

CAFÉ **des** ARCHITECTES

SANDWICHES

TURKEY CLUB	chipotle aioli, roma tomato, bacon, cheese	14
CROQUE MADAME	brioche, ham, over easy egg, béchamel sauce	16
CDA BURGER	boursin aioli, crispy onions, Boston bibb lettuce, applewood smoked bacon	16

CDA SIGNATURES

AMERICAN BREAKFAST

choice of:

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

18

CORNED BEEF HASH

roasted tomato sauce, poached eggs, hollandaise sauce

17

BACON AND GRUYÈRE QUICHE

prosciutto, Fuji apple, applewood smoked bacon

16

SWEETS

BUTTERMILK PANCAKES	whipped butter, Vermont maple syrup	13
BRIOCHE FRENCH TOAST	whipped cream, Vermont maple syrup, berry compote	14
BELGIAN WAFFLE	vanilla-whipped cream, berry compote	15

CHESTNUT PROVISIONS TASTING

A selection of cured meats and cheeses hand-picked by our chefs
from our very own cheese and charcuterie cave.
Accompanied by house made preserves, pickles, and jams.

for one ~ 15 for two ~ 28 for four ~ 39



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 a delicious style.

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BRUNCH SAMPLER

Items that change daily and allow you to taste numerous delights from our kitchen.
Including four different brunch items and a trio of fresh juices to start your meal.
Ask your server for daily selections.

25

OMELETS

with red breakfast potatoes

TRADITIONAL OMELET 	choice of: mushrooms, tomatoes, bell peppers, cheese, spinach	18
MARGHERITA EGG WHITE OMELET 	tomatoes, fresh basil, onions, mozzarella	16
CHESTNUT PROVISIONS OMELET 	goat cheese, salami, country ham, smoked onion	18

BENEDICTS

EGGS BENEDICT	English muffin, poached eggs, Canadian bacon, hollandaise sauce	18
MEDITERRANEAN EGGS BENEDICT	sourdough, hummus, roasted cauliflower	17

REVIVING COCKTAILS

Mimosa	11
Bellini	14
Kir Royale	12
Domaine Chandon Brut	16
Domaine Chandon Rosé	17
Taittinger Brut La Française	24

BEVERAGES

Fresh Orange Juice	6
Fresh Pink Grapefruit Juice	6
Cranberry, Tomato, or Pineapple Juice	6
Mixed Berry Smoothie	8
Homemade Veggie Cocktail	8
Bailey's Irish Coffee	10



CHESTNUT
PROVISIONS

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.

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.