

Lunch

First Course

Soupe à l'oignon \$12.00

French onion soup

Caramelized white onions, chicken broth, croutons, Gruyère

Soupe glacée de pois frais \$10.00

Chilled spring pea soup

Ricotta cheese, mint and "pop corn" croutons

Petite salade verte organique \$9.00

Organic mixed green

With balsamic vinaigrette and fresh herbs

Salade Caesar classique \$12.00

Classic Caesar salad

Crisp Romaine hearts, shaved Parmesan cheese, croutons

Add Roasted Chicken breast \$7.00

Salade du Parc \$12.00

Park salad

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

Add Roasted Chicken breast \$6.00

Salade Niçoise \$18.00

Niçoise salad

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

Pâté de campagne fait maison \$12.00

House-made country Pâté

Pickled vegetables, whole grain mustard and country bread

Jambon de Serrano \$12.00

Shaved Serrano ham

Cornichons, Dijon mustard and country bread

Assiette de fromages artisanaux \$14.00

Selection of artisanal cheese

Daily selection of cheeses – Please inquire with your server

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 \$19.00

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

Onglet de boeuf poêlé \$23.00

Pan seared Hanger steak

Béarnaise sauce and fries

Poulet organique grillé \$20.00

Roasted organic chicken

Mashed potato, roasted chicken jus

Gâteau de crabe façon Westermann \$27.00

Crab cake "Westermann" style

Fresh lump crab meat, remoulade sauce and mixed green

Moules à la marinière \$21.00

Mussels "Marinière" style

Steamed mussels in white wine, shallots, garlic, parsley and butter and hand-cut fries

Poisson du jour

Fresh catch of the day

(Market price)

Served with Chef's daily market accompaniments

Poêlée de tagliatelle \$20.00

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

Croque-Monsieur \$18.00

Grilled ham and cheese sandwich

Grilled ham and cheese sandwich served with mixed green salad

Baguette au saumon fumé \$18.00

Smoked salmon Sandwich

Served on a baguette with crème fraîche, herbs and small salad

Side Dishes

Additional side dishes \$5.50

Mashed potato

Fresh egg tagliatelles

Seasonal vegetables

French fries

Creamed spinach

Desserts \$6.00

Please ask your server about our daily dessert board specials

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