

# DES AMIS

CAFÉ

## SOUPES ET SALADES

### SOUPE À L'OIGNON GRATINÉE

oxtail and beef shank broth, caramelized onions, gruyere 9

### SOUPE AU PISTOU

summer vegetables and flageolet beans, garlic-basil purée 8

### SALAD VERTE

young lettuces, soft herbs, dijon vinaigrette 9

### SUMMER VEGETABLE SALAD

shaved raw and cooked vegetables, carrot purée, goat cheese crouton 11

### SALAD LYONNAISE

hearts of frisée with warm bacon lardons, poached egg, chives and roquefort 11

### SALAD NIÇOISE

tuna confit, hard boiled eggs, dandelion greens, beans, potatoes, tomatoes, anchovies, lemon vinaigrette 19

## LE PLATEAUX

oysters, clams, cracked crab, mussels, lobster, shrimp

( Petite 65 / Le Grande 110 )

LUNCH AND DINNER  
DAILY AND NIGHTLY

BRUNCH  
WEEKENDS

NIGHTLY  
THURSDAY - SATURDAY  
11PM - 1AM

Un bon repas doit commencer par la faim.



A good meal must begin with hunger

CAFEDESAMISSF.COM  
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SAN FRANCISCO, CALIFORNIA

## HORS D'ŒUVRES

### NETTLE AND SPINACH FLAN

organic egg yolk, parmesan, truffle and potato vinaigrette 12

### CHÈVRE AND POTATO RAVIOLI

english peas, summer squash, corn, sweet butter 12

### BRANDADE DE MORUE FUMÉ

celery and parsley salad, toasted baguette 9

### CHILLED LOBSTER SALAD

sweet corn veloute, fava beans, pickled shallots and little basil 15

### SARDINES ESCABÈCHE

ratatouille, charred pepper purée and crispy croutons 8

### STUFFED ZUCCHINI FLOWERS

fish mousse, bean ragoût, beurre blanc 11

### CRISPY TROTTERS

green mustard, mizuna, pickled red pearl onions 11

### FOIE GRAS TERRINE

ramp and mustard seed marmalade, toasted brioche 17

## CAVIAR SERVICE

Sterling California White Sturgeon Caviar, et su garni 90

## FRUITS DE MER

DOZEN OYSTERS, CHEF'S SELECTION	32
SELECT OYSTERS	A.Q.
CHERRYSTONE CLAMS	17
MENDOCINO SEA URCHIN	A.Q.
SEAFOOD SALAD	9
SHRIMP COCKTAIL	SIX PC 16
CRACKED DUNGENESS CRAB	A.Q.
1/2 LOBSTER	16

## PLATS PRINCIPAUX

### MUSSELS

tomato, white wine, garlic and lovage 16

### SKATE WING GRENOBLOISE

brown butter, capers, parsley, haricots vert 21

### GRILLED BRANZINO PROVENÇAL

fennel, tomato, garlic, olives, sauce vert 27

### ROAST CHICKEN BALLOTINE

roasted potatoes, wilted purslane 22

### GRILLED SAUSAGE PAYSANNE

lentils du puy, stone fruit relish 16

### ROAST LAMB CHOP AND CRÉPINETTE

summer shell beans, tomato and chard 29

### HANGER STEAK FRITES

bearnaise, watercress salad 26

### CAFÉ DES AMIS BURGER

...add caramelized onions/gruyère \$1  
...add egg/roquefort \$2 13

## SPÉCIALITIÉS de la maison

### ROAST CHICKEN FOR DEUX

wilted greens, natural jus 42

### BLANQUETTE DE VEAU

slow cooked veal breast, crispy sweetbreads, peas and mushrooms 27

### CÔTE DE BŒUF FOR DEUX

with béarnaise, bordelaise, marrow and frites 85

## CHARCUTERIE

Pickled vegetables, mustard and toast

Duck Rillettes 7

Jambon Persillé 7

Pâté Campagne 7

Torchon de Tête de Porc 7

Beef Shank Terrine 7

## FROMAGE

Selection of Three 16

Selection of Five 25

Crottin de Chavignol

Roquefort

Brie de Meaux

Ossau Iraty

Époisses



## À LA CÔTÉ

CHARD GRATINÉE 6

DANDELION GREENS

with anchovy vinaigrette 6

SUMMER POLE BEANS

brown butter and almonds 6

POMMES FRITES 6

POMMES PURÉE 6

ROASTED MARROW

on grilled bread 6

## PLATS DU JOUR

Tripe à la Mode de Caen 21

Crispy Frog Legs

parsley, fennel, garlic and butter 21

Grilled Calves Liver

pomme purée, onions and bacon 20

Choucroute Garnie

braised bacon, housemade frankfurter, sauerkraut 27

Bouillabaise

local fish and shellfish, potatoes, rouillé 29

Tournedos du Bœuf

boulangère potatoes, green peppercorn sauce 36

Pot au Feu

traditional accompaniments 26