



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 Poêler** 20
Pan Seared Duck Foie Gras, Honey Roasted Rainbow Radish
Celery Root Puree, Hibiscus Gastrique
- Les Huître** 18
Raspberry Point Oysters By Half Dozen
- 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, House Made 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

AJOUTS GRILLÉE | ADD ONS

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

ENTRÉES

- Moules à Votre Façon et Frites** 20
Mussels, Your Choice of Traditional, Tomato and Capers
or Coconut Thai Curry, French Fries
- Cassoulet Toulousain** 32
Stewed White Beans, Duck Leg Confit, Pork Belly
Toulouse Sausage
- Plat Du Jour** 32
Chef's Creation of The Day
- Steak Café du Parc** 38
10oz Grass-Fed New York Strip Steak, Haricot Vert
Café de Paris Butter, Pommes Frites
- Fried Tofu** 24
Chick Pea Puree, Roasted Vegetables, Soy Garlic Glaze
- 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
- Halibut Pané** 34
Panko Crusted Halibut, Green Onion Puree
Creamed Leek, Baby Carrot, Charred Green Onion
- Omble Chevalier Poêlé** 27
Pan Fried Arctic Char, Creamy Lentil
- Filet Au Poivre** 42
Grass-Fed Beef Tenderloin, Peppercorn Sauce
Local Vegetables and Pommes Frites
- Impossible Willard Burger** 25
Vegan Patties, Pesto, Lettuce, Tomato, Red Onion
Avocado, Parmesan Cheese, Brioche Bun

PLATS D'ACCOMPAGNEMENT

- Purée de Pomme De Terre** 9
Mashed Potatoes
- Radis arc-en-ciel** 9
Honey Glazed Rainbow Radish
- Pommes Frites aux Truffes et Parmesan** 9
Truffle Parmesan Fries
- Lentilles Vertes Crémeuses** 9
Creamy Green Lentils
- Legume Mélanger aux Beurre d' Herbes** 9
Seasoned Mixed Vegetables Glazed with Herb Butter Fried

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



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