Due to the circumstances our hours of Operation have changed.

We will be happy to welcome you on our outside patio and indoor dinning

Tuesday to Saturday from 11.30Am to 6.30Pm
Sunday from 10.30Am to 4.30Pm
Brunch menu will be served on Saturday and Sunday

Bring Café de la Presse Home

Place your Order via
Our Website
or
Phone
Two Eggs Any Style 12.00
Choice of White or Wheat Toast

French Roll Omelet 17.00
Feta Cheese, Spinach and Tomato
Choice of White or Wheat Toast

Croissant Sandwich 18.00
Scrambled Eggs, Sausages and Cheddar cheese on Croissant
Eggs dish served with Breakfast Potatoes
Substitute English Muffin 2.00, Substitute Eggs Whites 2.00

Eggs Benedict 18.00
Two Poached Eggs, English Muffin, French Ham, Topped with Hollandaise Sauce

Smoked Salmon Eggs Benedict 20.00
Two Poached Eggs, English Muffin, Smoked Salmon Topped with Hollandaise Sauce

Eggs Meurette 18.00
Two Poached Eggs, Mushrooms, Bacon and Bordelaise Sauce

French Toast 15.00
Authentic Vanilla French Toast

Seasonal Fruit Platter 14.00

Onion Soup Gratiné 12.00
Emmental Cheese, Croutons

Butter Lettuce Salad 12.00
Toasted Hazelnuts, Garden Herbs, Sherry vinegar Dressing

Niçoise Salad 16.00
Homemade Tuna Confit in Olive Oil, Assorted Vegetables, Hard Boiled egg

Salade Frisée aux Lardons 16.00
Frisée Salad, Bacon, Warm Poached Egg, Croutons, Chives

Croque Monsieur Provençal 14.00
French Grilled Ham and Cheese Sandwich with Tomato and Pesto
Add an Egg “over easy” on top 1.50

Fried Chicken Sandwich 16.00
Cajun Aioli, Cole Slow, Arugula

Atlantic Salmon Sauce Vierge 29.00
Olive Oil Poached Salmon, Shaved Asparagus, Fennel, Haricot vert Salad.

Grilled Hanger Steak 29.00
Spicy French Fries, Romesco and Chimichurri Sauce

Rigatoni and Lamb Ragù 24.00
Tomato, Oregano, Arugula and Parmesan

Coq au Vin 27.00
Braised Chicken in Red Wine Sauce, Bacon, Mushroom, Pearl Onions Fettucine Pasta.

Black Angus Hamburger & Fries 18.00
Grilled “Black Angus” Hamburger.
Add Swiss, Cheddar, Blue Cheese, Bacon, Avocado or Mushrooms $2.75ea.

Grand Marnier Crème Brûlée 12.00

Profiteroles 13.00
Vanilla Ice Cream, Warm Chocolate Sauce

French Cookies 11.00
Madeleine, Almond Financier, Crispy Palmier, Jam

Caramelized Apple Tart Tatin 12.00

This is a temporary menu due to the circumstances.

Entire Menu available for pick up
Chef Laurent Manrique & Executive Chef Patrick Albert wish you a BonAppétit!
6% SF Mandate