

Café du Parc

HORS D'ŒUVRES

Gâteau de Crabe Cuit au Plancha
Pan Fried Jumbo Lump Crab Cake
Rivulet of Louis Sauce

Thon Croûtée au Sésame
Sesame Crusted Yellowfin Tuna, Arugula, Fennel
Black Olive Condiment, Pesto, Soy Mustard Vinaigrette

Assortiments Méditerranéen
Hummus, Marinated Artichokes and 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
Caramelized Onions, Swiss Cheese, Croutons

Salade Niçoise
Seared Peppered Tuna, Boiled Potatoes
Haricot Vert, Hard-Boiled Egg, Niçoise Olives
Anchovies, Dijon Mustard Vinaigrette

Salade Café Du Parc
Organic Greens, Tomme de Savoie, Hard-Boiled Egg
Avocado, Tomatoes, Red Onions, Bacon, Croutons
Lemon Vinaigrette

SUPPLEMENT POUR SALADE

Poitrine de Poulet
Chicken Breast

Filet au Salmon
Salmon Filet

Petite Tournedos
Petite Filet

LES SANDWICHES

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

Willard Lobster Roll 20
Brioche Roll, Vine Ripe Tomato, Avocado
French Cocktail Sauce, Asian Slaw

Croque Monsieur 18
Parisian Ham, Swiss Cheese, Sauce Béchamel

Willard Burger 23
Black Angus Beef, Fried Onions, Tomatoes, Pickles
Raclette, Truffle Aioli

Impossible Willard Burger 25
Vegan Patties, Pesto, Lettuce, Tomato, Red Onion
Avocado, Parmesan Cheese, Brioche Bun

ENTRÉES

Moules à Votre Façon et Frites 20
Mussels, Your Choice of Traditional, Tomato and Capers
or Coconut Thai Curry, French Fries

Steak Café du Parc 38
10oz Grass-Fed New York Strip Steak, Haricot Vert
Béarnaise Sauce, Pommes Frites

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

PLATS D'ACCOMPAGNEMENT

Pommes Frites 9
French Fries

Salade de la Maison 9
Mixed Greens Salad

Haricots Verts Sautés 9
Sautéed Green Beans

DESSERTS

Crème Brulée à la Vanille 12
Citrus Madeleine, Fresh Berries

Paris Brest 18
Nutella and Praline Mousseline Filled
Choux Pastry, Vanilla Ice Cream

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