Breakfast
Mon - Sun 8am – 11:00am
Brunch
Sat & Sun 11:00am – 4:00pm

CAFÉ de la PRESSE

Lunch / Dinner
Mon – 4pm
Tues - Sat 11:30am – 6pm

352 Grant Avenue | San Francisco | 415.398.2680

For centuries, cafés of the world over have provided patrons with entertainment that draws on all walks of life. In these gathering places of art, politics, fashion, and everyday events, café-goers partake in a unique convergence of eclectic culture and traditional cuisine. Parisian-inspired Café de la Presse continues the trend with international literature, classic fare, and the age-old pastime of dining, relaxing, and conversing in a vibrant atmosphere. MO

Appetizer

Charcuteries and Artisan Cheeses 3 for 28.00
Serrano, Rosette, Copa, Toscano, Paté 5 for 39.00
Brillat Savarin, Manchego, Comte, Camembert, Humbolt Fog

Oeufs Mimosa 16.00
Deviled Eggs, Smoked Salmon, Pickled Onions, Chives

Six Escargots en Meurette 19.00
Puff Pastry, Red Wine Sauce, Bacon, Mushrooms, Carrots, Pearl Onions

Gratin de Crabe 19.00
Baked Crab Dip, Toasted Baguette

Quiche Lorraine 19.00
Bacon & Swiss Cheese Custard Savory Tart

Accras de Morue 19.00
Salt Cod Fritters, Cajun Aioli

Soup and Salad

Onion Soup Gratinée 16.00
Emmental Cheese, Croutons

Soup of the Day 16.00

Salade Frisée aux Lardons 19.00
Frisée Salad, Bacon, Warm Poached Egg, Croutons, Chives

Niçoise Salad 25.00
Homemade Tuna Confit in Olive Oil, Assorted Vegetables, Hard Boiled Egg

Salade de Poulet 26.00
Warm Grilled Chicken Breast, Assorted Vegetables, Hard Boiled Egg, Green Goddess Dressing

Salade de Tomates 22.00
Heirloom Tomato Salad, Hers Goat Cheese, Niçoise Olives Grilled Baguette, Fresh Basil, Balsamic Vinaigrette

Sandwich

Le Burger and Fries 23.00
Add Swiss, Cheddar, Blue Cheese, Bacon, Mushrooms,
Egg Over Easy **$3.00 ea.**

Croque Monsieur 16.00
French Grilled Ham and Cheese Sandwich

Croque Madame 19.00
French Grilled Ham and Cheese Sandwich
Egg "over easy" on top.

French Baguette and Butter

7.00

6% is added to each bill as a surcharge to assist with the cost of providing employee benefits
Item Split by the Kitchen $4 Fee

Entrée

Steak Frites 48.00

Grilled 12 oz New York Steak, Green Peppercorn Sauce, French Fries.

Confit de Canard 41.00

Duck Confit, Potatoes and Mushrooms « Persillades ».

Feuilleté de Homard et Coquille Saint Jacques 41.00

Puff Pastry with Maine Lobster, Day Boat Scallops, Wilted Spinach, Lobster Sauce.

Coq au Vin 38.00

Braised Chicken in Red Wine Sauce, Bacon, Mushroom, Pearl Onions, Fettucine.

Penne Pasta Estivales 25.00

Basil Cream Sauce, Yellow Squash, Spinach, Zucchini, Tomato, Parmesan, Pesto

Saumon Farci au Crabe 41.00

Roasted Atlantic Salmon with Crab Cake, Spinach, Potato Croquette, Lobster Sauce.

Moules Frites à la Provençale 29.00

Steamed Black Mussels, White Wine, Garlic, Pesto, Tomatoes, French Fries.

Boeuf Bourguignon 41.00

Beef Short Ribs Bourguignon, Mashed Potato, Glazed Carrots, Bacon, Mushrooms.

Side

French fries 12.00

Crispy Brussels Sprouts 12.00

Honey Glaze

House Salad 12.00

Dijon Mustard Vinaigrette

Oyster Mushroom Fricassée 12.00

Poulet Rôti, Frites 34.00

Half Roasted Rocky Junior Chicken,
French Fries, Garlic Jus

Dessert

Profiteroles 14.00

Vanilla Gelato, Warm Chocolate Sauce,
Caramelized Hazelnuts

Tarte Tatin 13.00

Caramelized Apple Tart, Vanilla Gelato

Crème Brûlée au Grand Marnier 13.00

Warm Croissant Pudding 13.00

Toffee and Chocolate Sauce, Vanilla Gelato

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Item Split by the Kitchen $4 Fee

All Menu Items & Prices are Subject to Change

Chef Laurent Monnique & Executive Chef Patrick Albert wish you a Bon Appétit !