

MENU





serving art daily





Antipasti

Oven Dry Sweet Potato Chips

1.700 BD

Assorted Bruschetta

Selection of three: garlic mushroom, Mediterranean tomatoes
or lima beans & peas

3.900 BD

Sweet Potato Fritters with Avocado Puree

Sweet potato, onion, various herbs & sesame seeds
served with avocado puree & rocket salad

5.000 BD

Assorted Cheese Plate

Selection of three: Asiago, Pecorino, Parmigianino & Gorgonzola
served with fresh fruit & walnuts

7.600 BD

Inclusive of 5% levy & 5% VAT

Soup

Chilled Avocado Soup

Avocado, rocket, lemon & mint, served with coconut cream
3.900 BD

Gazpacho

Chilled soup of tomato, cucumber, red onion & garlic
topped with capsicum & mint
5.200 BD

Moong Soup

Moong beans, turmeric and garlic
4.600 BD

Tomato Soup

Tomato, red onion, garlic & potato,
served with freshly made crostini
4.600 BD

Asparagus Soup

Asparagus, garlic & white onion, topped with diced asparagus &
drizzled with extra virgin olive oil (cream optional)
6.300 BD

Seafood Chowder

Seafood soup prepared with a white cream sauce
served in a bread bowl
7.500 BD

Inclusive of 5% levy & 5% VAT

Starter

Grilled Calamari

Grilled calamari & mixed green salad
served with extra virgin olive oil dill dressing
6.900 BD

Seychelles Prawn

Deep fried prawns wrapped in kunafa dough
served with green mango chili salsa
6.500 BD

Buffalo Mozzarella

Buffalo mozzarella cheese, tomato & fresh rocket
4.900 BD

Sea Scallop

Sea scallop, steamed beetroot & orange truffle sauce
10.900 BD

Shelled Shrimp

Pan seared shrimp with rocket & Parmigianino
7.200 BD

Inclusive of 5% levy & 5% VAT

Salad

Grilled Halloumi Salad

Grilled halloumi cheese, green salad & green grapes
served with sweet dill extra virgin olive oil dressing
6.300 BD

Avocado Salad

Avocado, green salad, tomato & cucumber, topped with flaked almonds
served with extra virgin olive oil dressing
6.300 BD

Caesar Salad

Grilled chicken breast, romaine lettuce, Parmigianino & croutons
served with a Caesar dressing
5.300 BD

Smoked Salmon

Smoked Scottish salmon, rocket, avocado, roasted walnuts & goat cheese
served with balsamic dressing
7.900 BD

Dates Salad

Dates, baby spinach, rocket & almonds,
Served with rice vinegar, lemon juice chili flakes & red onion
5.200 BD

Fig Salad

Roasted fig & goat cheese,
Served with rocket, cherry tomato & balsamic dressing
6.200 BD

Inclusive of 5% levy & 5% VAT

Pasta & Risotto

Penne Arrabiata

Penne with tomato, garlic, chili & parsley sauce
served with Parmigianino cheese
6.600 BD

Tortellini

Tortellini stuffed with spinach, ricotta & nutmeg
served with a white cream garlic sauce
7.600 BD

Risotto alla Zucca

Italian risotto rice, butternut squash, onion, parsley
served with Parmigianino cheese
7.300 BD

Risotto ai Funghi

Italian risotto rice, wild mushroom, garlic & parsley
served with Parmigianino cheese
7.900 BD

Spaghetti alle Vongole

Spaghetti pasta with clams in a cherry tomato, white wine, garlic,
parsley & extra virgin olive oil sauce
7.600 BD

Baked Vegetables with Pasta

Baked yellow bell pepper, eggplant, yellow squash, sun dried tomato,
rocket, farfel & feta cheese, served with balsamic vinegar
6.900 BD

Inclusive of 5% levy & 5% VAT

Fish

Grilled Crayfish

Grilled crayfish with saffron rice
served with ginger garlic sauce
11.600 BD

Catch of the Day

Pan seared fillet
served with sautéed vegetable & mashed potato
8.900 BD

Grilled Salmon

Pan seared Norwegian salmon fillet served with mashed potato &
cherry tomatoes, served with caper dill extra virgin olive oil dressing
10.900 BD

Inclusive of 5% levy & 5% VAT

Poultry & Meat

Thai Sizzling Beef

Stir-fried angus beef in oyster sauce & vegetables
served on a sizzling plate with wild rice
10.500 BD

Grilled Duck Breast

Pan seared duck breast served with thin-cut vegetables, basil
& mashed potatoes, served with a red wine sauce
9.200 BD

Grilled Chicken Breast

Grilled chicken breast & mashed potato & sautéed vegetables
served with a mushroom cream sauce
7.200 BD

Rosemary Lamb

Grilled lamb loin with baby potato, anchovy tapenade &
sautéed vegetables served with rosemary dressing
11.800 BD

Grilled Sirloin Steak

Pan seared sirloin served with sautéed vegetables &
mashed potato, served with a red wine sauce (optional)
12.900 BD

Inclusive of 5% levy & 5% VAT

Dessert

Almond Tart with Vanilla Ice Cream

Pastry topped with caramelized almonds
served with freshly made vanilla ice cream

4.900 BD

French Apple Tart

Pastry topped with apples & cinnamon
served with freshly made vanilla ice cream

6.500 BD

La Fontaine Chocolate Fondant

Baked chocolate fondant served with freshly made
vanilla ice cream & chocolate sauce

6.500 BD

La Fontaine Sorbets (select three scoops)

Freshly made mango, mint, lemon & kiwi sorbet

4.300 BD

La Fontaine Ice Cream (select three scoops)

Freshly made vanilla, chocolate, coconut, green tea,
pistachio & strawberry ice cream

4.300 BD



Crème Brûlée

Earl grey tamarind infused custard topped with seared caramel

4.900 BD

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