

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 – Wed 5:30pm – 9:00pm

Thur – Fri 5:30pm – 9:00pm

352 Grant Avenue

San Francisco

415.398.2680

LUNCH**Hors d'œuvres****Salade de Laitue** 12.00

Little Gems Lettuce with Fresh Herbs, Dijon Mustard Vinaigrette

Salade Frisée aux Lardons 16.00

Frisée Salad, Bacon, Warm Poached Egg, Croutons, Chives

Soupe à l'Oignon 12.00

Onion Soup Melted Cheese

Soupe de Courge 12.00

Butternut Squash Soup, Five-Spice Cream

Foie Gras 27.00

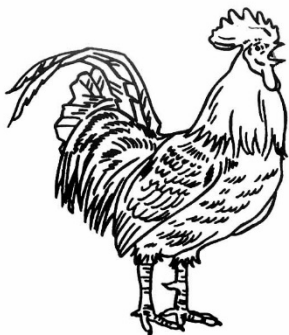
Duck Foie Gras au Torchon, Pain de Campagne

Tarte au Saumon Fumé 15.00

Smoked Salmon, Capers, Horseradish Cream on Crispy Flat Bread

Assiette de Fromages

22.00/35.00

*Three or Five Artisan's Cheese with Garnish***Assiette de Charcuteries** 22.00/35.00*Three or Five Charcuteries with Garnish***Sides**

\$9.00

*Cornet of Fries**Salade de Mesclun**Wilted Spinach**Macaroni Gratin***Plat du jour***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

Jeudi 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.

Breakfast

Mon- Fri 7:30am – 11:00am

Sat – Sun 8am – 11:30am

Brunch

Sat & Sun 11:00am – 4:30pm

CAFÉ DE LA BRESSE**Lunch**

Mon- Fri 11:30am – 2:30pm

Dinner

Mon – Wed 5:30pm – 9pm

Thur – Fri 5:30pm – 9pm

352 Grant Avenue

San Francisco

415.398.2680

Salades Composées et Gourmandes**Salade Bressane****21.00**Warm Chicken Salad, Arugula, Celery Root, Apple, Persimmon, Pomegranate, Cherry Tomatoes, Grapes
Warm Tarragon Chicken Vinaigrette**Salade Niçoise****21.00**Niçoise Salad with Homemade Tuna Confit in Olive Oil, Assorted Vegetables, Hard Boiled egg
Dijon Mustard Dressing**Salade Poitevine****21.00**Quinoa Salad Tossed with Roasted Beets, Cucumber, Marinated Artichokes, Feta Cheese, Curly Endives
Cherry Tomatoes, Radicchio
Sesame dressing**Salade Pacifique****26.00**Seared Ahi Tuna, Quail Egg, Avocado, Arugula Salad, Lemon Confit, Capers
Sundried Tomato Pesto**Sandwiches****Plats Principaux****Pan Bagna****16.00**Homemade Tuna Confit in Olive Oil, Hard Boiled Egg,
Cucumber, Tomatoes, Haricots Vert, Potatoes, Fennel,
Capers, Olives and Pesto Aioli on Ciabatta Roll**Hamburger & Fries****17.00**Grilled “Black Angus” Hamburger
Add Swiss, Cheddar, Blue Cheese, Bacon, Avocado or
Mushrooms \$2.75ea.**Club Sandwich au Poulet****16.00**Grilled Lemon Thyme Marinated Chicken Breast, Avocado,
Bacon, Lettuce, Tomatoes, Mayonnaise on Ciabatta Roll**Croque Monsieur****14.00**

French Grilled Ham and Cheese Sandwich

Croque Madame**15.00**French Grilled ham and Cheese Sandwich with an Egg “over
easy” on top**Omelette au Fromage Frais et Fines Herbes****16.00**

Fresh Goat Cheese and Herbs Omelet, Spring Mix

Steak Frites**31.00**

Bavette d’Aloyau, Caramelized Shallots, Bordelaise sauce

Mouclade**24.00**

Steamed Black Mussels, Curry Sauce, Diced Appels, French Fries

Confit de Canard**34.00**“Hudson Valley” Mallard Confit of Duck Leg, Potatoes Saladaises
& Oyster Mushrooms Fricassée**Quiche Lorraine****15.00**

Bacon & Swiss cheese Custard Savory Tart

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

5% SF Employer Mandate Surcharge