



## HORS D'ŒUVRES

- Gâteau de Crabe Cuit au Plancha** 20  
Pan Fried Jumbo Lump Crab Cake  
Rivulet of Louis Sauce
- Carpaccio Du Bœuf** 18  
Thinly Sliced Prime Beef Tenderloin, Mache Salad,  
Parmesan Shavings, Capers & Lemon Vinaigrette
- Thon Croûtée au Sésame** 19  
Sesame Crusted Yellowfin Tuna, Arugula, Fennel,  
Black Olive Condiment, Pesto, Soy Mustard Vinaigrette
- Salade de Crabe Royale** 27  
King Crab Salad, Avocado Puree, Mozzarella,  
Green Beans, Fingerling Potatoes, Toast Melba



**Les Fromages et La Charcuterie**  
Assortment of French Cheeses and Cold Cuts  
Pâte de Campagne, Cranberry-Walnut Bread,  
Grain Mustard, Honeycomb  
Marmalade

25

## Soupe et salade

- Soupe à l'Oignons Gratinée** 14  
Caramelized Onions, Swiss Cheese, Croutons
- Salade Niçoise** 14 | 19  
Searched Peppered Tuna, Boiled Potatoes,  
Haricot Vert, Hard-Boiled Egg, Niçoise Olives,  
Anchovies, Dijon Mustard Vinaigrette
- Salade Café Du Parc** 14 | 18  
Organic Greens, Tomme de Savoie, Hard-Boiled Egg,  
Avocado, Tomatoes, Red Onions, Bacon, Croutons,  
Lemon Vinaigrette
- Salade Lyonnaise** 16  
Frisée, Lardon, Haricot Vert, Crouton, Poached Egg,  
Dijon Mustard Vinaigrette
- Salade de Chou Frisé Aux Myrtilles** 14 | 19  
Kale, Baby Spinach, Blueberries, Farro, Carrots, Beets  
Honey Mustard Vinaigrette

## Ajouts Grillée | Add Ons

- Poitrine de Poulet** 8  
Chicken Breast
- Filet au Saumon** 9

## Les sandwichs

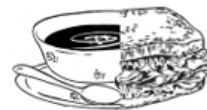
Servi avec votre choix de: Salade Verte ou Pommes Frites  
Served with Your Choice of: Mixed Greens or Pommes Frites

- Burger D'Agneau Marocain** 25  
Hummus, Piquillo Pepper, Parmesan and Arugula
- Saumon Fumé** 22  
Tomato Ciabatta, Avocado, Hard-Boiled Egg,  
Red Onions, Sauce Gribiche
- Croque Monsieur** 21  
French Ham, Gruyère and Sauce Béchamel
- Willard Burger** 23  
Black Angus Beef, Fried Onions, Tomatoes, Pickles,  
Raclette and Truffle Aioli

## Entrées

- Moules à Votre Façon** 25  
Your Choice of Traditional, Tomato and Capers  
or Coconut Thai Curry
- Flétan de l'Atlantique Pané** 32  
Bread Crusted Atlantic Halibut, Gratin Dauphinoise,  
Sautéed Spinach, Artichoke Velouté
- Plat Du Jour** 32  
Chef's Creation of The Day
- Steak Café du Parc** 46  
12oz Prime New York Strip Steak, Haricot Vert,  
Café de Paris Butter, Pommes Frites
- Côte de Porc Grillée** 31  
Grilled Heritage Pork Chop, Fried Brussel Sprouts,  
Spanish Chorizo, Charcuterie Sauce
- Bœuf Bourguignon** 35  
Braised Black Angus Short Rib, Pearl Onions,  
Lardon, Mushrooms, Red Wine Sauce
- Poitrine de Poulet Rôti au Jus** 27  
Free Range Chicken Breast, French Mashed Potatoes, Haricot  
Vert, Natural Chicken Jus
- Strudel aux Légumes Grillés** 24  
Eggplant, Squash, Portobello Mushrooms,  
Wrapped in Filo on Spaghetti Squash

## Formule DE MIDI



Executive Chef, Luca De Marchis | Executive Sous Chef, Gyo Santa



## Desserts

### Trilogie de Chocolat | 15

64% Dark Chocolate Shooter  
Flourless Chocolate Almond Cake Morsel  
Home Made Chocolate Marshmallow Ice Cream  
Rich Dark Chocolate Sauce and Fresh Raspberries

### Profiteroles | 12

Pillow of Baked Pate de Choux  
Vanilla Bean Ice Cream Filling  
Warm Chocolate Sauce Covering

### Crème Brûlée à la Vanille | 12

Madagascar Vanilla Bean Flavored Crème Brûlée  
Buttery Fennel Frond Sable Breton  
Fresh Berries

### Tarte aux Pommes | 15

Fresh Honey Crisp Apple  
Vanilla Ice Cream  
Frangelico Caramel Sauce

### Pavlova aux Fruits Rouges | 15

Dehydrated Meringue filled with Lemon Oil Ice Cream  
Vanilla Scented Berry Compote  
Candied Lemon Rind and Fresh Mint

## Boisson Chaudes

Café	5
Espresso	4
Macchiato	6
Double Espresso	6
Cappuccino	6
Café au Lait   Latte	6
Hot Tea	5

## CORDIALS

Grand Marnier	12
Chambord	12
Amaretto Di Saronno	12
Kahlua	12
Bailey's Irish Cream	12
Domaine De Canton	12
St. Germain Elderflower	12

## Cognac | PORT

Hennessy VSOP	18
Hennessy XO	48
Remy Martin VSOP	18
Remy Martin XO	44
Remy Martin 1738	16
Sandeman Reserve	14
Sandeman 20 yrs	32

Executive Pastry Chef, Jason Jimenez

20% gratuity included for parties of 6 or more