

Café du Parc

HORS D'ŒUVRES

- Gâteau de Crabe Cuit au Plancha** 20
Pan Fried Jumbo Lump Crab Cake
Rivulet of Louis Sauce
- Escargot Façon Bourgogne** 16
French Snail, Garlic Parsley Butter, Mini Fusette
- Thon Croûtée au Sésame** 18
Sesame Crusted Yellowfin Tuna, Arugula, Fennel
Black Olive Condiment, Pesto, Soy Mustard Vinaigrette
- Foie Gras Poeler** 20
Pan Seared Duck Foie Gras, Honey Roasted Rainbow Radish
Celery Root Puree with Hibiscus Gastrique
- Assortiments Méditerranéen** 15
Hummus, Marinated Artichokes, Baba Ghanoush
Served with Grilled Pita



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
- Velouté de Courge Musquée** 14
Butternut Squash, Housemade Croutons, Coconut Milk
- Salade Niçoise** 16
Seared Peppered Tuna, Boiled Potatoes
Haricot Vert, Hard-Boiled Egg, Niçoise Olives
Anchovies, Dijon Mustard Vinaigrette
- Salade Café Du Parc** 14
Organic Greens, Tomme de Savoie, Hard-Boiled Egg
Avocado, Tomatoes, Red Onions, Bacon, Croutons,
Lemon Vinaigrette
- Salade Lyonnaise** 14
Frisée, Lardon, Haricot Vert, Crouton, Poached Egg
Dijon Mustard Vinaigrette
- Salade au Noix de St.-Jacques et Fenouil** 20
Seared Sea Scallops, Fennel Chiffonade, Radicchio
Mache, Espellete Citrus Vinaigrette

SUPPLEMENT POUR SALADE

- Poitrine de Poulet** 8
Chicken Breast
- Filet au Salmon** 9
Salmon Filet
- Petite Tournedos** 18
Petite Filet

LES SANDWICHES

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

- Impossible Willard Burger** 25
Vegan Patties, Pesto, Lettuce, Tomato, Red Onion
Avocado, Parmesan Cheese, Brioche Bun
- Willard Burger** 23
Black Angus Beef, Fried Onions, Tomatoes, Pickles
Raclette, Truffle Aioli
- Willard Lobster Roll** 27
Brioche Roll, Vine Ripe Tomato, Avocado
French Cocktail Sauce, Asian Slaw
- Croque Monsieur** 21
Parisian Ham, Swiss Cheese, Sauce Béchamel

ENTRÉES

- Moules à Votre Façon et Frites** 20
Mussels, Your Choice of Traditional, Tomato and Capers
or Coconut Thai Curry, French Fries
- Fried Tofu** 24
Chick Pea Puree, Roasted Vegetables, Soy Garlic Glaze
- Plat Du Jour** 32
Chef's Creation of The Day
- Steak Café du Parc** 38
10oz Grass-Fed New York Strip Steak, Haricot Vert
Béarnaise Sauce, Pommes Frites
- Halibut Pané** 34
Panko Crusted Halibut, Green Onion Puree
Creamed Leek, Baby Carrot, Charred Green Onion
- Bœuf Bourguignon** 35
Braised Black Angus Short Rib, Pearl Onion
Lardon, Mushrooms, Red Wine Sauce
- Poitrine de Poulet Rôti au Jus** 27
Free Range Chicken Breast, French Mashed Potatoes
Haricot Vert, Natural Chicken Jus
- Omble Chevalier Poêlé** 27
Pan Fried Arctic Char, Green Creamy Lentil

FORMULE DE MIDI

Soupe à l'Oignons Gratinée + ½ Lobster Roll = 23
 Or + Or
 Velouté de Courge Musquée ½ Croque Monsieur

PLATS D'ACCOMPAGNEMENT

- Pommes Frites** 9
Fries
- Purée de Pomme De Terre** 9
Mashed Potatoes
- Haricots Verts Sautés** 9
Sautéed Green Beans

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

Vegetarian, vegan and gluten-free options available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
20% gratuity included for parties of 6 or more



DESSERTS

Crème Brulée à la Vanille | 12

Citrus Madeleine, Fresh Berries

Paris Brest | 12

Nutella and Praline Mousseline filled Choux Pastry
Vanilla Ice Cream

Dark Chocolate Cube | 12

Valrhona Guanaja 70% Chocolate Mousse
Red Currant Compote, Caramelized Pepitas
Sea Salt Caramel Gelato

Exotic Fruit Verrine de Crème | 15

Coconut Tuile, Braised Tropical Fruit

Chocolate Pecan Frangipane Tart | 15

Strawberry Mousse, Vanilla Ice Cream, Berry Sauce

BOISSON CHAUDES

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

CORDIALS

Grand Marnier	16
Amaretto Di Saronno	14
Kahlua	14
Bailey's Irish Cream	15
Domaine De Canton	14
St. Germaine Elderflower	14

COGNAC | PORT

Hennessy VSOP	18
Hennessy XO	44
Remy Martin VSOP	18
Remy Martin XO	44
Taylor Fladgate Port 10 yrs	18
Taylor Fladgate Port 20 yrs	24

Executive Pastry Chef, Jason Jimenez

20% gratuity included for parties of 6 or more