

Breakfast

Mon- Fri 7:30am – 11:00am

Sat – Sun 8am – 11:00am

Brunch

Sat & Sun 11:00am – 4:30pm

CAFÉ DE LA PRESSE**Lunch**

Mon- Fri 11:30am – 2:30pm

Dinner

Mon – Sun 5:30pm – 9:00pm

352 Grant Avenue

San Francisco

415.398.2680

DINNER**HORS D'OEUVRES****Soupe à l'Oignon 11.00**

Onion Soup & Croutons, Melted Swiss Cheese

Salade de Laitue 11.00

Little Gem Lettuce with Hazelnuts Oil & Fresh Herbs, Dijon Mustard Dressing

Salade Frisée aux Lardons 15.00

Frisée Salad with Warm Poached Egg & Diced Bacon, Croutons, Chives and Dijon Mustard Dressing

Foie Gras au Torchon 25.00

Duck Foie Gras au Torchon, Pain de Campagne

Tarte aux Crevettes et Champignons 13.00

Sauteed Mushrooms and Prawns on a Crispy flat bread

Escargots Persillade 15.00

Six Escargots in the Shell in Garlic Parsley Butter

Sides**\$8.50***Cornet of Fries**Fricassée of Mushrooms**Wilted Spinach**Macaroni Gratin***PLATS PRINCIPAUX****Steak Frites 29.00**Bavette d'Aloyau, Caramelized Shallots, and French Fries.
Bordelaise Sauce**Confit de Canard Maison 32.00**

"Hudson Valley" Mallard Confit of Duck Leg, Potatoes Saladaises & Oyster Mushrooms Fricassée

Moules à la Marseillaise 22.00

Steamed Black Mussels, Tomato Sauce and Fennel.

Hamburger and Fries 16.00

"Black Angus" Hamburger, Add \$2.50 Each for Cheese, Bacon, Avocado, Mushrooms, Caramelized Onions

Espadon Grillé 28.00

Grilled Swordfish, Soft Polenta, Jumbo Asparagus, Black Peppercorn sauce

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

5% SF Employer Mandate Surcharge

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DINNER

For centuries, cafés of the worlds over have provided patrons with entertainment that draws on all walks of life. In these gathering places of art, politics, fashion, and everyday events, café-goers partake in a unique convergence of eclectic culture and traditional cuisine. Parisian-inspired Café de la Presse continues the trend with international literature, classic fare, and the age-old pastime of dining, relaxing, and conversing in a vibrant atmosphere.



Plat du Jour

*Lundi***Poulet Grand-Mère**

Roasted Chicken Grand –Mère Style

24.00

*Mardi***Boeuf Braisé aux Panais**Braised Short ribs, Parsnips Purées,
Red wine Sauce

28.00

*Mercredi***Couscous**Couscous, Braised Chicken & Lamb,
Moroccan Spices

28.00

*Jeudi***Cassoulet**Duck Confit, Pork Shoulder, Sausages &
White Bean Casserole

28.00

*Vendredi***Pavé de Saumon Béarnaise**

Salmon Filet, Wild Rice, Béarnaise Sauce

28.00



MENU GOURMAND

*Three Courses 42.00**Four Courses 49.00***Amuse****Feuillantine d'Asperges Vertes***Asparagus Feuillantine, Herbs Mousseline Sauce*

Or

Saumon Fumé sur Brioche*Smoked Salmon on toasted Brioche, Cucumber, Horseradich Aioli***Hamachi Poêlé, Purée au Basilic, Vinaigrette au jus de Moules***Pan Seared Hamachi, Basil Purée, Artichokes and Mussels Vinaigrette*

Or

Filet de Canard aux Salsifis, Champignons et Porto*Pan Roasted Duck Breast, Salsify, Mushroom Phyllo, Port reduction***Tomme de Savoie****Fondant au Chocolat***Chocolate Molten Cake**No Substitutions*

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