Antoine's Restaurant is located in the heart of the French Quarter at 713-717 Rue Saint Louis, between Bourbon and Royal Streets, 5 blocks from Canal Street.

Just a quick walk from nearly anywhere in the Quarter, Antoine's Restaurant awaits you.

For Reservations:
On-line – info@antoines.com
Contact your hotel concierge or Call us at (504) 581-4422
713-717 Rue Saint Louis
New Orleans, Louisiana 70130 USA
Telephone: (504) 581-4422
Fax: (504) 581-3003
Website: www.antoines.com
Email: info@antoines.com

Jackets are required and are available for evening dining.
No jackets required for lunch.

Antoine's has given the dining world many famous dishes.

Pommes de terre Souffles, "Puffed Potatoes," and Huitres en coquille a la Rockefeller

"Puffed Potatoes" came into being as the result of the king's tardiness. Thin french fries are served in a hand-woven basket puffed up like little balloons. The Oysters Rockefeller sauce, because of the richness of its flavor, was named by Jules Alciatore, its creator, for the Rockefellers, the richest family in the world at that time.

Baked Alaska Antoine "Order in Advance"

For a celebratory occasion, the best choice is Antoine's Baked Alaska. Usually a dessert for two, a larger version can be requested for 6-8 or more!
How it all Began

It was spring in 1840 on St. Louis Street, just one block from the spot the famed restaurant occupies today, that Antoine Alciatore started what has become simply, "Antoine's," a synonym for fine food. Since then, for five generations of the same family, Antoine's has delighted the palates of lovers of good food everywhere. Its unforgettable cuisine, friendly service and charm are world renowned.

Where Memories are Made

You have not been to New Orleans... If you have not dined at Antoine's.

Private Dining Experience

Antoine's has a selection of 15 dining rooms, each with their own unique history and charm. These rooms can accommodate from 2 to 300 guests.

Menu Highlights

Appetizers
Les Huitres en Coquille a la Rockefeller
Oysters baked on the half shell with our famous Rockefeller sauce - our creation!

Les Escargots a la Bordelaise
Snails basted and baked in red wine and garlic sauce, crowned with a delicious mixture of cheeses and French bread crumbs.

La Bisque d'Ecrevisses Cardinal
Our unique crawfish bisque.

Entrées
Pompano en Papillote
Our creation of pompano baked in a parchment bag with shrimp and lump crabmeat in a white wine sauce.

Le Filet de Pompano Pomcharrain
A grilled filet of pompano enhanced with lump crabmeat.

Le Demi-Poulet Rochambeau
Broiled half of homeles chicken with two delicious sauces: a sweet brown Rochambeau and a tangy Bearnaise.

Le Coeur de Filet de Boeuf Marchand Vin
Centercut tenderloin of beef broiled in our special Marchand vin sauce.

Noisette d'Agneau Alciatore
Medallions of lamb wrapped in bacon, broiled and served with a special combination of sauces - all crowning a delicious pineapple slice - our creation!

Crepes Suzette

Cerises Jubilee

Open for Lunch and Dinner

Monday thru Saturday
11:30 a.m. - 2 p.m.
5:30 p.m. - 9:30 p.m.

Closed:
Sundays (except for special parties or occasions),
Mardi Gras Day, Memorial Day, July 4th, Labor Day,
Thanksgiving Day and Christmas Day.

Bernard Guste, the proprietor, once said, "The greatest feast...has yet to be served."