

Le Parc®

BISTROBAR

HORS D'OEUVRES / APPETIZERS

POT PIE D'ESCARGOTS Puff pastry, escargots, garlic, parsley	\$ 19
TARTE à L'OIGNON Onion tart, goat cheese, basil	\$ 16
RAVIOLES D'ÉPINARDS de RICOTTA et PARMESAN Spinach ricotta parmesan raviolis, thyme sauce	\$ 18
TARTARE de SAUMON Salmon crudo, lemon, taro	\$ 21
PÂTÉ de FOIE de VOLAILLES Chicken liver pate, country style, cornichons	\$ 16
ASSIETTE de CHARCUTERIE, ASSORTIES Charcuterie plates & condiments	\$ 25

SOUPE et SALADES

SOUPE DE MÂIS Corn soup, curry, lime	\$ 14
SALADE de Petite LAITUE Little gems salad, pickled onion, parmesan, olive oil	\$ 14
SALADE de Fenouil Fennel salad, avocado, strawberry, cucumber	\$ 18

PLATS / MEAT & FISH

CUISSE de POULET FERMIER Farm chicken leg, white bean ragu	\$ 24
QUEUES de BOEUF au VIN ROUGE Braised oxtail, red wine, carrots, pomme puree	\$ 35
BAVETTE de BOEUF GRILLÉ Grilled flap steak 8 oz, frites, béarnaise sauce	\$ 38
LE PARC BURGER et FRITES Angus Beef, brioche, curry aioli, fries add Cheddar / Jidori Egg /Avocado \$ 3 ea.	\$ 24
FAUX-FILET de BŒUF GRILLÉ Sirlion Prime 14 oz, frites, béarnaise sauce	\$ 65
LES MOULES MARINIÈRES Steamed mussels, shallot, garlic cream sauce	\$ 23
SOLE MEUNIÈRE Seared Petrale Sole, lemon, butter	\$ 39
SALMON RÔTI Roasted Salmon, ratatouille, olives	\$ 36

FROMAGES / CHEESES

FONDUE de FROMAGE de CHÈVRE Warm goat cheese, garlic, crostinis, honey	\$ 14
ASSIETTE de FROMAGES ASSORTIS Chef's selection cheese plates, nuts, fruits, honey	\$ 19

GARNITURES / SIDES

POMMES FRITES, AÏOLI Potato fries, aioli	\$ 11
HARICOT VERTS French green beans, garlic	\$ 12
RATATOUILLE Eggplant, zucchini, garlic, tomato, basil	\$ 12

LES SUCRÉS / DESSERTS

LE CAFÉ LIEGEOIS Coffee Ice cream, Chantilly, espresso syrup	\$ 15
ŒUFS a LA NEIGE Floating island, anglaise sauce, caramel	\$ 12
LA COUPE PÊCHE MELBA Peach, vanilla ice cream, Raspberry, whipped cream	\$ 15
LA MOUSSE au CHOCOLAT AMER 70% dark chocolate mousse, tuile	\$ 12
CRÈME BRÛLÉE "1cm" a la VANILLE Vanilla crème brulee French Style "1 cm"	\$ 12
LE CHOIX de SORBETS / CRÈME GLACÉE Choice of Sorbets / Ice Cream	per scoop \$ 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs may increase your risk for foodborne illness; especially if you have a medical condition. We politely decline menu modifications.

CORKAGE FEE: \$ 45 / 750ml, Maximum 2 bottle per table, 6% charge added for San Francisco employer mandates.