



URBAN BISTRO

30 MINUTE LUNCH

28

DE-LIGHT

Salmon tartare/beet salad/Ahituna/blanc-manger

DAILY CREATION

Soup/appetizer/entrée of the day/mini pastry

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- FRENCH ONION SOUP** 8
Gruyèrecheese
- ICI CHICKEN CRÊPES** 13
sautéed mushroom, white wine and tarragon velouté
- MINI CRAB CAKES** 15
Old Bay aioli
- HAMACHI CRUDO** 18
Yuzuponzu, babyradish salad
- SALMON TARTARE** - 230cal. 15
orange, caper, salmon roe
- SOUP OF THE DAY** 8

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- PAN-SEARED HALIBUT** 28
carrot purée, lemon basil butter, pea tendril salad
- DUROC PORK TENDERLOIN**- 266 cal. 26
butternut squash purée, rapini, applederreduction
- GRILLED AHI TUNA** - 245 cal. 28
harissa roasted carrot, green onion purée
- ROASTED CHICKEN BREAST** 26
smashed baby potato, herb jus
- SPINACH AND GARLIC TORTELLINI** 22
asparagus, pea, lemon butter

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- MESCLUN** 8
Parmesan cheese, aged balsamic vinegar
- ARUGULA AND SPINACH SALAD** 11
walnut, apple, goat cheese vinaigrette
- SHRIMP KALE SALAD** -158cal. 14
kale, lemon Caesar dressing, anchovy, Parmesan cheese
- GREEK SALAD** 16
baby cucumber, heirloom tomato, red onion

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- CLASSIC CAESAR SALAD** 14
with chicken 18
with shrimp 20
with salmon 22
- ICI NIÇOISE SALAD** 20
seared Ahi tuna, French bean, tomato, hardboiled egg, anchovy, potato, olive

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- COBB SALAD** 18
roasted chicken, hardboiled egg, avocado, blue cheese, bacon, tomato, romaine lettuce
- STEAK SALAD** 21
Wagyu flat iron, red onion, tomato, black bean, corn, cilantro lime vinaigrette

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- WAGYU BEEF BURGER** 19
caramelized onion, pickle, garlic mayonnaise
- HAM AND CHEESE *** 16
Paris-style ham, aged cheddar, grain mustard
- CHICKEN WRAP *** 17
celery, dried cranberry, scallion. curry mayonnaise

- FRENCH DIP*** 18
Ribeye, country white bread, Brie, caramelized onion dipping sauce

All sandwiches come with your choice of salad or french fries

PETIT BISTRO LUNCH

19

Choose one half sandwich marked with*

Served with a cup of soup and choice of mixed green salad or french fries



Developed exclusively by Thalassa Sea & Spa, the recognized nutrition and wellness experts in France for over 40 years, De-Light by Sofitel reflects the unique skills of our Sofitel Chefs in creating an innovative array of well-balanced, low-calorie & portion controlled meals to help you meet your health and weight goals in delicious style.



Gluten Free Items

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. No endangered species have been used in preparation of this menu.