



JOIN US FOR
Happy Hour
Tues, Wed & Thurs
4:00 pm - 6:00 pm

LE VOLTAIRE

MENU

MAKE A
Reservation
(402) 934-9374
levoltaireomaha.com



APPETIZERS (LES ENTREES)

Charcuterie Board (Assiette de Charcuterie) GF	\$18
Three meats condiments stone-ground mustard fruit preserve Add 3 cheeses for \$10	
Escargot GF	\$15
Six de-shelled snails garlic butter parsley Add cheese for \$3	
Baked Shrimp GF	\$15
Six shrimp garlic butter parsley Add cheese for \$3	
Smoked Salmon (Saumon fume et ses condiments) GF	\$18
Norwegian smoked salmon citrus supremes pickled shallots capers olive oil fresh ground pepper	
Foie Gras with toast +	\$32
Fresh Duck liver toasted baguette gray sea salt 4 bites per order	
Brie Josette +	\$15
Baguette baked brie apricot-cranberry chutney balsamic glaze	
Cauliflower Raclette +	\$15
Mushrooms arugula pesto garlic confit toast points	
Columbian-Style Tuna Ceviche +	\$16
Wonton chips spring mix pickled shallots	
Duck Confit Crispy Roll	\$15
Asian plum sauce pickled green apple cabbage	
Mixed Appetizer for two (Assortiment d'entrees pour deux) +	\$35
Escargots smoked rainbow trout rilette brie josette foie gras 1 meat from charcuterie board	
French Onion Soup (Soupe a l'oignon) +	\$8/\$6
Beef broth caramelized onions crostini Gruyère & cheese blend choice of bowl or cup	
Special Soup (Soupe de jour)	\$8/\$6
Updated regularly servers will communicate choice of bowl or cup	

SIDE SALADS (LES SALADES)

Add imported blue cheese \$3 | Add roasted almonds \$1.50 | Add white anchovies \$3.50

House Salad (Salade Maison) GF	\$4
Spring mix lettuce Dijon Balsamic vinaigrette	
Caesar Salad (Salade César) +	\$6
Romaine Caesar dressing house-made croutons parmesan cheese	

SIDES & VEGETABLES (LES LEGUMES)

Sauteed Vegetables (Legumes sautes) GF	\$5
Carrots seasonal vegetables	
Fries (Frites)	\$6
French fries garlic, turmeric & safron aioli Upgrade to parmesan truffle fries for \$3	
Ratatouille GF	\$7
Tomatoes yellow onion eggplant zucchini yellow squash bell peppers herbs de provence garlic	

+ Can be made gluten free

ENTREES (LES PLATS)

Served with house salad | substitute Caesar salad (\$3) or cup of soup (\$4)

Entrees include a starch and vegetable sides

THE RED MEATS (LES VIANDES ROUGES)

Beef Stew (Boeuf Bourguignon) GF **\$34**

Chuck beef | red wine | carrots | mushrooms | onions | parsnip & potato mash

Lamb Sirloin* (Surlonge d'agneau) GF **\$39**

Flageolet beans & chickpeas | artichokes | blueberry & currant gastrique | arugula pesto

Filet Mignon* GF **\$52**

7-8oz tenderloin | parsnip & potato mash | choice of sauce: brandy cream or red wine & mushrooms (sauce Diane)

Add Foie Gras for \$11

Ribeye & Fries* (Steak frites à la Parisienne) + **\$42**

8-10 oz ribeye steak | fries | sauteed vegetables | tomato provencal

Sub truffle fries for \$3

Cajun Veal Scollopine GF **\$37**

Ham | capers | citrus | red wine | okra | parsnip & potato mash

Moonshadow Farm Lamb Burger* + **\$34**

Moroccan spices | brioche bun | Duck-onion-maple jam | sunny side up fried farm egg | Gruyère cheese | fries

Sub truffle fries for \$3

THE OTHER MEATS (LES AUTRES VIANDES)

Duck Confit (Canard Confit) GF **\$37**

Duck quarter | lentils | kale | sweet potato puree | peach-ginger reduction

Coq-au-Vin GF **\$28**

Quarter leg | white wine | oyster mushrooms | bacon | (some ingredients can be removed)

Airline Chicken Breast + **\$37**

Couscous tabouleh | garlic glaze | chick pea puree

THE FISH (LES POISSONS)

Mussels and Fries (Moules & Frites) + **\$35**

Mussels | Choice of Provencal or Blue Cheese sauce | side of fries

Sub truffle fries for \$3

Blackened Faroe Island Salmon GF **\$39**

Cucumber salad | balsamic reduction | tomato jam | sauteed potatoes

Seafood Stew (Bouillabaisse de Marseille) + **\$39**

Flounder | cod | salmon | shrimp | mussels | clams | potatoes | toast points

VEGETARIAN ENTREE

Vegetarian Entree **\$20**

Ask your server for today's selection

DESSERTS (LES DESSERTS)

Crème Brûlée GF **\$11**

Vanilla custard | caramelized sugar | fresh fruit

Chocolate Mousse (Mousse au Chocolate) + **\$11**

Traditional French recipe | dark chocolate ganache | crunchy chocolate bites

Mixed Berries Gazpacho (Gazpacho aux Baies) GF & DF **\$13**

Mixed berry sauce | house made coconut sorbet | popping fruit caviar | fresh fruit

Lemon Lavender Parfait (Parfait au citron et à la lavande) **\$13**

Lemon mousse | lavender cake | fresh fruit

Pot de Creme du Jour GF **\$13**

Triple cream custard | Ask server for flavor of the day

Dessert of the Day (Dessert du Jour) **\$13**

Your server will share the special dessert for the evening

**"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information." Douglas County Health Department.

+ Can be made gluten free

Wilson Calixte - Executive Chef/Owner
Sam Feder - Front of House Manager/Sommelier
Carly Slocumb - Certified Sommelier
Angie Mumford - Sommelier
Talia Lopez - Sous Chef
Olga Bevza - Pastry Chef

Le Voltaire is proud to offer products from Nebraska and the Midwest

Le Voltaire has been open since April 4, 2001. Twenty-plus years have passed and our reputation of being a top fine dining establishment grows every day. A unique dining experience with quality wine, food, and service is our top priority. Thank you for choosing us tonight.

Wilson and LaTonya Calixte, owners
Member of ORA (Omaha Restaurant Association)

We are open
‡ **Tuesday - Thursday**
Happy Hour 4 pm to 6 pm & Dinner from 5 pm to 9 pm
‡ **Friday & Saturday**
Dinner from 4 pm to 10 pm
‡ **Saturday Brunch in collaboration with**
High Tea Omaha 10 am to 2 pm
‡ **Sunday Brunch 10 am to 2 pm (except the third**
Sunday of each month)
‡ **Third Sunday of the Month High Tea of Omaha**

Private party room available, please ask your server for more information.

- ‡ A gratuity of 20% will be added to parties of 6 or more
- ‡ Automatic gratuity is added before discounts on coupons & other promotions
- ‡ For split plates there is an automatic charge of \$8 (includes additional salad and sides)
- ‡ Corking fee of \$20 per bottle (750ml)
- ‡ To ensure proper wine service, we require servers to open all bottles, including wine bottles brought in from outside