

Breakfast
Tues - Sun 8am - 11:00am
Brunch
Sat & Sun 11:00am - 4:00pm

Lunch
Tues-Sat 11:30am - 6pm

Cafe de la Presse

352 Grant Avenue

San Francisco

415.398.2680

ŒUFS à la

Served until 4PM

Two Eggs Any Style Choice of White or Wheat Toast	15.00	Eggs Benedict Two Poached Eggs, English Muffin, Canadian Bacon, Topped with Hollandaise Sauce	21.00
French Roll Omelet Feta Cheese, Spinach and Tomato Choice of White or Wheat Toast	19.00	Smoked Salmon Eggs Benedict Two Poached Eggs, English Muffin, Smoked Salmon, Topped with Hollandaise Sauce	23.00
Croissant Sandwich Scrambled Eggs, Sausages and Cheddar cheese on Croissant	21.00	Blackstone Eggs Benedict Two Poached Eggs, English Muffin, Baby Spinach, Tomato Topped with Hollandaise Sauce	22.00
Eggs Meurette Two Poached Eggs, Toasted Brioche, Mushrooms, Diced Bacon in a Red Wine Sauce	21.00	Crab Cake Eggs Benedict Two Poached Eggs, English Muffin, Crab Cake, Topped with Hollandaise Sauce	26.00

Egg dish served with Breakfast Potatoes
Substitute English Muffin 2.00, Substitute Eggs Whites 2.00

Sweet

French Toast Authentic Vanilla French Toast	18.00	Baker Basket Croissant, Chocolate Croissant, Almond Croissant, Madeleine, Financier	21.00
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Appetizer

Onion Soup Gratiné Emmental Cheese, Croutons	15.00
Salade Frisée aux Lardons Frisée Salad, Bacon, Warm Poached Egg, Croutons, Chives	19.00
Salade d'Asperges Vertes Steam Green Asparagus, Poached Eggs, Serrano Ham, Hollandaise Sauce	21.00

Dessert

Grand Marnier Crème Brulée	13.00
Profiteroles Vanilla Ice Cream, Warm Chocolate Sauce	14.00
Tarte Tatin Caramelized Apple Tart, Vanilla Gelato	13.00
Caramelized Croissant Pudding Vanilla Gelato, Toffee and Chocolate sauce	14.00
Chocolate Lava Cake	14.00

French Pastry

Plain Croissant	6.00
Chocolate Croissant	6.50
Almond Croissant	6.50

Side

Bread and Butter	6.00
Toast	5.00
French Fries	12.00
Crispy Brussel Sprouts Plum Sauce	12.00
House Salad Dijon Mustard Vinaigrette	12.00
Oyster Mushroom Fricassée	12.00
Seasonal Fruit	12.00
Bacon	6.00
Sausages	6.00
Canadian Bacon	6.00

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The hair of the Dog

Bloody Mary	14.50
Served with Pickles Belle Chasse Vodka 8oz	
Grand Bloody Mary	27.00
Served with Pickles Belle Chasse Vodka 22oz	
Bellini	13.50
Peach Purée House Champagne	
Strawberry Bellini	13.50
Strawberry Purée House Champagne	
Mimosa	13.50
Orange Juice House Champagne	
CDLP Gin And Tonic	15.00
Fever~Tree Eldelflower Tonic, Gin	

Signature Dish

Duck Confit

Potatoes and
Mushrooms« Persillades »

38.00

Coq Au Vin and Fettucine

Braised Chicken Leg in Red Wine,
Onions, Mushrooms, Bacon, Fettucine

34.00

Sandwich

Le Burger, Cajun Aioli and Fries	22.00
Add Swiss, Cheddar, Blue Cheese, Bacon, Mushrooms, Avocado, Egg Over easy, Caramelized Shallots, \$3.00 ea.	
Croque Monsieur	16.00
French Grilled Ham and Cheese Sandwich Add an Egg “over easy” on top \$3.00.	
Fried Chicken Sandwich	19.00
Cajun Aioli, Coleslaw, Arugula	

Cheese and Charcuterie

Serrano Ham, Rosette, Copa, Salame Toscano
Brillat Savarin, Manchego, Comté, Camembert, Humbolt Fog

3 for 28.00

5 for 39.00

Entrée

Warm Chicken Salad	28.00
Avocado, Tomatoes, Cucumber, Haricot Vert, Mesclun Salad, Tarragon Dressing	
Niçoise Salad	25.00
Homemade Tuna Confit in Olive Oil, Assorted Vegetables, Hard Boiled egg, Dijon Mustard Dressing	
New York Steak and Eggs	48.00
New York Steak 12 oz and 2 Eggs over easy, Bordelaise Sauce, French Fries	
Saumon Sauce Hollandaise	38.00
Atlantic Salmon, Asparagus, Quinoa Pilaf, Hollandaise Sauce	
Penne Pasta au Pistou	25.00
Penne Pasta, Pesto, Asparagus, Zucchini, Arugula, Parmesan Cheese, Basil Cream Sauce	
Quiche Lorraine	19.00
Bacon & Swiss cheese Custard Savory Tart	

Plat du Jour 31.00

Oeuf Benedicte au Homard

Lobster Eggs Benedict, Two Poached Eggs, English Muffin, Lobster, Hollandaise sauce

6% SF Employer Mandate Surcharge, Item Split by the Kitchen \$4, No more than 3 credit cards per table

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of foodborne illness.