



Spring Bar Menu



Vin



Champagnes & Sparkling Wines

Louis de Sacy Grand Cru Rosé , Verzy, NV	21
Moët et Chamdon White Star , Reims, NV	20
Heidsieck Monopole , Reims, NV	15
Domaine du Chorey , Crémant de Bourgogne, Loire, NV	13

White Wine

Domaine C. Lauerjat , Sancerre, Loire, 2007 (Sauvignon blanc)	11
Domaine Schlumberger , Alsace, 2005 (Pinot gris)	10
Lucien Albrecht, Réserve , Alsace, 2006 (Riesling)	10
Domaine Tripoz , Macon-Loché, 2006 (Chardonnay)	10
Domaine Jourdan , Coteaux du Languedoc, 2007 (Picpoul)	9
Domaine de la Quilla , Loire, 2006 (Muscadet)	8

Rosé

Jean-Luc Colombo , Côte Bleue, Provence, 2008	11
--	----




Red Wine

Domaine de Font Sane , Gigondas, 2006 (Grenache, Syrah)	13
Château Haut Musiel , Tralamont, 2005 (Grenache, Syrah)	11
Château Bujan , Bordeaux, 2006 (Cabernet Sauvignon, Malbec)	11
Mas de la Dame , Provence, 2005 (Grenache, Syrah)	10
Domaine Mas Lavail « EGO » , Côtes Catalanes, 2006 (Grenache)	10
Clos La Coutale , Cahors, South West, 2006 (Malbec, Merlot)	10
Domaine J. Faiveley , Bourgogne, 2006 (Pinot Noir)	10

















Bières



(On tap)

Café du Parc 	8
La Chouffe 	8
Kronenbourg 	8

(By the bottle)

Amstel Light 	6.5
Bass Ale 	6.5
Blue Moon 	6.5
Newcastle Brown Ale 	6.5
Stella Artois 	6.5
Corona Extra – Corona Light 	6.5
Heineken 	6.5
Sam Adams Boston Lager -light 	6.5
Budweiser - Budweiser light 	6
Coors Light 	6
Miller Lite 	6
MGD 64 	6
Brasserie du Bouffay Beer, Blonde 	8
Duchesse de Bourgogne 	8
St Rieul Grand Cru 75 cl 	19.95
Brasserie du Bouffay Beer Blonde 75cl 	19.95

Non-Alcoholic



Citrus Spritzer 6.

Orange juice, pineapple juice and ginger ale with a splash of grenadine

Ginger Limeade 4.

Fresh lime, ginger syrup and club soda

Secret Rouge 6.

Apple juice, pear juice and passion fruit puree, grenadine

Blueberry Lemonade 6.

Lemonade, fresh blueberry puree, splash of club soda

Iced Tea 3.5

Freshly brewed Mighty Leaf tea
Inquire with your server about our selection

French Cocktail Collection



Gwénolé 8.

Orange Juice, Grenadine and Bourgogne Aligoté

Cherry Martini 10.

Grey Goose Vodka, Monin Cherry Syrup, Cranberry Juice

Cherry Blossom Champagne 12.

Heidsieck Champagne, Saint Germain Liqueur

Lillet-ita 11.

Lillet, Grand Marnier, Lime Juice.

Hibiscus Champagne 12.

Heidsieck Champagne and Wild Hibiscus Flowers

Château de la Paix 12.

Vodka, Chambord, Disaronno Amaretto, Monin Apple Syrup, Club Soda

Blueberry Cosmopolitan 13.

Stoli Blueberry, Cointreau, Chambord, Blueberry Puree, Cranberry Juice

Classic Cocktails



Mint Julep 14.

Jim Beam Bourbon, Fresh Mint Leaves

Mojito 10.

Bacardi Superior Rum, Fresh Mint Leaves, Club Soda

Bloody Mary 11.

Svedka Vodka, Tomato Juice

Cosmopolitan 11.

Svedka Vodka, Cointreau, Lime Juice, Cranberry Juice

Cuba Libre 8.

Bacardi Superior Rum, Coca-Cola, Fresh Lime

Gimlet 10.

Beefeater Gin, Lime Juice

Manhattan 11.

Seagram's 7 Crown, Sweet Vermouth, Bitters

Coffee and Tea



Coffee

Fresh Brewed Coffee	4
Americano	4.5
Café au Lait	5.5
Cappuccino	5.5
Café Mocha	5.5
Espresso	4.5
Macchiato	5.5
Hot Chocolate	5.5
Chai Tea latte	5.5

Hot Tea

4

Choice of Mighty Leaf Teas are as follows:

English Breakfast, Earl Grey, Leaves of Provence, Green Tea Passion,
Celebration, Jasmine Mist, Chamomile Citron, African Amber,
and Verbena Mint Organic.

Afternoon Menu



***Available weekdays from 2:00 pm to 4:30 pm
(2:30pm to 4:30pm on Saturday and Sunday)***

Classic Caesar salad 11.

Hearts of Romaine, Shaved Parmesan, Garlic-Croutons
Add chicken 6.00

Tomato Mozzarella 12.

Fresh Basil, Extra Virgin Olive Oil and Aged Balsamic Vinegar

Café du Parc Signature Croque-Monsieur 18.

Grilled French ham and Cheese sandwich

House Smoked Turkey Club 15.

Apple Wood smoked Bacon, Boston lettuce, Tomato, served on Country toast

Chesapeake Crab Cakes 18.

Chayote Remoulade and a Micro Herb Salad

Natural Angus Sirloin Burger 19.

Swiss Cheese, Pickle, Tomato, Lettuce, onion and French Fries