



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

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