

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** 11.00

Little Gems Lettuce with Fresh Herbs, Dijon Mustard Vinaigrette

Salade Frisée aux Lardons 15.00

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

Soupe à l'Oignon 11.00

Onion Soup Melted Cheese

Soupe du Jour 11.00

Soup of the Day

Foie Gras 25.00

Duck Foie Gras au Torchon, Pain de Campagne

Tarte aux Crevettes et Champignons 14.00

Sautéed mushrooms and Prawns on a crispy flat bread

**Plat du jour***Lundi* Poulet Grand-Mère

Roasted Chicken Grand-Mère Style

24.00

Mardi Bœuf 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

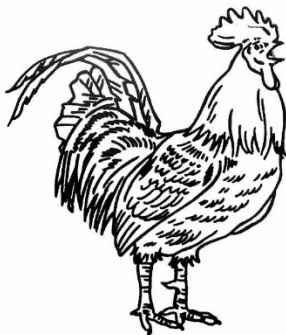
Duck Confit, Pork Shoulder, Sausages & White Bean Casserole

28.00

Vendredi Pavé de Saumon Béarnaise

Salmon Filet, Wild Rice, Béarnaise Sauce

28.00



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

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Salades Composées et Gourmandes**Salade Bressane****19.50**

Warm Chicken Salad, Celery Root, Mesclun salad, Cherry Tomatoes, Pears, and Belgium Endive

Warm Tarragon Chicken Vinaigrette

Salade Niçoise**19.50**

Niçoise Salad with Homemade Tuna Confit in Olive Oil, Assorted Vegetables, Hard Boiled egg

Dijon Mustard Dressing

Salade Poitevine**18.00**

Quinoa Salad Tossed with Roasted Beets, Cucumber, Marinated Artichokes, Feta Cheese, Curly Endives

Cherry Tomatoes, Radicchio

Sesame oil dressing

**Sandwiches****Plats Principaux****Pan Bagna****15.00**

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**16.00**

Grilled “Black Angus” Hamburger

Add Swiss, Cheddar, Blue Cheese, Bacon, Avocado or Mushrooms \$2.75ea.

Club Sandwich au Poulet**15.00**

Grilled Lemon Thyme Marinated Chicken Breast, Avocado, Bacon, Lettuce, Tomatoes, Mayonnaise on Ciabatta Roll

Croque Monsieur**13.00**

French Grilled Ham and Cheese Sandwich

Croque Madame**14.00**

French Grilled ham and Cheese Sandwich with an Egg “over easy” on top

**Omelette au Fromage Frais et Fines Herbes****15.00**

Fresh Goat Cheese and Herbs Omelet, Spring Mix

Steak Frites**29.00**

Bavette d’Aloyau, Caramelized Shallots, Bordelaise sauce

Moules à la Marseillaise**22.00**

Steamed Black Mussels, Tomato Sauce and Fennel.

Confit de Canard**32.00**

“Hudson Valley” Mallard Confit of Duck Leg, Potatoes Salardaises & Oyster Mushrooms Fricassée

Quiche Lorraine**14.00**

Bacon & Swiss cheese Custard Savory Tart

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