



Lunch

First Course

Soupe à l'oignon \$12.00

French onion soup, caramelized white onions, chicken broth, Gruyère and croutons

Crème de Champignons Sauvages aux Asperges \$10.00

Wild Mushroom soup, Crouton, crème fraiche, asparagus

Friture de calamars \$11.00

Fried calamari served with Crudités, homemade ketchup and aioli

Petite salade verte organique \$10.00

Organic mixed green salad, shaved fennel and carrots served with balsamic vinaigrette and fresh herbs

Salade Caesar classique \$12.00

Crisp romaine hearts salad served with shaved Parmesan cheese, Caesar dressing and croutons
Add roasted chicken breast \$7.00

Salade du Parc \$12.00

Mesclun greens, Gruyère, hard boiled egg, avocado, red onions, tomato, bacon slivers and croutons
Add roasted chicken breast \$7.00

Salade Niçoise \$19.00

Mesclun salad, olives, green beans, tomatoes, eggs, cucumbers, celery, anchovies, seared rare tuna and balsamic vinaigrette

Pâté de campagne fait maison \$12.00

Homemade country pate accompanied with pickled vegetables, whole grain mustard and country bread

Jambon de Serrano \$12.00

Shaved Serrano ham accompanied with cornichons, Dijon mustard and country bread

Assiette de fromages artisanaux \$14.00

Selection of artisanal cheeses- Please inquire with your server

Tarte flambée Alsacienne \$11.00

Alsatian style tart topped with smoked bacon, onions and fromage Blanc
Add Muenster cheese \$3.00

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



Main Course

Café du Parc Angus burger \$17.00

Freshly ground Angus beef, toasted brioche bun, cheddar cheese and hand cut fries

Onglet de boeuf poêlé \$23.00

Pan seared hanger steak served with Béarnaise sauce and hand cut fries

Coquilles Saint Jacques, Pappardelle et Légumes du temps \$ 21.00

Scallops with Pappardelle and spring vegetables

Cote de Porc cuite "Sous Vide", Salade de pommes de terre à la Niçoise \$ 28.00

Slowly cooked Pork chop with Niçoise potatoes Salad, Glazed Carrots, Natural jus

Poussin rôti à la Diable, pommes pailles \$ 23.00

Roasted Cornish Hen, shoe string potatoes, Tomato mustard demi glace

Gâteau de crabe façon "Westermann" \$27.00

Crab cake "Westermann" style, fresh jumbo lump crab meat, remoulade sauce and mixed greens

Moules à la marinière \$21.00

Steamed mussels in a white wine, garlic, shallots, parsley and butter sauce served with hand cut fries

Filets de Truite farcis aux légumes du temps, Sauce au Riesling \$23.00

Shenandoah Trout fillet stuffed with spring vegetables and Riesling sauce

Friture de Cabillaud \$19.00

"Fish and Chips" served with hand cut fries accompanied with roasted pepper, herbs and garlic mayonnaise sauce

Croque-Monsieur \$18.00

French ham and gruyere cheese sandwich served with mixed green salad and hand cut fries

Seared Minute Steak sandwich \$17.00

Caramelized onion, natural jus on ciabatta baguette

Side Dishes

Additional side dishes \$5.50

Mashed Potato

Pappardelle

Seasonal Vegetables

French Fries

Creamed Spinach

Desserts \$7.50

Please ask your server about our daily dessert board specials

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