



BEVERAGE LIST

- LUZIANNE COFFEE, TEA, OR MILK25
- CHRISTIAN BROTHERS BURGUNDY, RED WINE,
PER GLASS50
- CHRISTIAN BROTHERS CHABLIS, WHITE WINE,
PER GLASS50
- CHRISTIAN BROTHERS RED OR WHITE WINE,
PER CARAFE 2.50
- CHAUVENET BEAUJOLAIS, RED WINE 4.75
- CHAUVENET SAINT JULIEN, RED WINE 4.75
- RAYMOND MOREUX POUILLY FUMÉ, WHITE WINE .. 4.75
- ANDRÉ NEVEU SANCERRE, WHITE WINE 4.75
- TAVEL ROSÉ WINE 4.75
- LIEBFRAUMILCH, RHINE WINE 4.75
- CHARLES HEIDSICK BRÛT CHAMPAGNE,
PER GLASS 1.50
- CHARLES HEIDSICK BRÛT CHAMPAGNE,
PER BOTTLE 9.75
- ALL HIGHBALLS, COCKTAILS, OR IMPORTED BEERS
- ... BEFORE 6 PM50
- ... AFTER 6 PM80



CHRISTOPHER BLAKE'S
Reservations now being accepted.
LUNCH, DINNER, SUPPER AND SUNDAY BRUNCH

529-5930

916 Lafayette Street
New Orleans, La.



**CHRISTOPHER
Blake's**

916 LAFAYETTE STREET—NEW ORLEANS



BASICALLY, OUR RECIPES ARE FRENCH AND CONTINENTAL CLASSICS—SOME SOPHISTICATED AND SOME UNPRETENTIOUS—DONE WITH TRADITIONAL CARE.

IN OUR RESTAURANT OR FOR PRIVATE PARTIES YOU CAN EAT AS SIMPLY, AS HEARTILY, OR AS FANCY AS YOU PLEASE.

OUR AIM IS TO PUT FUN, ADVENTURE AND GOOD TASTE INTO EATING OUT.

■ Our changing exhibits of paintings are for sale

O'Keefe	Baronne	Canal	Carondelet	St. Charles
Civic Theatre	Poydras			Lafayette Square
916 Christopher Blake	Lafayette			
	Howard			

TYPICAL TABLE D'HOTE DINNERS

- POTAGE ST. GERMAIN
- SHRIMP THERMIDOR
- GIGÔT BRETON
- FRENCH STRING BEANS
- SALAD
- CREME JEAN JACQUES ROUSSEAU
- ROMAINE LETTUCE SOUP
- PATE MAISON
- POULET AU WHISKEY
- DUCHESS TOMATOES
- PETIT POIS A LA FRANCAISE
- SALAD
- LEMON SPONGE PIE
- CREAM OF MUSHROOM SOUP
- QUICHE LORRAINE
- VEAL CHENONCEAUX
- POMMES LORETTE
- CARROTS VICHY
- COLD SABAYONNE
- VICHYSOISE
- SHRIMP MOUSSE/SAUCE GRIBICHE
- BRAISED RUMP OF BEEF JARDNIERE
- SALAD
- CREPES CHRISTOPHE



LUNCHEON

(11 A.M.-2:30 P.M.)

PLAT DU JOUR
\$1.95

MONDAY:	CASSOULET Casserole of white beans and meats	
TUESDAY:	BOEUF BOURGUIGNON A hearty beef stew with red wine	
WEDNESDAY:	BOEUF DEMI-SEL BELLE FLAMANDE Corned brisket of beef with vegetables	
THURSDAY:	BLANQUETTE DE VEAU Old fashioned veal stew with cream sauce	
FRIDAY:	SHRIMP NEWBERG VEAU MARENGO Shrimp in cheese sauce or veal stew with mushrooms	
SATURDAY:	COQ AU VIN Chicken in red wine	
SAMUEL PEPYS' POT LUCK		\$1.75
STEAK POMMES FRITES		1.95
CASSE CROÛTE AVEC UNE CHOPE	any sandwich with a goblet of beer	1.85
SANDWICHES	roast pork, flank steak, sliced chicken, corned beef, pate	1.50
SALADE NICOISE		2.25

christopher blake's
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HORS D'OEUVRES

PATÉ DE FOIE DE VOLAILLE	1.00
HORS D'OEUVRES VARIÉS	2.00
CREVETTES GRIBICHE	1.50
ESCARGOTS À LA BOURGUIGNONNE	2.75
QUICHE LORRAINE	1.25
PROSCIUTTO	1.75
MOUSSE DE CAVIAR	5.00

POTAGES

VICHYSOISE	1.00
SOUPE À L'OIGNON	.75
POTAGE SAINT GERMAIN	.75
POTAGE CRÈME DE CHAMPIGNONS	.75

SALADES

SALADE MAISON	.75
AVOCAT	1.00
SALADE OISEAU DE PARADIS orange, beet, and avocado with honey dressing	1.00

ENTRÉES

STEAK AU POIVRE pepper steak with cognac sauce	7.50
TOURNEDOS À LA ROC a Dutch style prime fillet	7.00
FILETS MIGNONS OU ENTRECÔTE prime fillet or strip steaks	7.00
LONDON BROIL GARNI sliced flank steak	3.75
FOIE DE VEAU AUX AVOCATS sauteed calf's liver and avocado	4.00
GRILLADES VARIÉES mixed grill	4.00
COQUILLE SAINT JACQUES scallops and mushrooms in a white wine sauce	3.50
TRUITE À LA CHRISTOPHE trout with lemon and caper sauce	3.50
CREVETTES THERMIDOR shrimp in a mornay-cheese sauce	3.75
ABÂTS GARNI .. (24 hours notice) ..	5.00
sweetbreads, kidneys, brains, or tripe prepared in the French manner.	

ALL ENTRÉES APPROPRIATELY GARNISHED WITH VEGETABLES

DESSERTS

TARTE AU RHUM	1.25
MARQUISE AU CHOCOLAT	1.50
BANANES AU RHUM	1.00
FRAISES AU DEVONSHIRE	1.75
FRAISES AU CHAMPAGNE	2.50
CRÊPES À LA CHRISTOPHE	1.75
FROMAGES ASSORTIS	2.50

TABLE D'HOTE DINNER

(6-10 PM)

\$5.95

SOUPE
HORS D'OEUVRES
ENTRÉE
SALADE
DESSERT
CAFÉ

(see the blackboard above the fireplaces for today's menu)



SOUPER

(10 PM-MIDNITE)

CORNED BEEF HASH AUX OEUFS POCHÉS with poached egg	3.50
CROQUE MONSIEUR egg dipped ham & cheese sandwich with cheese sauce	2.50
STEAK TARTARE ground prime fillet with egg yolk (enough for two)	7.00
OMELETTE (FINES HERBS, CHAMPIGNONS, NATURE) mixed herbs, mushroom, or plain omelette	3.00
CHAMPIGNONS FRAIS SUR CANAPÉ fresh mushrooms on toast	3.75
POULET FROID cold baked chicken with mayonnaise dressing	3.25
SAMUEL PEPYS' SUPPER POT LUCK	2.50

