

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

bubbles

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

hors d'oeuvres/ starters

tarte flambé	10
alsatian tart, sour cream, onions, bacon	
steak tartar	12/24
mesclun, sourdough bread	
terrine 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

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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 sun dried tomatoes, spinach baby carrots, porcini cream	

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'aloyau

skirt steak
19

saucés

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

pommes puree/ mashed potatoes

pommes frites/ french fries

macaroni au fromage gratiné/ mac & cheese

vin blanc/ white wine by the glass

<i>chardonnay</i> , vocoret; burgundy, france	13
<i>chenin blanc</i> , les fosses d' hareng; loire, france	11
<i>pinot gris</i> , trimbach "reserve"; alsace, france	12
<i>riesling</i> , sagelands; columbia valley, wa	10
<i>sauvignon blanc</i> , sacred hill; marlborough, new zealand	11
<i>sauvignon blanc</i> , domaine hubert brochard; loire, france	12
<i>vermentino</i> , argiolas; sardinia, italy	8
<i>viognier</i> , roseblum "kathy's cuvee"; sonoma, ca	12
white blend, cape mentel; margaret river, australia	9
<i>sauvignon blanc</i> , <i>semillion</i>	

vin rouge/ red wine by the glass

<i>cabernet sauvignon</i> , charles smith; columbia valley, wa	12
<i>grenache</i> , domaine de la maurelle; rhone valley, france	13
<i>malbec</i> , catena; mendoza, argentina	10
<i>merlot</i> , matanzas creek; sonoma county, ca	12
<i>mondouse</i> , au bon climat; santa maria, ca	11
<i>mourvedre</i> , jade mountain; contra costa, ca	10
<i>pinot noir</i> , acacia; north/central coast, ca	11
<i>shiraz</i> , archetype, barossa valley, australia	9
red blend, château maison blanche; bordeaux, france	10
<i>merlot</i> , <i>cabernet franc</i>	
chateaneuf du pape, domaine du vieux telegraphe	18
"télégramme"; france	
<i>grenache</i> , <i>syrrah</i> , <i>mourvedre</i> , <i>cincaut</i>	
red blend, ferraton rouge; rhone valley, france	11
<i>syrrah</i> , <i>grenache</i> , <i>mourvedre</i>	

sommelier theo rutherford
beverage manager jeremy sidman