

café dupont

weekend brunch

hors d'oeuvres/ starters

salade niçoise 12
rare tuna, potatoes, green beans
boiled egg, lettuce

salade de roquette 10
arugula, baby beets, blood orange
goat cheese

salade de frisée aux pommes braisés
10
frisee, poached egg, bacon, almonds
braised apples

soupe à l'oignon gratinée
8
french onion soup

terrine de foie gras 16
apple chutney, toasted brioche

cocktail de crevettes 14
shrimp cocktail, cocktail sauce
caper aioli

huîtres 3
blue point oysters
cape may salt oysters

gâteau de crabe, sauce choron
13
crab cake with tomato hollandaise

les plats principaux/ entrees

moules dupont et pommes frites
19
steamed mussels with chorizo cream,
french fries

steak frites café dp 25
ny-strip steak, french fries, herb butter

steak haché
13/15
hamburger with cheese and french fries

tagliatelle aux champignons des bois
16
tagliatelle pasta, feta cheese,
mushrooms sun dried
tomatoes, spinach, baby carrots
porcini cream

sandwich club au dinde
13
turkey club, boston lettuce, avocado,
chorizo
sun dried tomatoes, egg mayonnaise
sour dough

emballage tortilla au poulet
11
chicken tortilla wrap, appelwood
smoked bacon, heirloom tomatoes,
butter Lettuce

aperitifs

french 75
cognac, fresh lemon
juice cointreau,
sparkling wine
10

side car
cognac, fresh lemon
juice cointreau, sugar
rim
11

dupont bloody mary
smirnoff vodka,
tomato juice, mudmix
10

thyme gimlet
gin, fresh muddled
lime
fresh thyme
11

sangria
smirnoff black cherry
vodka, peach
schapps, bacardi
limon, sour mix, red or
white wine
11

alan's love
pear vodka
st. germaine
fresh muddled
cucumber fresh
muddled lime
cucumber garnish
11

les crêpes et gaufres/

pancakes and waffles

crispy Belgium waffle
fresh berries, vermont maple syrup
12

**belgium chocolate
waffle**
godiva chocolate sauce, banana
12

tropical waffle
pineapple compote with tahitian vanilla
12

buttermilk pancakes
mixed berry compote
11

blueberry pancakes
vermont maple syrup
12

chocolate and strawberry pancake
chocolate chip and strawberry
compote
12

banana rum french toast
rum banana, pastry cream and
candied pecans
12

brioche french toast
berry compote, cinnamon sugar
12

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: 11:00am – 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

weekend brunch

les oeufs / egg dishes

two country farm eggs any style

11

hash brown potato and herb tomato
choice of chicken sausage, pork
sausage
canadian bacon or applewood smoked
bacon

omelette aux fines herbes

11

three egg omelet, fresh chopped herbs

omelette paysanne

12

three egg omelet, country ham,
tomatoes
mushrooms, onions

omelette blanche

13

egg white omelet with spinach
goat cheese, red peppers

egg white frittata

12

market garden vegetables
black bean corn salsa

oeufs bénédicte

13

english muffin, canadian bacon,
poached eggs
chive hollandaise

oeufs bénédicte au saumon fumé

14

english muffin, smoked salmon,
poached eggs
chive hollandaise

corned beef hash

13

caramelized onions and peppers on
crispy potato topped with two eggs any

bubbles

champagne cocktail

sparkling wine
blood orange bitters
sugar cube
10

the dupont impérial

sparkling wine
st. germain 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

les fruits et céréals/ fruits and cereals

granola parfait

8

organic yogurt, granola, fresh berries

irish oatmeal

5

brown sugar, apple and raisins

assiette aux fruits

6

watermelon, cantaloupe, honey
dew, pineapple

les fruits rouge

6

assorted fresh berries

pamplemousse

6

red ruby grapefruit segments

les garnitures / breakfast sides 4

smoked nueske's bacon

black forest country ham

pork sausage or chicken apple

sausage

turkey bacon

yukon gold hash brown potatoes

les boissons/ beverages

illy coffees and damman teas

assorted chilled juices

4

espresso

4

double espresso

6

cappuccino

5

latte

5

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