

RESTAURANT AND PRIVATE RESTAURANT DINING

lurcat minneapolis



american classics with a nouveau twist

SINCE 2002

Café and Bar Lurcat is an adventure in New American cuisine with a menu of reinterpreted classics, innovative preparations, and seasonal, artisanal ingredients. Located in Loring Park, Lurcat is an urban hangout boasting serious food and vogueish design. The extensive, 200-bottle wine list with 30 pours by the glass is complemented nicely by a tempting “small plates” menu. The sprawling restaurant space features an expansive lounge, private dining room and seasonal outdoor seating with striking views of Loring Park.

AWARDS

wine enthusiast
AWARD OF UNIQUE
DISTINCTION

food and wine
TOP 10 WINE LISTS

city pages “best of”
FRENCH FRIES, SALADS,
WINE BAR

minneapolis st. paul
magazine
TOP 50 RESTAURANTS



Unique spaces for private dining



DONE THAT + THAT + AND + THAT

old-world style TO beyond style

small plates TO big functions

warm receptions TO cool soirees

+ AND EVERYTHING IN BETWEEN +

CAPACITIES

RESTAURANT ACCOMODATES 400 GUESTS

CAFÉ 130 guests + BAR 250 guests + PRIVATE DINING ROOM 55 guests + MEZZANINE 35 guests



Sample menu

BAR FOOD

LURCAT BURGERS + Pair of perfectly seasoned mini burgers served on a buttery toasted bun
TUNA PIZZA + Toasted tortilla with sashimi grade yellowfin tuna and sesame soy dressing
FRENCH FRIES + Award winning French fries served with béarnaise dipping sauce
KING CRAB TARTELETTES + Fruit Salsa

RAW / COLD SALAD

SASHIMI STYLE BEEF SHORT RIB + Wasasbi and Miso
HAMACHI + Jalapeno noodles and pickled vegetables
APPLE, CHEESE AND CHIVE SALAD + Tossed in extra virgin olive oil
BACON, LETTUCE, TOMATO + Blue cheese and buttermilk dressing

BROILIER / GRILL SAUTEE / BRAISES

FARMHOUSE CHICKEN + Honey and cider vinegar sauce
7oz BEEF TENDERLOIN FILET + Two onion sauces
SEA BASS WITH MISO + Roasted Chilean sea bass marinated in white miso
POT ROAST WITH RED WINE + Seasoned boneless beef short ribs braised in red wine

DESSERT

TRIPLE CHOCOLATE CREAM CAKE + Devil's food cake layered with a rich chocolate chantilly cream
WARM CINNAMON-SUGAR DOUGHNUTS + Dozen mini doughnuts tossed in cinnamon and sugar
WARM APPLE CURRANT PECAN CAKE + with cognac butter sauce
DARK CHOCOLATE PROFITEROLES + With salted caramel ice cream