CAFÉ BOULUD

at Blantyre

Weekend Brunch

2 Course Prix-Fixe 48.
3 Course Prix-Fixe 58.

Appetizers

Chilled Spring Pea Soup
Sugar Snaps, Rosemary Crème Fraîche
Croûtons, Nasturtium

Yogurt Parfait
Fresh Fruit, Passion Fruit Coulis
House-Made Granola

Grilled Asparagus Salad
Sorrel Pesto, Walnuts, Aged Balsamic, Herbed Goat Cheese

Garden Salad*
Spring beans, Radish, Lettuce
Cherry Tomatoes, Shallot-Agrodolce, Red Wine Vinaigrette

DB's Smoked Salmon*
Crème Fraîche, Capers, Toasted Brioche

Duck Liver Mousse
Cherry-Red Onion Marmalade, Frisée, Grilled Sourdough

Main Courses

Brioche Pain Perdu
Strawberry-Rhubarb Compote
Crème Fraîche Chantilly

Berkshire Egg Omelette "Aux Fines Herbes"
Gruyère Cheese, Roasted Potatoes, Market Greens

Eggs Benedict*
Canadian Bacon, Poached Eggs, Sauce Béarnaise
Roasted Potatoes, Market Greens

Duck Confit Hash*
Fried Hen Egg, Marble Potatoes
Caramelized Onion, Frisée Salad, Duck Jus

The Frenchie Burger*
Confit Pork Belly, Raclette Cheese, Tomato-Onion Jam
Cornichons, Pommes Frites

Hanger Steak Tartine*
Poached Egg, Avocado, Arugula, Shaved Fennel
Beef Jus, Whole Wheat Sourdough

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Side Dishes | 10.
Pommes Frites • Roasted Potatoes
Sautéed Spring Braising Greens • Bacon

Dessert

Fraisier Verrine
Vanilla Cream, Biscuit, Strawberry Sorbet

Molten Chocolate Cake
Vanilla Ice Cream

Seasonal Fruit Tart

Ice Cream & Sorbet with Cookies

Guests are required to wear a face mask at all times, except when seated at the table.
We kindly request that you wear your mask while speaking with your server.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Executive Chef | Ethan Koelbel
Pastry Chef | Diana Dover