



Hors D'Oeuvres

**FRENCH ONION SOUP 13**

*Caramelized Onions, Swiss Cheese & Croûtons*

**LOCAL CHEESE BOARD WITH CHARCUTERIE 25**

*Assortment of Locally Sourced Cheeses & Charcuterie  
Served with Artisanal Bread, Pickles, Honey &  
Marmalade*

**CERVELLE DE CANUT 15**

*Creamed Goat Cheese with Fresh Herbs d'Provence &  
Artisanal Bread*

**FLAMMEKUECHE 15**

*Alsace Flatbread Topped with Duck Prosciutto, Figs, &  
Farm-Fresh Ricotta Cheese*

Salads

**CAFÉ DU PARC small 14 large 18**

*Organic Greens, Swiss Cheese, Hard Boiled Egg,  
Avocado, Tomatoes, Red Onions, Bacon & Croûtons  
with Lemon Vinaigrette  
Add Chicken \$8 Salmon \$9 Shrimp \$10  
4 oz Petite Filet \$18*

**KALE CRUNCH small 14 large 18**

*Baby Spinach, Kale, Blueberries, Faro Grain, Carrots  
& Beets with Honey Mustard Vinaigrette  
Add Chicken \$8 Salmon \$9 Shrimp \$10  
4 oz Petite \$18*

Entrées

**THE WILLARD BURGER 20**

*Fried Onions, Roasted Tomatoes, Raclette Cheese with a Truffle Aioli on Brioche Bun*

**CROQUE - MONSIEUR 18**

*French Ham & Swiss Cheese with Bechamel Sauce*

**MUSSELS AND FRITES 25**

*Your Choice: Traditional/Tomato and Capers/ Coconut Thai Curry*

**CREPES DE FRUIT DE MER 24**

*Sautéed Scallops, Shrimp & Mussels Tossed in a Béchamel Sauce*

Accompagniments

**HAND-CUT FRITES 9**

**HERB ROASTED FINGERLING POTATOES 9**

**SEASONAL VEGETABLES 9**

**STEAMED FRENCH GREEN BEANS 9**

**CREAMY MASHED POTATOES 9**

**MIXED GREEN SALAD 9**

**GARLIC BUTTER SAUTEED FRESH SPINACH 9**

Desserts

**CINNAMON CREME BRULEE  
10**

**ANJOU PEAR TART 10**  
*Browned Butter, Pecan Ice Cream,  
Caramel Sauce*

**MOUSSE AU CHOCOLAT 10**