CITRUS

Package Three \$19

DANISH

Oyster Bar Menu? Premier Plates

OYSTER SHOOTERS

Displayed Platters

CHEESE DISPLAY

Dock

HOKKAIDO SCALLOPS

Club Style

ROASTED BABY CARROTS

Antipasti

BRAISED PORK CHEEK

MUSHROOM RAVIOLI

Starters

BLACK TRUFFLE TAGLIATELLE

LEMON HERB SALMON

Dolce

BLOOD ORANGE POSSET

COCONUT MACAROONS

Salad Bar

BABY KALE, ARUGULA, MIXED GARDEN

GREENS

SOMERSET COUNTY GRAPE TOMATOES

Gluten Free

AU JUS

CANDY CART

Large

ANDES MINT CHEESECAKE

PEPPERMINT RED VELVET CAKE



Butters

WOODLANDS CHICKEN SALAD SICILIAN RELISH

Uncategorized

SWEET THAI CHILI
POACHED GULF SHRIMP

Sushi

SPICY TUNA ROLL

MARINATED VEGETABLE ROLL

JULIENNE SUMMER VEGETABLE

Hot Foods

GRILLED STRIP LOIN WITH BUTTERMILK MASHED POTATOES

FOUR CHEESE SCALLOPED POTATOES

CHICKEN MARSALA MUSHROOM RISOTTO

Compound Salads

ICEBERG WEDGE, SWEET BLEU CHEESE

TOASTED ORZO

MARINATED MUSHROOM AND OLIVE

Cold Foods

ARCTIC CHAR DISPLAY

FENNEL CURED LOX

ALASKAN SNOW CRAB CLAWS AND CITRUS

Salads

HEIRLOOM BEETS

GRILLED GEM LETTUCE

GARDEN RANCH

SEAWEED SALAD

Extras

CHIVES

SRIRACHA

GINGER

WASABI

Small

MOCHA ECLAIRS

CHOC DIPPED PRETZELS

HAZELNUT TRUFFLE BOATS

GLASS: DARK CHOCOLATE PANNA COTTA

Chef's Autumn Vegetarian Tasting Menu

COMPRESSED HONEYCRISP APPLE

OPEN FACED ARTICHOKE RAVIOLI

HUBBARD SQUASH

BLACK ORZO

LOCAL HONEY COMB

Dessert

GOAT RODEO CHÈVRE

FRUIT DISPLAY

YOGURT BAR

TARTS

FRUIT TART

STRAWBERRY MASCARPONE TART

CHOCOLATE CHEESECAKE



Dishes are prepared with



ESCARGOT HALIBUT CHOCOLATE

BACON
SAUSAGE
VEGETABLE
TERIYAKI
CREAM CHEESE

Chef's Autumn Ultimate Tasting Menu

JERUSELEM ARTICHOKE POTAGE
RABBIT MELANGE AU TROIS
MAINE LOBSTER CIOPINNO
COLUMBIA RIVER STURGEON
LOCAL PEKIN DUCK
MIDWEST SMOKED PHEASANT
GRASS FED BEEF ROSSINI
BLUE GOAT'S MILK PARFAIT
MOUNTAIN HUCKLEBERRY SODA
A TASTE OF LAUTREC DESSERTS



Lautrec

1001 Lafayette DrPA 15437-9754, Farmington, United States Opening Hours: Tuesday 18:00-21:00 Wednesday 18:00-21:00 Thursday 18:00-21:00 Friday 18:00-22:00 Saturday 18:00-22:00

