

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 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
- 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