

Le Parc®

BISTROBAR

HORS D'OEUVRES / APPETIZERS

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| POT PIE D'ESCARGOTS Escargots, garlic, parsley, brick | \$ 19 |
| TARTE à L'OIGNON Onion tart, goat cheese, espellete | \$ 16 |
| RAVIOLES D'ÉPINARDS de RICOTTA et PARMESAN Spinach ricotta parmesan raviolis, thyme sauce | \$ 18 |
| TARTARE de SAUMON Salmon crudo, lemon, taro, cucumber | \$ 21 |
| ASSIETTE de CHARCUTERIE, ASSORTIES Charcuterie plates & condiments, crostinis | \$ 25 |

SOUPE et SALADES

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| 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

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| 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., béarnaise sauce | \$ 38 |
| FAUX-FILET de BŒUF GRILLÉ Sirlion Prime 14 oz., béarnaise sauce | \$ 65 |
| LES MOULES MARINIÈRES Steamed mussels, shallot, garlic cream sauce | \$ 23 |
| SOLE MEUNIÈRE Seared Petrale Sole, lemon, butter | \$ 43 |
| SAUMON RÔTI Roasted Salmon, ratatouille, olives | \$ 36 |

FROMAGES / CHEESES

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

GARNITURES / SIDES

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| POMMES PURÉE Mashed potato | \$ 11 |
| HARICOT VERTS French green beans, garlic | \$ 12 |
| RATATOUILLE Eggplant, zucchini, garlic, tomato, basil | \$ 12 |
| BAGUETTE et BEURRE French Baguette and butter | \$ 4 |

LES SUCRÉS / DESSERTS

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| 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 |
| 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.