



# CAFÉ **des** ARCHITECTES

*Breakfast Menu - \*Sample Menu – menu changes seasonally\**

## JUICES, SMOOTHIES, SHAKES, & HOT BEVERAGES





HOMEMADE VEGETABLE COCKTAIL 	carrot, cucumber, spinach, melon	8
PROTEIN SHAKE	vanilla or chocolate Met-Rx, choice of fruit, non-fat milk	8
BERRY SMOOTHIE 	yogurt, banana, mixed berries	8
FRENCH PRESS LAVAZZA COFFEE	regular, decaf	5
ESPRESSO	regular, decaf	5
HOT CHOCOLATE	Ghirardelli chocolate, steamed milk	5
BUILD YOUR OWN LATTE	decaf or regular espresso, whole milk, 2% milk, skim milk, soy milk	6
BUILD YOUR OWN CAPPUCCINO	decaf or regular espresso, whole milk, 2% milk, skim milk, soy milk	6

## FRUITS, BREADS & GRAINS

CONTINENTAL HOUSEMADE BAKER'S BASKET	croissants, viennoiseries, fresh baguette	13
SELECTION OF DRY CEREALS	Special K, Corn Flakes, Raisin Bran, Frosted Flakes, Kashi Go Lean	8
HALF RUBY RED GRAPEFRUIT  	passion fruit yogurt, vanilla grapefruit cocktail	7
STEEL CUT OATMEAL 	fresh berries, bourbon-maple reduction	11
SWISS MUESLI	granny smith apple, fresh mint	12
GRANOLA AND BERRY PARFAIT 	yogurt, Chestnut Provisions compote, almond-oatmeal granola	11
FRESH FRUIT ASSORTMENT 	sliced fruits, berries	14

## OMELETS

*with red breakfast potatoes*

<p><b>TRADITIONAL OMELET</b> </p> <p>choice of: mushrooms, tomatoes, bell peppers, cheese, spinach</p> <p>17</p>
<p><b>MARGHERITA EGG WHITE OMELET</b>  </p> <p>heirloom tomatoes, fresh basil, fresh mozzarella</p> <p>16</p>
<p><b>CHESTNUT PROVISIONS OMELET</b> </p> <p>goat cheese, salami, country ham, smoked onion</p> <p>18</p>



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**BENEDICTS**

<b>EGGS BENEDICT</b> English muffin, poached eggs, Canadian bacon, sauce hollandaise	18
<b>SMOKED SALMON PASTRAMI BENEDICT</b> brioche, fennel-red onion salad, poached egg	18

**CDA SIGNATURES**

**AMERICAN BREAKFAST**



eggs any style, red breakfast potatoes and a choice of:  
pork link sausage, chicken sausage, applewood smoked bacon, grilled honey-cured ham  
18

**STEAK AND EGGS**

prime flat iron steak, hashbrown waffle, over easy egg, horseradish hollandaise  
24

**BACON AND GRUYÈRE QUICHE**

prosciutto, fuji apple, applewood smoked bacon  
16

**CHESTNUT PROVISIONS CAVE TASTING**

A selection of aged meats and cheeses hand-picked by our chefs from our very own cheese and charcuterie cave. Accompanied by housemade preserves, pickles, and jams.  
*for one ~ 14    for two ~ 24    for four ~ 39*

**SWEETS**

<b>LIGONBERRY WAFFLE</b> bourbon maple syrup, whipped ricotta, foie gras butter maeto sweets	17
<b>BUTTERMILK PANCAKES</b> whipped butter, warm maple syrup	13
<b>MIXED BERRY CRÊPES</b> hazelnut ganache, lime whipped cream	14
<b>BELGIAN WAFFLE</b> vanilla-whipped cream, berry compote	15
<b>CHALLAH FRENCH TOAST</b> fresh raspberry, cream cheese glaze, pecans	16
<b>BLUEBERRY BUCKWHEAT PANCAKES</b> honey butter, warm maple syrup	16
<b>BRIOCHE FRENCH TOAST</b> whipped cream, warm maple syrup, berry compote	14
<b>HAM AND GRUYÈRE CRÊPES</b> Nueske ham, sauce béchamel, fresh herbs	15

# CAFÉ **des** ARCHITECTES

*Lunch Collection - "Sample Menu - menu changes seasonally"*

## STARTERS

SPRING GREENS 	10
Candied walnuts, goat cheese mousse, raspberry vinaigrette	
ENGLISH PEA VELOUTE 	10
Goat cheese, crispy salsify, lemon zest	
HEIRLOOM CARROTS	12
Lomo wrapped, petite lettuces, farmer's cheese	
BABY SPRING VEGETABLE SALAD	12
Caraway cracker, lamb salami, chèvre	
MARYLAND STYLE CRAB CAKES	17
Chipotle aioli, citrus, avocado purée	

## LE GOÛTER TOWER

This French alternative to English high tea was traditionally composed of a slice of bread with butter and jam or a piece of chocolate served as an afternoon snack for children returning from school. The le goûter has now become a refined cultural experience to share with friends, family and even colleagues. - 17

LE GOÛTER TOWER INCLUDES  
One hot beverage (tea, coffee, hot chocolate)  
Nutella Crepe  
Chocolate Ganache Tea Cookie  
Brioche with Apple Jam  
French Macaroon  
Fresh Fruit Skewer

## CHESTNUT PROVISIONS TASTING

A selection of cured meats and cheeses crafted by our chefs from our very own cheese and charcuterie cave. Accompanied by housemade preserves, pickles, and jams.

**One - 15**

**Two - 26**

**Three - 39**



*Chestnut Provisions is an artisanally-driven kitchen to table concept created by our executive chef, Greg Biggers, featuring an assortment of cave aged cheeses, charcuterie, jams and preserves utilized throughout our menus.*

## ENTRÉE SALADS

CLASSIC CAESAR	14
Parmesan, garlic croutons, romaine hearts, anchovies add chicken or shrimp ~ 4	
GRILLED CHICKEN	18
Romaine, buttermilk ranch dressing, Chef's Garden vegetables	
AHI TUNA AND CHICKPEA 	19
Hummus, baby arugula, Green City Market vegetables	
FLAT IRON STEAK SALAD 	22
Seasonal vegetables, blue cheese, red wine vinaigrette	

## SANDWICHES & SPECIALTIES

AMISH CHICKEN BREAST SANDWICH	14
Chipotle aioli, Boston bibb lettuce, roma tomato, herb ciabatta	
CROQUE MONSIEUR	14
Nueske ham, béchamel, gruyère cheese	
BACON AND GRUYÈRE QUICHE	16
Prosciutto, Fuji apple, applewood smoked bacon	
ROASTED LEG OF LAMB SANDWICH	14
Goat cheese, berry mustard, country sourdough	
CDA BURGER	16
Boursin aioli, crispy onions, Bibb lettuce, applewood smoked bacon	
ALASKAN HALIBUT  	28
Spring onions, mushroom ragout, lardo brulée	

## EXECUTIVE LUNCH

MIXED GREENS 	
Candied walnuts, goat cheese mousse, raspberry vinaigrette	
ENGLISH PEA VELOUTE	24
Goat cheese, crispy salsify, lemon zest	
ALASKAN HALIBUT 	
Spring onions, mushroom ragout, lardo brulée	
MINI PARISIAN PATISSERIES	
Duo of Chef selected desserts	



# CAFÉ **des** ARCHITECTES

## *Dinner Collection*

*\*sample menu – menu changes seasonally\**

### SIGNATURE APPETIZERS

#### CHESTNUT PROVISIONS TASTING

A selection of cured meats and cheeses crafted by our chefs from our very own cheese and charcuterie cave. Accompanied by housemade preserves, pickles, and jams.

*for one ~ 15    for two ~ 26    for four ~ 39*

#### MARYLAND STYLE CRAB CAKES

Chipotle aioli, citrus segments, avocado purée

17

#### MIXED GREENS SALAD

Candied walnuts, goat cheese mousse, raspberry vinaigrette

10

#### TUNA SASHIMI

Gooseberry jam, grapefruit-wasabi cream, pickled peppers

16

#### ENGLISH PEA VELOUTE

Goat cheese, crispy salsify, bresciola

10

#### HEIRLOOM CARROTS

Lomo, petite lettuces, farmer's cheese, apricot vinaigrette

12

#### BABY SPRING VEGETABLE SALAD

Caraway cracker, lamb salami, chèvre

14

#### SEARED SCALLOPS

Ricotta gnocchi, charcuterie cream, fava beans

16



*Chestnut Provisions is an artisanally-driven kitchen to table concept created by our Executive Chef, Greg Biggers, featuring an assortment of cave aged cheeses, charcuterie, jams and preserves utilized throughout our menus.*

*Many of our dishes are gluten free, ask server for details*

Delight by Sofitel reflects the unique skills of chefs in creating an innovative array of well-balanced, low calorie meals to help you meet your health and weight goals in delicious style.



*Dinner Collection*

*\*sample menu – menu changes seasonally\**

ENTRÉES

WILD SALMON EN CROUTE

Pine nuts, asparagus purée, spring vegetables  
28

MAPLE DUCK BREAST 

Green mole, cauliflower relish, white bean purée  
26

LAMB BOLOGNESE

Heirloom carrot papardelle, English pea sauce, summer squash  
24

ALASKAN HALIBUT  

Spring onions, mushroom ragoût, lardo brulée  
32

ROASTED PORK LOIN  

Glazed pork belly, carrot purée, baby turnips  
26

MISO SEARED BEEF RIB-EYE

Baby bok choy, purple potato, spring vegetables  
30

AMISH CHICKEN ROULADE

Braised kale, seasonal mushrooms, black garlic  
25

SEASONAL DEGUSTATIONS

SEVEN COURSES

Our selection of tasting menus are the result of many local farmers and artisan partnerships.  
Our chefs highlight the very best of the season from the very best in products.

CDA Signatures  
90

Spring Vegetables  
75

Wine Pairing  
55



*Dessert Collection - \*sample menu – menu changes seasonally\**

## Desserts

<b>BAKED ALASKA</b> 	12
Toasted Milk cocoa Ice cream, Burnt Meringue, passion fruit consume	
<b>WHITE CHOCOLATE CHERRY TORTE</b>	10
Chocolate Cake, Chocolate Streusel, Cherry Sorbet	
<b>ANGEL FOOD CAKE</b>	10
Compressed Peaches, Blueberry Crème Fraiche, Peach Sherbet	
<b>SOURCREAM CHEESECAKE</b>	10
Graham cracker, Apricot Sorbet, Pistachio sourcream	
<b>YOGURT PANNA COTTA</b>  	10
Pavlova Puffs, Citrus Sorbet, Freshberries	
<b>KLUG FARM CHERRY CLAFOUTIS</b>	10
Whipped Goat Cheese, Vanilla, Cherry Gel	

### SEASONAL DESSERT DEGUSTATION

Dessert degustations are the result of many local farmer and artisan partnerships. Our Executive Pastry Chef Anna Young highlights the very best of the season from the very best in products.

25

## CHEESE

<b>SOFT MILD CHEESE</b>	<b>EDEL DE CLERON</b> France, cow, pasteurized	
Start your cheese plate with young mild goats, double or triple creams, or bloomy rind cheeses	<b>CHESTNUT PROVISIONS CHEVRE</b> Chicago goat, pasteurized	
	<b>CHESTNUT PROVISIONS TALLEGIO</b> Chicago, cow, pasteurized	
	<b>ST. ROCCO BRIE-</b> Michigan, cow, pasteurized	
<b>SEMI-FIRM MEDIUM CHEESE</b>	<b>FOURME D'AMBERT</b> France, cow, pasteurized	<i>one</i> 4
Proceed, with the next type of cheese being a semi-firm, such as a mild cow, aged goat or sheep milk cheese.	<b>CHESTNUT PROVISIONS TOMME</b> Chicago, cow, pasteurized	<i>three</i> 10
	<b>MORBIER</b> France, Jura, cow, pasteurized	<i>five</i> 14
		<i>seven</i> 20
<b>FIRM CHEESE</b>	<b>COTTONWOOD RIVER CHEDDAR</b> Wisconsin, cow, raw	
To finish, choose a cheese with a bigger presence, bolder and nuttier like a long-aged cheddar and mild washed rind cheese.	<b>CANTALET</b> France, cow, raw	
	<b>SARTORI BELLAVITANO ESPRESSO</b> Wisconsin, cow, pasteurized	

18% gratuity will be added to parties of 6 and more Many of our dishes can contain gluten, nut and dairy. Please alert your server if you have any food allergy.

# CAFÉ ARCHITECTES

## CHESTNUT PROVISIONS PRIX FIXE

*\*sample menu – menu changes seasonally\**

- 39 -

*All of the dishes on this menu are inspired by the house made ingredients of Chestnut Provisions. We utilize the best chef made products from our cheese and charcuterie cave and our pantry of jams, preserves and mustards.*

### APPETIZERS

#### ENGLISH PEA VELOUTE

Goat cheese, crispy salsify, bresciola

Or

#### BABY SPRING VEGETABLE SALAD

Caraway cracker, lamb salami, chèvre

### ENTRÉE

#### ROASTED PORK BELLY

Carrot purée, Green City Market vegetables

Or

#### LAMB BOLOGNESE

Heirloom carrot papardelle, English pea sauce, summer squash

### DESSERT

#### Angel Food Cake

Strawberry Rhubarb Preserves, Basil Ice Cream, Sugar Tuile

Or

#### CHOCOLATE BREAD PUDDING

Cinnamon croissant chip, toasted milk ice cream, Earl Grey ganache



CHESTNUT  
PROVISIONS

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