

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	12.00	Foie Gras au Torchon	27.00
Onion Soup & Croutons, Melted Swiss Cheese		Duck Foie Gras au Torchon, Pain de Campagne	
Salade de Laitue	12.00	Tarte au Saumon Fumé	15.00
Little Gem Lettuce with Hazelnuts Oil & Fresh Herbs, Dijon Mustard Dressing		Smoked Salmon, Capers, Horseradish on Crispy Flat Bread	
Salade Frisée aux Lardons	16.00	Escargots Persillade	17.00
Frisée Salad with Warm Poached Egg & Diced Bacon, Croutons, Chives and Dijon Mustard Dressing		Six Escargots in the Shell in Garlic Parsley Butter	
		Soupe de Courge	12.00
		Butternut Squash Soup, Five-Spice Cream	

**PLATS PRINCIPAUX**

Steak Frites	31.00
Bavette d'Aloyau, Caramelized Shallots, and French Fries. Bordelaise Sauce	
Confit de Canard Maison	34.00
"Hudson Valley" Mallard Confit of Duck Leg, Potatoes Salardaises & Oyster Mushrooms Fricassée	
Mouclade	24.00
Steamed Black Mussels, Curry Sauce, Diced Appels, French Fries	
Hamburger and Fries	17.00
"Black Angus" Hamburger, Add \$2.50 Each for Cheese, Bacon, Avocado, Mushrooms, Caramelized Onions	
Salade Pacifique	26.00
Seared Ahi Tuna, Quail Egg, Avocado, Arugula Salad, Lemon Confit, Capers Sundried Tomato Pesto	

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****MENU GOURMAND***Three Courses 44.00**Four Courses 51.00***Amuse****Coquilles Saint Jacques Poêlées**

Seared Scallops with Celery Root and Green Apple Remoulade

Or

Cocktail de Crevettes*Shrimps Cocktail, Avocado, Grapefruit, Tomato***Agneau en Croûte d'Herbes***Herb Crusted Loin of Lamb, Vegetable Tian, Crispy Polenta Cake*

Or

Médaille de Saumon Sauce Moutarde*Horseradish Crusted Salmon Medaillon with Mustard sauce, French Lentils***Brillat Savarin, Crostini, Baby Lettuce****Tarte Bourdaloue***Almond Pear Tart, Ginger Pear Sorbet**No Substitutions**Lundi***Poulet Grand-Mère**

Roasted Chicken Grand –Mère Style

25.00

*Mardi***Steak Tartare**

Raw Chopped Sirloin Steak, Condiments &

Fries

25.00

*Mercredi***Couscous**

Couscous, Braised Chicken & Lamb,

Moroccan Spices

29.00

*Jendredi***Cassoulet**

Duck Confit, Pork Shoulder, Sausages &

White Bean Casserole

29.00

*Vendredi***Bouillabaisse**

Fish Stew, Marseille Style

29.00



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