

LA VOYA

FRENCH BRASSERIE



BREAKFAST

PLATS PRINCIPAUX

American Breakfast 12

2 EGGS AS YOU LIKE / CHOICE OF BACON, SAUSAGE,
CHICKEN SAUSAGE OR COUNTRY HAM /
HERBED HASH BROWNS / CHOICE OF TOAST

Omelet 13

3 EGGS WITH YOUR CHOICE OF (3) OF THE FOLLOWING;
BACON / SAUSAGE / HAM / MUSHROOM / PEPPER / ONION /
TOMATO / ASPARAGUS / SPINACH / CHEDDAR / CHEVRE /
SWISS / OR AMERICAN CHEESE /HERBED HASH BROWNS /
CHOICE OF TOAST

Ham & Swiss Omelet 12

2 EGGS / LOCAL COUNTRY HAM / SWISS CHEESE /
HERBED HASH BROWNS / CHOICE OF TOAST

Egg White Omelet 14

ASPARAGUS / MUSHROOM / SPINACH / CHEVRE /
FRUIT SALAD / CHOICE OF TOAST

Eggs Benedict 13

LOCAL COUNTRY HAM / POACHED EGG / ENGLISH MUFFIN /
SAUCE HOLLANDAISE / HERBED HASH BROWNS

Piperade & Eggs 13

CLASSIC BASQUE PEPPER STEW / POACHED EGGS /
GRILLED COUNTRY BREAD / PETITE SALAD

Smoked Salmon Tartine 14

GRIDDLED BREAD / MELTED LEEKS / AVOCADO /
SOFT SCRAMBLED EGGS / HERBED HASH BROWNS

Croque Provençal 14

GRIDDLED TOMATO & FARMHOUSE CHEDDAR SANDWICH /
COUNTRY BREAD / FRIED EGG / PETITE GREEN SALAD

Steak & Eggs 16

GRILLED 5 OZ BAVETTE / 2 EGGS ANY STYLE /
SAUCE BÉARNAISE / HERBED HASH BROWNS

Buttermilk Pancakes 14

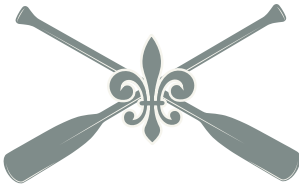
LEMON CURD & MACERATED STRAWBERRIES

Pain Perdu 13

THICK CUT CHALLAH / MINNESOTA BLUEBERRIES /
WALNUT BUTTER / LOCAL MAPLE SYRUP

Malted Waffle 11

FRESH STRAWBERRIES / CRÈME CHANTILLY /
BANANA / NUTELLA



PETITE DEJEUNER

Assortment of Pastries (3) 7

ASSORTMENT OF FRESHLY BAKED
MINI CROISSANT, DANISH AND MUFFINS

Fresh Fruit 7

MELON / PINEAPPLE / BERRIES /
LAVENDER HONEY

Steel Cut Oatmeal 710

BANANA, BLUEBERRIES, HOUSE MADE GRANOLA,
BUTTER, BROWN SUGAR

House Made Granola 9

DRIED CHERRY / PISTACHIO / ORANGE /
CHOICE OF MILK

Greek Yogurt 10

PLAIN YOGURT / FRESH BERRIES / ORANGE
BLOSSOM HONEY / GRANOLA

Selection of Cold Cereal 7

CHOICE OF MILK

Bonjour Mon Ami !



A LA CARTE

TWO EGGS 6
ONE EGG 3
BEELER'S COUNTRY HAM 4
APPLEWOOD SMOKED BACON 4
APPLE CHICKEN SAUSAGE 4
HERBED HASHBROWNS 3.50
SIDE OF FRUIT 5
BOWL OF BERRIES 7
TOAST 3
BAGEL & CREAM CHEESE 3.50
ONE PANCAKE 4

RAFRAÎCHISSEMENTS

BEVERAGES

LAVAZZA DRIP COFFEE 2.75
LAVAZZA ESPRESSO 2.50/3.50
CAFE AU LAIT 3.50
CAPPUCCINO 4
CAFE MOCHA 4.50
HOT CHOCOLATE 4.50



LUNCH

ENTREES

Moules Frites 16

FARMGIRL SAISON / LARDONS / TOMATO / FRIES

Salmon Nicoise 20

CHICORY / HARICOT VERT / OLIVE / TOMATO /
CONFIT FINGERLING / EGG MIMOSA /
FINE HERBS VINAIGRETTE

Steak Frites 26

10 OZ. BAVETTE / SAUCE VERT /
BÉARNAISE / FRIES

Papparadelle 13

FORAGED MUSHROOMS / PETITE POIS /
CARROT / BLACK TRUFFLE
BROWN BUTTER

Omelet du Jour 13

CHEF’S CHOICE OMELET / PETITE GREENS /
FRIES



SANDWICHES

SERVED WITH HOUSE MADE CARAWAY POTATO
CHIPS, FRIES, OR SALAD

Le Burger 13

GRIDDLED BURGER / FARMHOUSE CHEDDAR /
RED WINE ONIONS/ BUTTERED
BRIOCHE BUN

Pastrami 15

THIN SHAVED / SWISS / MARBLE RYE /
SLAW / PICKLES

Mushroom & Cheese Press 14

HEN-OF-THE-WOODS / GRUYERE /
CORNICHON / PEASANT BREAD

Walleye Sliders 13

HOUSE PICKLES / REMOULADE 13

Grilled Chicken Salad 14

SWISS / HERB AIOLI / TOMATO /
ARUGULA

Lobster Club 19

AVOCADO / TARRAGON MAYONNAISE /
LETTUCE & TOMATO

SOUP, SALADS & SNACKS

Charcuterie Plate 16

SELECTION OF LOCAL AND HOUSE MADE MEATS /
BEET MUSTARD / PICKLED VEGETABLES

Crispy Panisse 7

ESPELETTE AIOLI

Steak Tartare 15

BERBERE / PINENUT / NASTURTIUM /
TARO CHIPS

Crab & Artichoke Dip (circa 1984) 12

BUTTERED CRUMBS / CROSTINI

Lobster Bisque 10

MINNESOTA HARD CIDER /CHIVE
CRÈME FRAICHE / APPLE

Chef’s Daily Soup 6

Beet Tartine 11

SOURDOUGH CROUTON / SUNCHOKE /AGED
GOATS CHEESE / HAZELNUT VINAIGRETTE

Sesame Ginger Chicken Salad 13

BABY GREENS / RED CABBAGE / CARROT / SWEET
CHILI GRILLED CHICKEN / SESAME GINGER
VINAIGRETTE

Cobb Salad 13

ROAST TURKEY / SMOKED BACON /PICKLED RED
ONION / HOOKS BLUE /HARD COOKED EGG /
AVOCADO /RED WINE VINAIGRETTE

Endive 10

ANCHOVY VINAIGRETTE / CROUTONS /
PANCETTA

Butter Lettuce 8

HONEYCRISP APPLE / MIMOLLETTE /
SMOKED ALMOND
ADD CHICKEN \$5, SALMON \$8, STEAK \$9

DESSERTS



Classic Creme Brulee 7

VANILLA CUSTARD / FRESH BERRIES

La Bete Noir 7

MAPLE CARAMEL / SALTED PEANUT / MILK
CHOCOLATE SEMIFREDDO

Cookies & Milk 7

WARM CHOCOLATE CHIP COOKIES / CHOICE OF
MILK: WHOLE, SKIM, SOY

Tiramisu 7

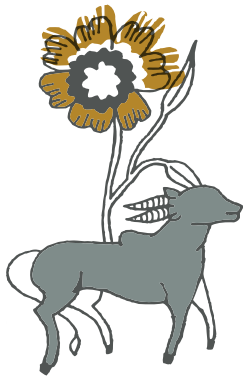
MASCARPONE CUSTARD / RUM SOAKED LADY
FINGERS / COCOA

New York Cheesecake 7

SEASONAL BERRIES

LA VOYA

DINNER



SMALL PLATES

Crispy Panisse 7

ESPELETTE AIOLI

ABC Foie Gras 21

DUCK CONFIT / DRIED FRUITS /
HAZELNUT CRUMBLE / BALSAMIC

Moules Frites 14

LIFT BRIDGE FARMGIRL / LARDONS /
TOMATO/ FRIES

Smoked Bone Marrow 15

PARSLEY SALAD / PINE NUT / GRILLED BREAD /
PICKLED RED ONION

Oysters (6) 18

DAILY SELECTION / LEMON / RED WINE ICE

Lobster Bisque 10

MINNESOTA HARD CIDER / CHIVE CRÈME FRAICHE / APPLE

Steak Tartare 15

BERBERE / PINENUT / NASTURTIUM / TARO CHIPS

Smoked Trout 14

SMOKED DRIFTLESS RAINBOW TROUT / RADISHES / BUTTER
AVOCADO / RED WINE VINAIGRETTE

SALADS

Butter Lettuce 8

HONEYCRISP APPLE / MIMOLETTE / SMOKED ALMOND

Beet Tartine 11

SOUSDOUGH CROUTON / SUNCHOKES /
HAZELNUT VINAIGRETTE

Tuna Tonnato Aux “Nicoise” 16

RARE TUNA / TONNATO SAUCE / FINGERLINGS /
OLIVE / TOMATO /HARICOT VERT / GRIBICHE

Endive 10

ANCHOVY VINAIGRETTE / TINY CROUTONS /
PANCETTA

ENTREES

Roasted Chicken 26

MINNESOTA WILD RICE / HEN OF THE WOODS/
CHANTENAY CARROTS / ALAIN PASSARD’S
AGRIE-DOUX

Roasted Norwegian Salmon 27

DILLED POTATO AND TURNIP / CRÈME FRAICHE /
CAPER SAUCE MEUNIERE

Red Lake Walleye 27

LENTILS DU PUY / ASPARAGUS / PINE NUT /
PRESERVED LEMON

Sea Scallops 16/30

WARM POTATO SALAD / PEAS / HARICOT VERT /
TRUFFLE / BROWN BUTTER CITRONETTE

Minnesota Duck Breast 31

AU BON CANARD DUCK / SWEET CORN FARROTO/
SWISS CHARD / FOIE GRAS / PICKLED
BLUEBERRY

Steak Frites 27

10 OZ. BAVETTE / SAUCE VERT /
BÉARNAISE / FRIES

Steak Au Poivre 46

12 OZ. RIBEYE / POTATO PUREE / CAFÉ DE
PARIS BUTTER

Parisian Gnocchi 13/24

FORAGED MUSHROOMS / SWEET CORN /
TOMATO / BASIL

Artichokes Bargoule 13/24

SAFFRON AIOLI INSTEAD OF FENNEL AIOLI

Le Burger 15

GRIDDLED BURGER / SHARP WHITE CHEDDAR / RED
WINE ONIONS /BUTTERED BRIIOCHE BUN / FRIES

CHARCUTERIE 17

SERVED WITH HOUSE PICKLED VEGETABLES
AND BEET MUSTARD

PORK RILLETES / LA QUERCIAQ PROSCIUTTO
CRUDO / KRAMARCZUK’S UKRANIAN / ‘BIG
CHETS’ SPICY SALAMI / HOUSE MADE PATE DE
CHAMPAGNE

SIDES

Roasted Carrots 7

AFTON MAPLE SYRUP / WALNUT BUTTER

Swiss Chard 7

ANCHOVY / GARLIC / CRUMBS

Pommes Frites 7

TARRAGON MAYONNAISE

Roasted Asparagus 7

SOFT EGG GRIBICHE

LAVOYA

FRENCH BRASSERIE



DESSERT



Frozen Meyer Lemon Souffle 9

HUCKLEBERRY / CAVA GELEE / LAVENDER SHORTBREAD

Classic Creme Brulee 9

VANILLA CUSTARD / FRESH BERRIES

Pistachio Strawberry Pavlova 9

LIME CURD / CRÈME FRAICHE / STRAWBERRY ICE CREAM

La Bete Noir 9

MAPLE CARAMEL / SALTED PEANUT /
MILK CHOCOLATE SEMIFREDDO

Almond Frangiapan Crepes 9

CRANBERRY CONFITURE / BOURBON BROWN BUTTER SAUCE

Izzy's Ice Cream or Sorbet / Biscotti 9

Cheese Plate 9

RAFRAÎCHISSEMENTS

BEVERAGES

LAVAZZA DRIP COFFEE 2.75
LAVAZZA ESPRESSO 2.50/3.50
CAFE AU LAIT 3.50
CAPPUCCINO 4
CAFE MOCHA 4.50
HOT CHOCOLATE 4.50

WINE BY THE GLASS & BOTTLE



White Wine

PINOT GRIGIO

‘17 Zenato Pinot Grigio 8/30

SAUVIGNON BLANC

‘17 Ponga Sauvignon Blanc 10/32

CHARDONNAY

‘15 Lapostolle Grand Selection Chardonnay 10/32

‘15 Maison Roche De Bellene Bourgogne Chardonnay 14/42

‘16 Quilt Chardonnay Napa 16/48

OTHER WHITES

‘16 Loimer Lois Gruner Veltliner Kamptal DAC 10/32

‘14 Kuentz Bas Domaine Riesling Cuvée Tradition 10/32

‘16 Fruitiere Muscadet Sevre e Main 10/32

ROSE

‘17 Elouan Rose 10/32

‘17 Fontaine Gris de Gris 11/40

Sparkling

Dibon Cava Brut Reserve 9/27

Dibon Cava Rose 11/40

Francios Montand Brut Sparkling 8.5/32

Red Wine

PINOT NOIR

‘16 Hahn SLH Pinot Noir 14/42

MERLOT

‘16 Parcel 41 Merlot 10/32

MALBEC

‘15 Catena Vista Flores Malbec 10/32

SYRAH

‘16 Cosme St Cotes Du Rhone Rouge 11/33

CABERNET SAUVIGNON

‘16 Sean Minor Cabernet Sauvignon 10/32

‘16 Smith and Hook Cabernet Sauvignon 13/39

‘16 Quilt Cabernet Sauvignon Napa 18/54

ZINFANDEL

‘15 Klinker Brick Zinfandel 12/36

OTHER REDS

‘15 Heinrich Red 10/32

‘14 DV Catena Tinto Historic Red Blend` 14/42

‘16 Prebende Beaujolais “Anna Amasquer” 10/32

‘15 Parenchere Bordeaux Superieur Rouge 10/32



BOTTLES

FRENCH WINES

Bordeaux

Chateau Du Parenchere Bordeaux Superior 2015	\$34
Graville-Lacoste Bordeaux Blanc 2016	\$44
Roumieu Lacoste Chateau Sauternes 2015	\$48
Laplagnotte Bellevue Chateau St Emilion 2015	\$66

Burgundy

Domaine Blain Cote De Brouilly “Pierre Bleue” 2014	\$66
Lavantureux Domaine Chablis 2015	\$72
Lumpp Givry 1ER Cru AVigne Rouge 2014	\$93

Cahors

Coutale Clos La Cahors 2015	\$33
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Champagne

Laurent Perrier Brut La Cuvee	\$90
J Lassalle Imperial Preference Champagne	\$99
Laurent Perrier Cuvee Rose Brut	\$162

Languedoc

Figure Le Saint Andre IGPVar Red 2016	\$34
La Tour-Vieille Collioure La Pinede 2016	\$50
Maxime Magnon Corbieres Rozeta Rouge 2016	\$84

Loire

Reuilly Domaine Reuilly Pierres Plates 2015	\$36
Bregeon Muscadet Sur Lie “serve et main” 2016	\$42
Chanteleuserie Domaine De La Bourgueil Cuvee Beauvais	\$48
Reverdy Domaine Hippolyte Sancerre Rouge 2014	\$48
Reverdy Domaine Hippolyte Sancerre Rose 2016	\$48

Provence

Clos Sainte Magdeleine Cassis Blanc 2014	\$60
Tempier Domaine Bandol Rouge 2015	\$102

Southern Rhone

Lynch Kermit Vin De Pays DeVaucluse Blanc 2016	\$34
Trinquevedel Chateau Tavel Rose 2017	\$39
Maxiime Laurent Cotes Du Rhone Il Fait Soif 2016	\$54
Vieux Telegraphe Chateauneuf Du Pape Blanc 2016	\$165
Vieux Telegraphe Chateauneuf Du Pape Rouge 2014	\$165

CLASSIC WINES

Sparkling

J Cuvee Brut, Sonoma	\$72
Moet Brut, Epernay	\$135
Veuve Cliquot Yellow Label, Reims	\$144
Dom Perignon, Epernay	\$290

White

Sonoma Cutrer Sonoma Coast Chardonnay	\$35
Kendall Jackson Sauvignon Blanc Vintners Reserve	\$42
Santa Margherita Pinot Grigio	\$54
Orin Swift Mannequin Chardonnay, California	\$66
Rombauer Chardonnay 2016	\$80
Merry Edwards Sauvignon Blanc 2016	\$86
Arista Winery Russian River Valley Chardonnay 2015	\$129

Red

La Crema Monterey Pinot Noir 2016	\$51
Talbott Logan Pinot Noir, Sta Lucia Highlands	\$54
Cambria Santa Maria Valley Syrah Tepusquet Vineyards ‘13	\$60
Prisoner Wine Company Prisoner Red Blend, Napa Valley	\$63
Prisoner Wine Company Saldo Zinfandel, California	\$63
Orin Swift Abstract Red Blend California	\$70
J Lohr Santa Lucia Highlands Pinot Highlands Bench ‘11	\$72
Beringer Vineyards Knights Valley Cabernet Sauvignon ‘15	\$78
Clos du Val Carneros Estate Pinot Noir 2015	\$84
Pride Mountain Merlot Napa Sonoma 2014	\$126
Stags Leap Cabernet Sauvignon Napa Valley	\$128
Caymus Special Select Cabernet	\$270
Opus One 2014 Vintage	\$446