Antoine's
and
Antoine's Annex
Restaurant

Jules Alciatore, Prop.

713 to 723 St. Louis Street
New Orleans, La.
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and Antoine's Annex
Restaurant

Banquet Halls and Ball Rooms
Private Dining Rooms
Dinner-Dances
After-Theatre Supper-Dances

Jules Alciatore, Proprietor

713-717-719-723 St. Louis Street
New Orleans, La.
ANTOINE S IS TO NEW ORLEANS
WHAT MARTIN'S WAS TO NEW YORK OR BRÉBANT TO PARIS.

The home of good cheer
The home of fine cooking.
The place where troubles and tribulations are left behind.

It is the place par excellence for the gourmet, because there is always something new for the refined senses.

New dishes new seasoning new presentation of eatables.

What you can get elsewhere you can get at Antoine's.

But, some things you can get at Antoine’s you cannot get elsewhere because they are special concoctions of the culinary art prepared under the master’s eye

Dishes are created, or new ways of serving old ones are discovered almost weekly

Eating at Antoine’s is like getting a new start in life

You go in with the blues and leave with rosy impressions.
SURROUNDINGS.

Those who have never partaken of a meal at Antoine’s invariably picture the place gorgeously decorated with all the bright colors of the rainbow, with gold, silver and bronze leaf plastered in the very recesses of the ceiling, with a select band playing popular ragtimes or excerpts of the operatic master-
pieces · with footmen in princely livery opening the carriage doors, and grooms to take care of the cloaks.

None of all that.

Antoine’s is today what it was at its inception an immaculate clean place, with tableware and linen of the severe solid homelike type and attentive noiseless waiters, who speak many tongues because they have learned their avocation on both continents.

MAIN DINING ROOM

No deafening brass band between the courses.
No boisterous table neighbors.
When you go to Antoine’s, it is to give your palate an undisturbed treat.
That is why the place is unique and in a class of its own.
Had Brillat-Savarin lived a century later he would undoubtedly have referred to Antoine's in his 'Physiologie du Goût', because it is that particular atmosphere of the place which enhances the artistically prepared dishes and develops to the highest degree the gastric fluids.

Not to have eaten at Antoine's is almost saying that you have never been in New Orleans

A BIT OF HISTORY.

Antoine's, founded in the year 1840 by Antoine Alciatore, the father of Jules the present owner was located one block away in the same street, on part of the site now occupied by the New Courthouse.
Just as in those days, when carriages lined St. Louis street from Chartres to Royal to bring the elite of Creole society to the renowned place, after a performance at the French Opera, so do the autos fill nowadays St. Louis street from Royal to Bourbon to bring the joyous crowd in quest of the gastronomic delicacies of Jules after an evening at the theatre or a society dance in the ball room.

If the original Antoine's counted amongst his guests such men as Henry Clay General Boulanger and the Grand Duke Alexis, brother of the Czar of Russia, Jules has had amongst his guests ex-President Roosevelt, ex-President Taft, Admiral Schley ex-Secretary of the Navy Meyer and such celebrities as Sarah Bernhardt, Booth Coquelin Barrett and Mansfield.

**SPECIALTIES.**

While it would take a volume to mention the hundreds of
specialties offered to the epicure at Antoine’s, it is worth while singling out a few which have often been imitated but never equaled.

_Huitres à la Rockefeller_

Oysters baked in their shell with such rich ingredients that the name of the multi-millionaire was borrowed to indicate their value.

_Tomates Frappées à la Jules César_

Iced stuffed tomatoes for hot weather, creating a sensation to the palate as if one were suddenly elevated to the ethereal regions.

_Bisque d’Écrevisses à la Cardinal._

A soup made of crayfish boiled in white wine and subsequently pounded into a pulp with an addition of cream, aromatic herbs and vegetables.

_Truite Saumonnée Rupinicoscoff_

Salmon-trout prepared according to the famous Moscovite chef Alexandrovitch Rupinicoscoff, whose recipe was given to Jules on the condition that its composition never be divulged.

_Terrapin à la St Antoine_

A tide-water diamond-back tortoise fed for weeks in a private pond on a special diet, to impart the particular flavor so characteristic when cooked and served in its own shell.

_Filet de Bœuf Robespierre_

A creation of Old Antoine’s, when he
cooked for the Prince de Talleyrand-Périgord.

In the game line you have your choice of

*Bécassines à la Parisienne,*
*Canards à la Tour d'Argent,*
*Ballotines de Sarcelles Charles-Quint*

and fifty others.

*When calling for a dessert, think of*

*Omelette Soufflée Historiée,*
a fitting sweet for your guest. The order should be given at
the beginning of the repast. As a bouquet, try

*Orange Brûlot or Café Brûlot Diabolique*

Do not worry about what you have to order. Just tell the
waiter how you feel and how much appetite you think you
have. Suggestions will be made accordingly.
ANTOINE'S ANNEX.

In order to satisfy the numerous demands of the social world and special organizations, a new and elaborate annex was recently constructed on the adjoining property, formerly occupied by three residence buildings.

A little apart from the smaller private dining rooms accommodating from four to twenty persons each, there are now three large banquet halls, one for one hundred, and two for three hundred covers each, which can be engaged for banquets, dinner-dances and after-theatre supper-dances.

BALL ROOM

Service can be ordered by round tables, horseshoe tables, or small-party tables.

The same care which, for the last three-quarters of a cen-
tury, has governed the carrying out of individual orders, is given to banquets, and the specialties are served whether for a few or for hundreds.

**SMALL-PARTY-TABLE BANQUET**

Remember that, when you eat at Antoine’s, you don’t leave with that dull, heavy feeling which is the result of a coarse avoirdupois meal, but in a rejuvenated happy sentiment so well illustrated by Rabelais in his epicurean essays.

*A Disciple of Pantagruel.*