

**Breakfast**

Mon- Fri  
7:30am -  
11:00am  
Sat - Sun 8am

# Café de la Presse

**Lunch**

Mon- Fri  
11:30am -  
2:30pm  
**Dinner**

352 Grant Avenue

San Francisco

# BRUNCH

## DRINK

**Bloody Mary** 12.50Served with Pickled Okra  
& House Vodka 8oz**Grand Bloody Mary** 24.00Served with Shrimp  
& Bacon 22oz**Bellini** 12.00Peach Purée  
& House Champagne**Strawberry Bellini** 12.00Strawberry Purée  
& House Champagne**Mimosa** 12.00Orange Juice  
& House Champagne

## Sandwiches And Quiches

<b>Pan Bagna</b>	<b>15.00</b>
Homemade Tuna Confit in Olive Oil, Hard Boiled Egg, Cucumber, Tomatoes, Haricots Vert, Potatoes, Fennel, Capers, Olives and Pesto Aioli on Ciabatta Roll	
<b>Hamburger &amp; Fries</b>	<b>16.00</b>
Grilled "Black Angus" Hamburger Add Swiss, Cheddar, Blue Cheese, Bacon, Avocado or Mushrooms \$2.75ea.	
<b>Club Sandwich au Poulet</b>	<b>15.00</b>
Grilled Lemon Thyme Marinated Chicken Breast, Avocado, Bacon, Lettuce, Tomatoes, Mayonnaise on Ciabatta Roll	
<b>Croque Monsieur</b>	<b>13.00</b>
French Grilled Ham and Cheese Sandwich	
<b>Croque Madame</b>	<b>14.00</b>
French Grilled ham and Cheese Sandwich with an Egg "over easy" on top	
<b>Quiche Lorraine</b>	<b>14.00</b>
Bacon & Swiss cheese Custard Savory Tart	



## Plats Principaux



<b>Steak Frites</b>	<b>28.00</b>
Bavette d'Aloyau, Caramelized Shallots, French Fries, Bordelaise Sauce	
<b>Salade Bressane</b>	<b>19.00</b>
Warm Chicken Salad, Celery Root, Persimmon, Salad, Cherry Tomatoes, Pears, and Belgium Endive Warm Tarragon Chicken Vinaigrette	
<b>Salade Niçoise</b>	<b>19.00</b>
Niçoise Salad with Homemade Tuna Confit in Olive Oil, Assorted Vegetables, Hard Boiled Egg Dijon Mustard Dressing	
<b>Confit de Canard</b>	<b>32.00</b>
"Hudson Valley" Mallard Confit of Duck Leg, Potatoes Saladaises & Oyster Mushrooms Fricassée	
<b>Salade Poitevine</b>	<b>17.00</b>
Quinoa Salad Tossed with Roasted Beets, Cucumber, Marinated Artichokes, Feta Cheese, Curly Endives Cherry Tomatoes, Radicchio Sesame oil dressing	

**Chef Laurent Manrique & Executive Chef Patrick Albert wish you a Bon Appétit !**

5% SF Employer Mandate Surcharge

**Breakfast**

Mon- Fri 7:30am  
- 11:00am  
Sat - Sun 8am  
- 11:00am

# Café de la Presse

**Lunch**

Mon- Fri 11:30am  
- 2:30pm

**Dinner**

Mon - Sun 5:30pm

352 Grant Avenue

San Francisco

## SWEET & SAVORY

<b>Foie Gras</b>	24.00
Duck Foie Gras Pâté	
<b>Soupe à l'oignon</b>	11.00
Onion Soup melted Swiss Cheese	
<b>Salmon Bagel</b>	14.50
<b>Croissant Sandwich</b>	15.00
Scrambled Eggs with Sausages and Cheddar cheese on Croissant	
<b>Crêpes à l'Américaine</b>	14.00
Buttermilk Pancakes with Fresh Fruits	
<b>Pain Perdu</b>	14.00
Vanilla French Toast with Warm Berries	
<b>Soupe aux Lentilles et Magret Fumé</b>	11.00
Lentil Soup and Smoked Duck Breast	

*Oeufs à la... Is served until 4PM*  
*Egg dishes served with home fried potatoes*  
*Add English Muffin 2.00, Substitute with Eggs Whites 2.00*  
*Sides of Bacon or Ham or Sausages 4.50*

## ŒUFS à la ...

<b>Œufs à la...</b>	11.00
Two Eggs any style (Choice of White or Wheat Toast)	
<b>Oeufs Bénédicte</b>	15.00
Eggs Benedict	
<b>Oeufs à la Norvégienne</b>	16.00
Smoked Salmon Eggs Benedict	
<b>Omelette au Jambon et Fromage</b>	15.00
Ham and Swiss Cheese Omelet (Choice of White or Wheat Toast)	
<b>Omelette aux Epinards et Fromage Feta</b>	15.00
Spinach, Feta Cheese and Tomatoes Omelet (Choice of White or Wheat Toast)	
<b>Oeufs en Meurette</b>	15.00
Poached Eggs in Red Wine Sauce, Mushrooms, Diced Bacon, Toasted Brioche	

Cornet of Fries

## SIDES \$8.50

Wilted Spinach

Macaroni Gratin

## SALADES

<b>Salade de Laitue</b>	11.00
Little Gems Lettuce with Fresh Herbs, Hazelnuts oil, Dijon Mustard Vinaigrette	
<b>Salade Frisée aux Lardons</b>	15.00
Frisée Salad, Warm Poached Egg, Bacon, Croutons, Chives Baton Dijon Mustard	

