

## ***First Course***

### ***Soupe à l'oignon \$12.00***

French onion soup, caramelized white onions, chicken broth, Gruyère and croutons

### ***Crème du Chou-Fleur \$10.00***

Cream of cauliflower soup, country bread crouton and truffle oil

### ***Ballotine de Saumon d'Ecosse aux herbes fraîches \$14.00***

#### ***Crème fraîche aux herbes***

Poached Salmon roulade served cold with Sour cream Herb puree

### ***Salade Caesar classique \$12.00***

Crisp romaine hearts with shaved Parmesan cheese, Caesar dressing and croutons  
*Add roasted chicken breast \$7.00*

### ***Salade du Parc \$12.00***

Mesclun greens, Gruyère, hard boiled egg, avocado, red onions, tomato, bacon slivers and croutons  
*Add roasted chicken breast \$7.00*

### ***Salade Niçoise \$19.00***

Mesclun salad, olives, green beans, tomatoes, eggs, cucumbers, celery, anchovies, seared rare tuna and balsamic vinaigrette

### ***Assiette De Cochonnailles \$15.00***

Shaved French ham and House-made terrine with Cornichons and country toast  
*Foie Gras torchon Supplement \$10.00*

### ***Assiette de fromages artisanaux \$14.00***

Selection of artisanal cheeses- Please inquire with your server

### ***Tarte Flambée aux Champignons Sauvages à L'Huile de Truffes \$12.00***

Wild Mushroom Tart with Fromage Blanc and Truffle Oil

Parties of 6 or more are subject to an 18% service charge and applicable tax.  
Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness.  
**Conceptualized by three star Michelin Chef Antoine Westermann**

## ***Main Course***

### ***Café du Parc Angus burger \$22.00***

Freshly ground Angus beef, toasted brioche bun, cheddar cheese and hand cut fries

### ***Onglet de bavette poêlé \$23.00***

Pan seared Bavette steak served with Béarnaise sauce and hand cut fries

### ***Risotto de coquilles saint Jacques, Coulis d'herbes \$29.00***

Scallop Risotto with mascarpone and Herb coulis

### ***24 Heures Jarret de Porc Braisé Sous Vide au Fenouil et Citron Confit \$24.00***

24 Hour 'Sous Vide' Braised Pork Shank with Lemon Fennel Confit

### ***Poulet Rôti tout simplement \$24.00***

Roasted Chicken served with roast chicken jus and pomme puree

### ***Gâteau de crabe façon "Westermann" \$33.00***

Crab cake "Westermann" style, fresh jumbo lump crab meat, remoulade sauce and mixed greens

### ***Moules à la marinière \$23.00***

Steamed mussels in a white wine, garlic, shallots, parsley and butter sauce served with hand cut fries

### ***Filet de Truites aux amandes, Haricot Vert \$24.00***

Trout Fillet with Almonds served with French Beans

### ***Friture de Cabillaud \$20.00***

"Fish and Chips" served with hand cut fries accompanied with roasted pepper, herb and garlic mayonnaise sauces

### ***Croque-Monsieur \$18.00***

French ham and gruyere cheese sandwich served with mixed green salad and hand cut fries

### ***Macaroni au Fromage avec Confit de Canard \$18.00***

Macaroni & Cheese with Duck Confit served with a petite mix green salad

### ***Saumon Poêlé Lentille Françaises Sauce au Vin Rouge \$25.00***

Salmon Pan Seared, French Lentils with Red Wine jus

### ***Side Dishes \$6.00***

**Potato Puree**  
**Tagliatelle**  
**Seasonal Vegetables**

**French Fries**  
**Creamed Spinach**  
**Haricot Vert**

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