

café dupont

HORS D'OEUVRES/ STARTERS

carpaccio de boeuf angus noir black angus beef carpaccio, arugula parmesan, extra virgin olive oil	12
terriner de foie gras, purée de pommes foie gras terrine, apple purée warm brioche	14
cocktail de crevettes shrimp cocktail, cocktail sauce caper aioli	14
coquilles saint jacques pan seared scallops brussels sprouts and lemon confit risotto smoked pork belly	14/26
huîtres oysters, market selection mignonette sauce	3
escargots de bourgogne baked snails with herb butter	9
quiche aux poires williams et fromage de lac crater quiche with red wine poached pear crater lake blue cheese	11
poitrine de porc braisée crème de cassis crispy braised pork belly sweet potatoes gratin crème de cassis, parsnip purée	13
gâteau de crabe crab cake, sautéed brussels sprouts smoked bacon lardons	13

CHARCUTERIE, FROMAGE & PÂTÉ

fromage/ cheese	
weekly market selection	
choice of 2	9
choice of 3	14
choice of 4	18
charcuterie/ cured meat	
weekly market selection	
choice of 2	9
choice of 3	14
choice of 4	18
pâté	
chefs choice of pâtés	
choice of 2	12
l'assortiment/ assortment of cheese, charcuterie and pâté	
	16

LES PLATS DU JOUR/ DAILY SPECIALS

lundi/ monday travers de boeuf braisée braised beef short ribs sweet potato purée, brussels sprouts	\$21
mardi/ tuesday confit de cuisse de canard confit duck leg cannellini beans cassoulet	\$21
mercredi/ wednesday bouillabaisse seafood soup, saffron, sauce rouille	\$22
jeudi/ thursday coq au vin chicken, red wine, pearl onions mushrooms, rice	\$19
vendredi/ friday homard grillé, beurre colbert grilled half lobster with colbert butter pilaf rice	\$23
samedi/ saturday jarret d'agneau braisé braised lamb shank, crushed potatoes	\$19
dimanche/ sunday filet de boeuf stroganoff beef fillet tips stroganoff style paprika sour cream sauce, pilaf rice	\$19

LES MOULES/ MUSSELS

small portion	9
large portion with fries	19
moules marinière white wine, cream, shallots, fines herbs	
moules au curry rouge steamed mussels, red thai curry broth	
moules au saffron saffron, wine reduction, fennel & tomato	
moules dupont cream, chorizo, garlic, onion	

LES SALADES/ SALADS

salade cesar choice of chicken or shrimp	9 14
salade maison field greens, carrots, cucumber, tomato	9
salade de homard maine lobster salad, apple celery remoulade panko crumbed lobster claw, paprika butter	14
salade d'épinards et endives braisées spinach salad, braised endive, candied pecans polenta croutons	9
salade niçoise rare tuna, potatoes, green beans red peppers, boiled egg, lettuce	12/19
salade de roquette arugula, baby beets orange, goat cheese	10

LES STEAK FRITES

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

filet de boeuf naturel all natural beef filet	29
entrecôte rib eye steak	27
contre filet de boeuf sirloin steak	25
bavette d'aloiau 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 garnitures/ side dishes 5

carottes vichy vichy carrots
haricots verts green beans
épinards au beurre buttered spinach
potatoes purée mashed potatoes
potatoes frites french fries
riz pilaf pilaf rice

les plats principaux/ entrees

boeuf bourgignon pearl onions, bacon mushrooms, noodles	19
contre filet de porc roasted pork loin, braised red cabbage, polenta cake apple cider reduction, caramelized chestnuts	23
boeuf rossini beef filet, foie gras, wilted spinach	29
poulet cordon bleu chicken breast with ham and cheese salad or french fries	19
cotelette et épaule d'agneau lamb chop and braised shoulder parsnip-potato moussline, cannellini beans	27
steak haché bacon hamburger/ with cheese	13/15
saumon poêlé pan seared salmon crab meat and mushroom cream fennel, potatoes	20
filet de vivaneau rouge, brandade de pomme de terre red snapper filet, potato brandade orange and fennel	24
homard thermidor 1lb atlantic lobster, baked mash potatoes with dijon mustard	24
tagliatelle à la crème de cèpes tagliatelle pasta, porcini cream courgettes, spinach, feta cheese	16
risotto a la courge musquée butternut squash risotto, truffle butter, sbrinz cheese	18

LES POTAGES/ SOUPS

soupe à l'oignon gratinée french onion soup	9
soupe du jour soup of the day	8
bisque de homard lobster bisque	9
potage de fenouil et de pommes vertes fennel and granny smith apple soup, crispy shrimp	9

Silvan Kramer, Executive Chef

— *apéritifs* —

french 76 cognac, fresh lemon juice, cointreau, chandon brut	11	the dupont imperial st. germain elderflower liquor, chandon brut	11
classic dupont tanqueray gin, splash of dry vermouth, one olive	11	kir royale moët chandon, cassis liquor	18
thyme gimlet stoli blueberry, st. germaine, simple syrup fresh muddled lime, fresh thyme	11	kir white burgundy, cassis liquor	11
dupont cosmo ketel citroen vodka, triple sec, lime juice, cranberry juice	11	b&b tanqueray & tonic tanqueray gin, fresh blueberries, basil & lime with tonic	11
alan's love pear vodka, st. germaine, honey, fresh muddled cucumber, fresh muddled lime, cucumber garnish	11	imperial manhattan bulleit bourbon, vermouth, st. germain, dash of bitters	11
campari orange juice or soda	11	old fashioned old fashioned maker's mark bourbon, simple syrup, dash of bitters	11
pernod water and ice	11	french martini grand marnier, chambord, pineapple juice	11

— *les bières/ the beers* —

kronenbourg	7.50	chimay premiere	8.50
leffe blonde	7.50	chimay grande reserve	9.50
grimbergen blonde	7.50	duvel	7.50
hoegaarden	7.50	delirium tremens	9.50
palm	7.50	la fin du monde	9.50
don de dieu	8.50	ommegang hennepin	8.50
grimbergen dubbel	8.50		

— *vin blanc/ white wine* —

argiolas vermentino - 2009 sardinia it	8	35
terrazes reserva torrantes - 2007 mendoza ar	10	39
sacred hill sauvignon blanc - 2007 marlborough nz	11	42
cape mentelle sauv/sem - 2008 margaret river au	12	49
kung fu girl riesling - 2009 columbia valley wa	12	49
trimbach pinot gris - 2006 alsace fr	12	55
château de sancerre blanc - 2009 sancerre fr	13	54
freemark abbey viognier - 2009 rutherford ca	14	57
domaine pommier petit chablis - 2008 chablis fr	14	59
chalone chardonnay - 2009 monterey county ca	14	59

— *vin rouge/ red wine* —

quinten shiraz - 2007 apple tree flat au	11	42
ferraton - plan de dieu - 2008 cotes du rhone fr	11	42
catena malbec - 2008 mendoza ar	12	45
jade mountain la provencale - 2008 contra coast county ca	12	46
uppercut cabernet - 2007 napa valley ca	12	46
chateau haut bonneau - 2009 st. emilion fr	12	46
casa lapostolle cuvee alexandre merlot 2007 colchagua valley cl	14	46
domaine de la maurelle - 2008 gigondas fr	15	65
numanthia termes - 2008 toro sp	15	65
orogeny pinot noir - 2007 green valley ca	17	68

— *bubbles* —

chandon brut - nv carneros ca	11	42	thibaut - jannison - nv monticello va	15	55
chandon rose - nv carneros ca	11	42	moët & chandon imperial - nv eprenay fr	18	85
moët & chandon imperial split - nv eprenay fr	22		veuve clicquot yellow label - nv reims fr	110	
mumm cuvee - nv napa valley, ca	45		dom perignon brut - 2000 eprenay fr	225	