

Cafe Eau

212 N Kingshighway Blvd 63108-1266 · +13144549000 · Updated: Jan 14, 2026

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FIRST AND SECOND COURSES - CHILLED 7

Antipasto Plate	\$16.00
local charcuterie, mozzarella, fig, pickled vegetables	
Cheese Plate	\$15.00
chefs selection of artisanal cheeses, berries	
Tuna Tartar	\$14.00
cucumber, ginger, soy sherry vinaigrette	
Wagyu Beef Carpaccio	\$14.00
truffle honey, onion jam, crostini	
Caesar	\$8.00
white anchovies, asiago crisp	
Baby Spinach	\$9.00
walnuts, raisins, hearts of palm, onion, strawberry, poppy seed, goat cheese fritter	
Bibb	\$9.00
dolce bleu cheese mousse, almonds, dried cranberries, cabernet pears, roasted garlic vinaigrette	

FIRST AND SECOND COURSES - WARM 6

Butternut Squash Soup	\$5.00
toasted pepita, balsamic reduction	
Osso Bucco	\$10.00
mushroom, marrow, pumpkin	
Sea Scallops	\$14.00
spaghetti squash, madeira cream, balsamic reduction	
Pork Belly	\$13.00
apple, dust, onions	
Stuffed Apple	\$10.00
mushroom bread pudding, grand marnier syrup	
Grilled Vegetable Salad	\$9.00
beets, haricot vert, acorn squash, cipollini, tomato, escarole, balsamic reduction	

MAIN COURSES 7

Certified Angus Beef Tenderloin	\$38.00
crab, bearnaise, potato, asparagus, carrot	
Prime New York	\$32.00
potato galette, white truffle cream spinach, cabernet butter	
Lamb	\$28.00
frangelico butternut squash, swiss chard, bing cherry	
Sea Bass	\$27.00
grits, saffron beurre monte, heirloom carrot	
Irish Organic Salmon	\$28.00
shrimp, mussels, onions, tomatoes, fennel, white wine garlic broth	
Coq Au Vin	\$24.00
mushrooms, lardoons, brussels sprouts, cipollini, brioche	
Vegetable Wellington	\$19.00
seasonal grilled vegetables, beet coulis, saffron beurre blanc	

ADDITIONS 5

Porcini Risotto	\$6.00
pecorino romano, mascarpone, thyme	
Lobster Macncheese	\$16.00
asparagus, sun dried tomato, 3 cheese mornay	
Duck Fries	\$6.00
truffle aioli, marcoot creamery heritage	
Pommes Puree	\$6.00
vermont white cheddar	
Spinach	\$7.00
creamed or sauteed	