

# CAFÉ **des** ARCHITECTES

Fall Breakfast Collection

## JUICES, SMOOTHIES, SHAKES, & HOT BEVERAGES

JUICES orange, grapefruit, cranberry, tomato, pineapple, apple	6
HOMEMADE VEGETABLE COCKTAIL  carrot, cucumber, spinach, melon	8
PROTEIN SHAKE vanilla or chocolate, choice of fruit, non-fat milk	8
BERRY SMOOTHIE  yogurt, banana, mixed berries	8
FRENCH PRESS LAVAZZA COFFEE SMALL regular, decaffeinated	6
FRENCH PRESS LAVAZZA COFFEE LARGE regular, decaffeinated	10
ESPRESSO regular, decaffeinated	5
HARNEY AND SON'S TEA Darjeeling, English breakfast, Earl Grey, chamomile, Japanese, Ceylon	7
HOT CHOCOLATE Ghirardelli chocolate, steamed milk	5
BUILD YOUR OWN LATTE decaffeinated or regular espresso, whole milk, 2% milk, skim milk, soy milk	6
BUILD YOUR OWN CAPPUCINO decaf or regular espresso, whole milk, 2% milk, skim milk, soy milk	6

## FRUITS, BREADS & GRAINS

CONTINENTAL HOUSEMADE BAKER'S BASKET croissants, viennoiseries, fresh baguettes	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	9
STEEL CUT OATMEAL  fresh berries, bourbon-maple reduction	12
GRANOLA AND BERRY PARFAIT  yogurt, Chestnut Provisions compote, almond-oatmeal granola	11
FRESH FRUIT ASSORTMENT   sliced fruits, berries	15

## OMELETS

with breakfast potatoes

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



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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## BENEDICTS

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

## 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

### CORNED BEEF HASH

roasted tomato sauce, poached eggs, hollandaise sauce  
17

### HAM AND GRUYÈRE CRÊPES

Nueske ham, béchamel sauce, fresh herbs  
15

### BACON AND GRUYÈRE QUICHE

prosciutto, Fuji apple, applewood smoked bacon  
16

## SWEETS

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

### 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 house made preserves, pickles, and jams  
*for One ~ 15    for Two ~ 28    for Four ~ 39*

## SIDE DISHES

BREAKFAST POTATOES 	4	BAGEL AND CREAM CHEESE	5
TWO EGGS any style 	6	GREEK YOGURT 	7
BREAKFAST MEATS  (bacon, sausage, ham)	7	TOAST (white, wheat, Gluten Free)	4

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 **des** ARCHITECTES

*Fall Lunch Collection*

STARTERS	PARMESAN CONSOMMÉ 	10
	duck confit, white beans, baby spinach	
	BABY BEET & WINTER SQUASH SALAD 	14
	farmer cheese, caramelized milk vinaigrette, olive toast	
	CRISPY SWEETBREAD SALAD	14
charred fennel, orange, celery root purée		
HUDSON VALLEY FOIE GRAS	18	
coconut cream, blood orange, pumpernickel		
MARYLAND STYLE CRAB CAKES 	18	
chipotle aioli, radish, avocado purée		
MIXED GREENS SALAD  	10	
candied walnuts, charred apple, pomegranate vinaigrette		

## LE GOÛTER

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. Le goûter has now become a refined cultural experience to share with friends, family and even colleagues - 17

### LE GOÛTER INCLUDES

One hot beverage (tea, coffee, hot chocolate)  
Vanilla cremeux  
Fresh Berries  
Brioche Bostock  
Nutella  
Brie cheese and Berry compote  
French macaron

## 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 - 28      Four - 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.*



Gluten free dishes



DeLight dishes

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# CAFÉ **des** ARCHITECTES

Fall Lunch Collection

## EXECUTIVE EXPRESS LUNCH

24

*Includes an appetizer, soup, entrée and a tasting of mini desserts all served at one time. Items are changing on a daily basis allowing you to enjoy a unique four course meal. Ask our server for the daily selections.*

	<b>CLASSIC CAESAR</b>	<b>14</b>
	parmesan, garlic croutons, romaine hearts, anchovies add chicken or shrimp ~ 4	
	<b>CHILI LIME SALMON</b>  	<b>19</b>
	red wine vinaigrette, baby spinach, candied walnuts	
	<b>MARINATED SKIRT STEAK</b>  	<b>21</b>
<b>ENTRÉE SALADS</b>	baby arugula, parmesan, citrus segments, red wine jus	
	<b>BRAISED LAMB LYONNAISE SALAD</b>	<b>17</b>
	poached egg, arugula, frisée, dijon vinaigrette	
	<b>TURKEY CLUB</b>	<b>14</b>
	chipotle aioli, Boston bibb lettuce, roma tomato, herb ciabatta, cheese	
	<b>BUFFALO CHICKEN THIGH SANDWICH</b>	<b>14</b>
	blue cheese, brioche bun, tomato, red cabbage slaw	
	<b>CRISPY WHITEFISH SANDWICH</b>	<b>13</b>
	tomato relish, celery rémoulade, hoagie roll	
<b>SANDWICHES &amp; SPECIALTIES</b>	<b>BERSHIRE PORK BELLY SANDWICH</b>	<b>15</b>
	kale, pickled onion, brie, sourdough bread	
	<b>CDA SIGNATURE CHEESEBURGER</b>	<b>16</b>
	Boursin aioli, crispy onions, cheddar, applewood smoked bacon	
	<b>ROASTED OCEAN TROUT</b>  	<b>28</b>
	chive purée, crawfish, pearl pasta, Riesling sauce	
	<b>NEW YORK STRIP</b>	<b>32</b>
	truffle whipped potatoes, roasted fall vegetables, red wine jus	
	<b>MUSHROOM PAPPARDELLE</b>	<b>26</b>
	matcha tea pasta, seasonal mushrooms, brown butter cream	



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# CAFÉ ARCHITECTES

*Fall Dinner Collection*

## SIGNATURE APPETIZERS

### CHESTNUT PROVISIONS TASTING

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

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

### MARYLAND STYLE CRAB CAKES

*chipotle aioli, radish, avocado purée*

18

### CRISPY SWEETBREAD SALAD

*charred fennel, orange, celery root purée*

16

### BABY BEET & WINTER SQUASH SALAD

*farmer cheese, caramelized milk vinaigrette, olive toast*

14

### MIXED GREENS SALAD

*candied walnuts, charred apple, pomegranate vinaigrette*

10

### PARMESAN CONSOMMÉ

*duck confit, white beans, baby spinach*

10

### SMOKED SQUASH RAVIOLO

*black truffle, buttermilk foam, parmesan*

16

### SEARED DIVER SCALLOPS

*pheasant confit crépinette, yellow cauliflower, crispy carrots*

16

### HUDSON VALLEY FOIE GRAS

*coconut cream, blood orange, pumpernickel*

18



**CHESTNUT**  
PROVISIONS

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Greg Biggers, featuring cheeses, charcuterie, jams and preserves all crafted  
in the kitchen of Sofitel Chicago and utilized throughout our menus.*



Gluten free dishes



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# CAFÉ **des** ARCHITECTES

*Fall Dinner Collection*

## ENTRÉES

### ROASTED OCEAN TROUT

*chive purée, crawfish, pearl pasta, riesling sauce*

28

### ROASTED DUCK BREAST

*green curry sauce, broccolini, Japanese eggplant, yogurt spätzle*

30

### LOCAL RABBIT LOIN

*cèpes, baby turnips, violet mustard jus, apple wood smoked bacon*

32

### PACIFIC BLACK BASS

*sorrel, lardo, roasted cauliflower, baby sweet potatoes*

34

### 16oz BONE IN RIBEYE

*truffle whipped potatoes, roasted winter vegetables*

38

### MUSHROOM PAPPARDELLE

*matcha tea pasta, seasonal mushrooms, brown butter cream*

26

### ROASTED PHEASANT

*chestnut purée, sherry-pheasant jus, Brussels sprouts*

28

## SEASONAL DEGUSTATIONS

### SEVEN COURSES

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

CDA Signatures  
90

Fall Vegetables  
75

Wine Pairing  
55



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