



HORS D'ŒUVRES

- Berry Cocktail**
Served with Farm Fresh Cottage Cheese
- Gâteau de Crabe Cuit au Plancha**
Pan Fried Jumbo Crab Cake
Served with a Rivulet of Louis Sauce
- Toast d' Avocat**
Toasted Country Bread, Avocado Chunk
Mesclun Greens, Tomato Salad
Add On: Any Style Egg
- Salmon Fume et Betterave**
Dill Crème Fraiche, Roasted Golden and Purple Beets
Capers, Baby Sorrel, Lemon Vinaigrette

SOUPE, SALADE ET SANDWICHES

- Salad Nicoise**
Peppered Ahi Tuna, Boiled Potatoes, Haricot Vert
Hard Boiled Egg, Dijon Vinaigrette
- Salade Café Du Parc**
Organic Greens, Tomme de Savoie, Hard-Boiled Egg
Avocado, Tomatoes, Red Onions, Bacon, Croutons
Lemon Vinaigrette
- Soupe à l'Oignons Gratinée**
Caramelized Onions, Swiss Cheese, Croutons
- Impossible Willard Burger**
Vegan Patties, Pesto, Lettuce, Tomato, Red Onion
Avocado, Parmesan Cheese, Brioche Bun
- CDP Brunch Burger**
Black Angus Beef, Fried Onions, Tomatoes, Pickles
Raclette, Fried Egg, Truffle Aioli

BRUNCH ENTRÉES

- 14 **Café du Parc Brunch Plate** 22
Scrambled Eggs, Home Fries, Biscuit and Gravy
Chicken Sausage
- 20 **Pain Perdu Croute de Cornflake** 17
Cornflake Crusted French Toast, Fresh Berries
Chantilly Cream
- 17 **Nutella Crêpe** 15
Nutella Filled Crêpe, Toasted Almond, Strawberry
Chocolate Sauce
- 5
- 18 **Les Œufs Bénédicte** 19
On English Muffin with Traditional Hollandaise
Your Choice of:
Spinach and Tomatoes
Canadian Bacon
Maryland Crabmeat
- Grass-Fed Strip Steak and Eggs** 30
Truffle Mashed Potato, Fried Egg, Asparagus Spears
Red Wine Sauce
- 16 **Moules à Votre Façon et Frites** 20
Mussels, Your Choice of Traditional, Tomato and Capers
Or Coconut Thai Curry, French Fries
- 14 **Poitrine de Poulet Grillée** 27
Free Range Chicken Breast, French Mashed Potatoes
Haricot Vert, Natural Chicken Jus
- Hachis Parmentier** 23
Red Wine Braised Short Rib, Caramelized Onions
Mashed Potatoes, Parmesan Cheese, Sunny Side up Egg
- 14
- 25 **Ombre Chevalier Poêlé** 27
Pan Fried Arctic Char, Green Creamy Lentil
- Croque Madame** 23
Parisian Ham, Swiss Cheese, Béchamel, Fried Egg
- 23
- ## DESSERTS
- Crème Brulée à la Vanille** 12
Citrus Madeleine, Fresh Berries
- Paris Brest** 12
Nutella and Praline Mousseline Filled
Choux Pastry, Vanilla Ice Cream

Executive Chef, Luca De Marchis | Executive Sous Chef, Gyo Santa

Vegetarian, vegan and gluten-free options available upon request.
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.
20% gratuity included for parties of 6 or more.