

café dupont

les salades/ salads

salade cesar	9
choice of chicken or shrimp	14
salade maison	9
mesclun, tomatoes, cucumbers onions, carrots	
salade de homard	14/28
maine lobster salad orange, vanilla, fennel	
salade de roquette	10
arugula, baby beets blood orange, goat cheese	
salade d'épinards et steak grillé	12/21
baby spinach, grilled hanger steak blue cheese, walnuts	
salade caprese	10
heirloom tomatoes, buffalo mozzarella raspberry vinaigrette	
salade niçoise	12/19
rare tuna, potatoes, green beans boiled egg, lettuce	

les potages/ soups

soupe à l'oignon gratinée	8
french onion soup	
soupe du jour	8
soup of the day	
bisque de homard	9
lobster bisque	
vichyssoise	8
cold potato and leek soup	

les moules/ mussels

small portion	9
large portion with fries	19
moules marinière	
white wine, cream, shallots, fines herbs	
moules napolitaine	
fresh tomato, basil	
moules au roquefort	
roquefort blue cheese, cream	
moules dupont	
cream, chorizo, garlic, onion	

aperitifs

french 75	11
cognac, fresh lemon juice cointreau, sparkling wine	
classic dupont	11
tanqueray ten gin splash of dry vermouth one olive	
thyme gimlet	11
stoli blueberry st. germaine, simple syrup fresh muddled lime fresh thyme	
ultimat cosmo	11
ultimat vodka, triple sec lime juice, cranberry juice	
alan's love	11
pear vodka st. germaine, honey fresh muddled cucumber fresh muddled lime cucumber garnish	

bubbles

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

hors d'oeuvres/ starters

rilette de canard	10
duck rilette, house made pickles	
steak tartar	12/24
mesclun, sourdough bread	
terrine de foie gras	16
strawberry, balsamic, toasted brioche	
cocktail de crevettes	14
shrimp cocktail, cocktail sauce caper aioli	
coquilles st. jacques	8
seared diver scallops, peas, mushrooms	
huîtres	3
oysters, market selection	
escargots de bourgogne	9
baked snails with herb butter	
gâteau de crabe	13
crab cake with corn and bacon ragout	
melon cantaloup et jambon cru	12
cantaloup melon with prosciutto	
brochette de crevettes grillées	14/21
grilled shrimp skewers with garlic	

charcuterie, fromage & pâté

fromage/ cheese	
weekly market selection	
choice of 2	8
choice of 3	11
choice of 4	14
charcuterie/ cured meat	
weekly market selection	
choice of 2	8
choice of 3	11
choice of 4	14
pâté/ pate	
chefs choice of pates	
choice of 2	12
l'assortiment/ assortment	
of cheese, charcuterie and pate	
16	

café dupont

les plats principaux/ entrees

boeuf bourgignon	19
pearl onions, bacon mushrooms, noodles	
confit de cuisse de canard	23
duck leg confit, puy lentils	
poulet rôti	19
whole roasted baby chicken roasted cauliflower	
boudin blanc	18
white pork sausage, white beans	
carré d'agneau	29
rack of lamb, potato millefeuille	
steak haché	13/15
bacon hamburger/ with cheese	
baudroie et caviar d'aubergine	23
pan seared monk fish, eggplant puree olive tapenade, red pepper and tomato dressing	
saumon poêlé	20
pan seared salmon crab meat and mushroom cream fennel, potatoes	
filet de tile poêlé	18
seared tile fish, summer vegetables basil puree	
bouillabaisse	19
seafood soup, saffron, sauce rouille	
tagliatelle aux crème de cèpes	16
tagliatelle pasta, 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

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

lundi/ monday
onglet de boeuf chasseur
grilled hanger steak, mushroom sauce
bacon onions, mashed potatoes

mardi/ tuesday
poulet cordon bleu, salade ou frites
chicken breast with ham and cheese
salad or french fries

mercredi/ wednesday
lapin rôti
roasted rabbit, confit carrots

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

vendredi/ Friday
homard grillé colbert
grilled half lobster with colbert butter
pilaf rice

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

dimanche/ Sunday
quiche lorraine
bacon and leeks tart, salad

les garnitures/ side dishes

carottes vichy/ vichy carrots
haricots verts/ green beans
épinards au beurre/ butter spinach
gratin dauphinoise/ potato gratin
pommes puree/ mashed potatoes
pommes frites/ french fries
riz pilaf/ pilaf rice

les bières/ the beers

kronenbourg	7	saison dupont	9	duvel	7
leffe blonde	7	leffe brune	8	delirium tremens	9
grimbergen blonde	7	grimbergen dubbel	8	la fin du monde	9
hoegaarden	7	chimay première	8	ommegang hennepin	8
don de dieu	8	chimay grande reserve	9		

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

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
red blend, ferraton rouge; rhone valley, france
11 49
syrah, *grenache*, *mourvedre*
merlot, matanzas creek; sonoma county, ca
12 62