



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	
Creole Cajun Baked Crawfish	\$15
Compound butter Cajun spices garlic lemon Add cheese for \$3	
Greek Lavash	\$15
Flatbread house-made arugula pesto feta cheese grape tomatoes olives	
Smoked Salmon (Saumon fume et ses condiments) GF	\$18
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	
Duck Confit Crispy Roll	\$15
Asian plum sauce pickled green apple cabbage	
Mixed Appetizer for two (Assortiment d'entrees pour deux) +	\$35
Escargots baked crawfish 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 Shank (Souris d'agneau) GF	\$39
Bone-in braised in red wine & tomato sauce duck biryani	
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 le Parisienne) +	\$42
8-10 oz ribeye steak fries sauteed vegetables tomato provencal Sub truffle fries for \$3	
Veal Stew (Blanquette de Veau) GF	\$37
White wine capers citrus cream parsnip & potato mash	
Wagyu Beef Burger* +	\$28
Brioche bun onion mushroom marmalade Bleu Cheese black truffle butter fries Sub truffle fries for \$3	

THE OTHER MEATS (LES AUTRES VIANDES)

Duck Cassoulet (Cassoulet de Canard) GF	\$37
Duck confit house-made toulouse sausage lardons demi-glace flageolet beans	
Coq-au-Vin GF	\$28
Quarter leg white wine carrots onions garlic cloves	
Alsacian inspired Pork Shoulder (Choucroute d’Alsace) GF	\$39
Confit pork shoulder house-made toulouse sausage lardons potatoes cooked down sauerkraut	

THE FISH (LES POISSONS)

Mussels and Fries (Moules & Frites) +	\$35
Mussels Choice of Provencial or Blue Cheese sauce side of fries Sub truffle fries for \$3	
Choucroute de la Mer GF	\$39
Flounder cod salmon mussels potatoes cream broth cooked down sauerkraut	
Seafood Stew (Bouillabaisse de Marseille) +	\$39
Flounder cod salmon shrimp mussels clams potatoes rouille 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	
Tiramisu	\$13
Le Voltaire blend espresso soaked lady fingers mascarpone cream cocoa powder	
Stone Fruit Crumble	\$13
Stone fruit mixture brown sugar crumble house-made vanilla ice cream	
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.

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Wilson Calixte - Executive Chef/Owner
Carly Slocumb - Certified Sommelier
Sam Feder - Sommelier
Angie Mumford - Sommelier
Talia Lopez - Sous 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**
✦ **Thursday Night Wine & Oyster night**
✦ **Friday & Saturday Dinner from 4 pm to 10 pm**
✦ **Sunday Brunch 10 am to 2 pm**

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