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
Appetizer

Warm Mediterranean Mixed Olives 8.00
Selection Charcuteries and Artisan Cheeses 3 for 22.00
Pickles, Jam, Bread and Butter 5 for 32.00
Saffron Deviled Eggs 8.00
Mustard and Piquillos Peppers Purée
Salted Cod Fritters 12.00
Cajun Aioli, Shaved Fennel
Provençal Vegetable Soup 12.00
Pesto, Parmesan Cheese
Onion Soup Gratiné 12.00
Emmental Cheese, Croutons
Butter Lettuce Salad 12.00
Toasted Hazelnuts, Garden Herbs, Sherry vinegar Dressing
Smoked Salmon Tarte Flambee 15.00
Crispy Flat bread, Smoked Salmon, Horseradish Crème Fraiche, Red Onions cured
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

Entrée

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
Black Angus Hamburger & Fries 18.00
Grilled “Black Angus” Hamburger
Add Swiss, Cheddar, Blue Cheese, Bacon, Avocado or Mushrooms $2.75ea.
Atlantic Salmon Sauce Vierge 29.00
Olive Oil Poached Salmon, Shaved Asparagus, Fennel, Haricots vert Salad.
Grilled Hanger Steak 29.00
Spicy French Fries, Romesco and Chimichurri Sauce
Moules Frites à la Catalane 24.00
Steamed Black Mussels, Tomatoes, Chorizo, Flat Bread, Spicy French Fries
Spring Fettucine 24.00
Fettucine Pasta, Arugula Pesto, Asparagus, Zucchini, Fennel, Basil Cream
Coq au Vin 27.00
Braised Chicken in Red Wine Sauce, Bacon, Mushroom, Pearl Onions
Fettucine Pasta.

Signature Dish

Six Escargots 16.00
Garlic Parsley butter, Baguette
Duck Confit 28.00
Potatoes and Mushrooms
« Persillades»

Side

Bread and Butter 4.50
Spicy French fries 9.00
Sautéed Green Beans 9.00
With Toasted Almonds
Mushrooms Fricassee 9.00
House Salad 9.00
Dijon Mustard Vinaigrette

Sweet

Grand Marnier Crème Brulée 12.00
Profiteroles 13.00
Vanilla Ice Cream, Warm Chocolate Sauce
CDLP Chocolate Mousse 12.00
Chocolate mousse, Salted Caramel Truffle, Whipped Cream
Caramelized Apple Tart Tatin 12.00
Vanilla Ice Cream

Daily Specials Available
Ask Your Server

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 Bon Appétit!
6% SF Mandate