

Appetizers

Soupe à l'oignon \$12.00

Caramelized white onions, chicken broth, croutons, Gruyère

Soupe glacée de pois frais \$10.00

Chilled spring pea soup with ricotta cheese, mint and 'popcorn' croutons

Salade du Parc \$12.00

Mesclun greens, Gruyère, hard boiled egg, avocado, red onions, croutons, bacon slivers

Salade Caesar classique \$12.00

Crisp Romaine hearts, shaved Parmesan cheese, croutons

Add Roasted Chicken breast add \$6.00

Petite salade verte organique \$10.00

Organic mixed green with balsamic vinaigrette and fresh herbs

Salade d'asperges \$14.00

Warm asparagus salad, poached farm egg, Cod rillettes. Mizuna salad, coriander vinaigrette

Tartare de thon Ahi \$16.00

Ahi tuna, ginger vinaigrette, radish salad, toasted pistachios and peanuts

Assiette de cochonnailles \$17.00

Pork rillettes, pork terrine, shaved Serrano ham, dry salami with cornichons and country toast

Assiette de fromages artisanaux \$17.00

Daily selection of cheeses – Please inquire with your server

Gâteau de crabe façon Westermann \$14.00

Crab cake "Westermann" style with remoulade sauce and small salad

Available as an entrée with choice of one side \$30.00

Tarte flambée Alsacienne \$11.00

Alsatian style tart topped with smoked bacon, onions and fromage blanc

Add Munster Cheese \$3.00

Entrées

Café du Parc Classics

Each entree is accompanied by your choice of a side dish

*Mashed potato *Fresh egg tagliatelles *Seasonal vegetables *French fries *Creamed spinach

Moules à la marinière \$21.00

Steamed mussels in white wine, shallots, garlic, parsley and butter

Stras-Burger \$21.00

Open-face fresh ground Angus beef topped with caramelized sauerkraut and fresh cabbage salad
Choice of Munster cheese or Gruyère cheese

Carré d'agneau \$32.00

Rack of lamb served with roasted eggplant, baby marble potatoes, tomato confit, thyme infused jus

Entrecôte, sauce béarnaise \$29.00

Pan-seared Rib eye steak with béarnaise sauce

Poulet organique grillé \$20.00

Roasted organic chicken with roasted chicken jus

Parties of 8 or more are subject to an 18% service charge and applicable tax
Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness

Conceptualized by three star Michelin Chef Antoine Westermann

(202) 942-7000 1401 Pennsylvania Ave. NW, Washington, D.C. 20004

Chef's Featured Seasonal Dishes

Filet de thon rouge "Ahi" \$26.00

Seared tuna served rare with bean sprout, snow peas, baby carrots, cilantro, toasted peanuts and wasabi vinaigrette

Poêlée de coquilles St Jacques \$29.00

Fricassée of scallops, mushrooms and spring peas

Poisson du jour (Market Price)

Fresh catch of the day with Chef's daily market accompaniment

Boulettes épicées de porc et boeuf \$26.00

Spiced meatballs with potato gnocchi, fresh salsa and aragula salad

Salade Niçoise \$19.00

Mesclun salad, olives, green beans, tomatoes, Boquerones anchovies, seared rare tuna, balsamic vinaigrette

Poêlée de tagliatelle \$20.00

Tagliatelles with forest mushrooms, green asparagus and a light morel cream sauce

Side Dishes

Additional side dishes \$5.50

Mashed potato
Fresh egg tagliatelles
Seasonal vegetables
French fries
Creamed spinach

Desserts

Crêpes tièdes farcies à la crème vanille, coulis de fraises \$8.00

Stuffed warm crepes filled with vanilla cream, served with strawberry coulis

Fondant au chocolat \$8.00

Warm chocolate cake with a red wine ganache and chocolate sorbet

Soupe glacée de fruits rouges \$8.00

Chilled berries soup accompanied with fromage blanc and fresh mint

Panna cotta au citron et au lait battu \$8.00

Lemon buttermilk panna cotta served with exotic fruit tartar

Irish coffee glacé \$8.00

Whiskey gelée, chocolate mousse, espresso granité, topped with Chantilly cream

Profiteroles au chocolat chaud \$8.00

Puff pastry filled with vanilla ice cream, served with a warm chocolate sauce

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