



URBAN BISTRO

FRENCH CLASSICS

- French Onion Soup 8
Duck Foie Gras Torchon 19
iCi Chicken Crêpes 14
Cheese Ritual 15, 18, 20

EVERYTHING IN BETWEEN

- Soup of the day 8
Hamachi Crudo 18
Arugula and Spinach Salad 11
Roasted Beet and Strawberry Salad 12
Greek Salad 16

Gluten Free icon

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.

MER ET TERRE

- Scallop and Corn Chowder 26
Pan Seared Halibut 28
Roasted Chicken Breast 26
Spinach and Garlic Tortellini 22

PETIT BISTRO

Tuna Niçoise
Steak Frites
Crème Brûlée
42

ON THE SIDE

- Haricot verts w/ almond butter 8
Roasted baby carrots 8
Cream spinach w/ Vermont goat cheese 8
Garlic mashed potatoes 8

FROM THE GRILL

- Wagyu Flat Iron 34
Ribeye 31
Lamb T-bone 38
Choice of: green peppercorn and cognac sauce or herb butter

ON A LIGHTER NOTE

DE-LIGHT SMALL PLATES

- Salmon Tartare (230 cal) 15
Shrimp Caesar Salad (158 cal) 14

DE-LIGHT LARGE PLATES

- Grilled Ahi Tuna (245 cal) 28
Pork Tenderloin (266 cal) 26



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.