

café dupont

les salades/ salads

salade cesar	9
choice of chicken or shrimp	14
salade maison	9
mesclun, tomatoes, cucumbers onions, carrots	
salade niçoise	12
rare tuna, potatoes, green beans boiled egg, lettuce	
salade de roquette	10
arugula, baby beets, blood orange goat cheese	
salade d'épinards et steak grillé	12
baby spinach, grilled hanger steak blue cheese, walnuts	
salade de frisée aux pommes braisés	10
frisee, poached egg, bacon, almonds braised apples	

les potages/ soups

soupe à l'oignon gratinée	8
french onion soup	
soupe du jour	8
soup of the day	
chaudrée de palourdes	9
new england clam chowder	

les moules/ mussels

small portion	9
large portion with fries	19
moules marinière	
white wine, cream, shallots, herbs	
moules marseille	
white wine, cream, fennel, leeks, tarragon	
moules napolitaine	
fresh tomato, basil	
moules dupont	
cream, chorizo, garlic, onion	

aperitifs

french 75	10
cognac, fresh lemon juice cointreau, sparkling wine	10
side car	11
cognac, fresh lemon juice cointreau, sugar rim	11
thyme gimlet	11
gin, fresh muddled lime fresh thyme	11
negroni	11
gin, campari, sweet vermouth, orange twist	11
alan's love	11
pear vodka st. germaine fresh muddled cucumber fresh muddled lime cucumber garnish	11

bubbles

champagne cocktail	10
sparkling wine blood orange bitters sugar cube	10
the dupont impérial	11
sparkling wine st. germaine elderflower	11
domain chandon rose	10
sonoma, ca, nv	10
moët & chandon impérial	18
eperney, france, nv	18
thibaut – jannison	12
“blanc de charonnay” monticello, va, nv	12
veuve cliquot	21
reims, france, nv	21

hors d'oeuvres/ starters

tarte flambé	10
alsatian tart, sour cream, onions, bacon	
steak tartar	12/24
mesclun, sourdough bread	
terriner de foie gras	16
apple chutney, toasted brioche	
cocktail de crevettes	14
shrimp cocktail, cocktail sauce caper aioli	
poulpe au vinaigrette	8
octopus, celery, leeks red pepper, lemon dressing	
huîtres	3
blue point oysters cape may salt oysters	
escargots de bourgogne	9
baked snails with herb butter	
gâteau de crabe, sauce choron	13
crab cake with tomato hollandaise	

charcuterie & fromage

fromage/ cheese	
chef selected cheese from cowgirl creamery	
choice of 2	8
choice of 3	11
choice of 4	14
charcuterie/ cured meat	
european style cured meat	
choice of 2	8
choice of 3	11
choice of 4	14

hours of operation

breakfast

monday to friday: 6:30am – 11:00am

brunch

saturday & sunday: 6:30am – 2:00pm

dinner

sunday to thursday: 5:30pm – 10:00pm
friday & saturday: 5:30pm – 11:00pm

for reservations please contact 202-797-0169

executive chef silvan kramer
chef de cuisine chris
amendola

café dupont

les plats principaux/ entrees

boeuf bourgignon 19
pearl onions, bacon, mushrooms,
noodles

cassoulet maison
19
sausage, duck, lamb, bean ragout

confit de cuisse de canard 23
duck leg confit, puy lentils

poulet rôti 19
whole roasted baby chicken
fingerling potatoes with fresh herbs

lapin au couscous 21
slow braised leg of rabbit, couscous

boudin noir 18
roasted potatoes, apple compote

carré d'agneau
29
rack of lamb, ratatouille

steak haché 13/15
hamburger/ with cheese

loup de mer rôti
23
whole roasted mediterranean sea bass
pernod butter sauce

saumon poêlé 20
pan seared salmon
crab meat and mushroom cream
fennel, potatoes

filet de perche meunière
18
perch filet, brown lemon butter
boiled herb potatoes

tagliatelle aux champignons des bois
16
tagliatelle pasta, feta cheese,
mushrooms

les steak frites

all steaks are served
with french fries and a
choice of one sauce

filet de boeuf naturel
all natural beef filet
29

contre filet de boeuf
sirloin steak
25

onglet de boeuf
hanger steak
21

bavette d'ailou
skirt steak
19

SAUCES

béarnaise
tarragon hollandaise
au poivre vert
green peppercorn
sauce

aux champignons
mushroom sauce

au vin rouge
red wine sauce

beurre café de paris
herb butter

les plats du jour/ daily specials 19

lundi/ monday
quiche lorraine
bacon and leeks tart, salad

mardi/ tuesday
emincé de poulet zurichoise
diced chicken in mushroom cream
sauce

mercredi/ wednesday
blanquette de veau
white veal stew, noodles

jeudi/ thursday
coq au vin
chicken, pearl onions, mushrooms,
rice

vendredi/ friday
bouillabaisse
seafood soup, saffron, sauce rouille

samedi/ saturday
jarret d'agneau braisé
braised lamb shank, crushed
potatoes

dimanche/ sunday
onglet de boeuf chasseur
grilled hanger steak, mushroom
sauce bacon, onions, mashed
potatoes

les garnitures/ side dishes 5

carottes vichy/ vichy carrots
haricots vert/ green beans
épinards au beurre/ butter spinach
gratin dauphinoise/ potato gratin
potatoes puree/ mashed potatoes
potatoes frites/ french fries
macaroni au fromage gratiné/ mac &
cheese

vin blanc/ white wine by the glass

vermentino, argiolas; sardinia, italy

8 35

white blend, cape mentelle; margaret river, australia

9 39

sauvignon blanc, *semillion*

riesling, charles smith "kungfu girl"; columbia valley, wa

10 45

chenin blanc, les fosses d' hareng; loire, france

11 49

sauvignon blanc, sacred hill; marlborough, new zealand

11 51

pinot gris, trimbach "reserve"; alsace, france

11 55

viognier, freemark abbey; rutherford, ca 12 55

sauvignon blanc, domaine hubert brochard; loire, france

12 56

chardonnay, vocoret; burgundy, france 13 59

vin rouge/ red wine by the glass

cabernet sauvignon, cellar 8; Sonoma county, ca

8 35

shiraz, archetype, barossa valley, australia

9 39

red blend, château maison blanche; bordeaux, france

10 44

merlot, *cabernet franc*

malbec, catena; mendoza, argentina

10 45

mondouse, au bon climant; santa maria, ca

11 49

red blend, ferraton rouge; rhone valley, france

11 49

syrah, *grenache*, *mourvedre*

merlot, matanzas creek; sonoma county, ca

12 62

grenache, domaine de la maurelle; rhone valley, france

13 65