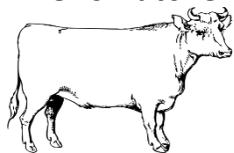


Café de la Presse proudly serves Olivier's Butchery beef and pork.

Olivier Cordier comes from a legacy of butcher in Burgundy. For last 8 years he brought some French flair to the San Francisco Butchery scene.

He works directly with ranchers, sometimes even raises the animals himself. All our steak are hand-select by him and aged a minimum of 21 days to make our beef more tender, juicy and flavorful.

Olivier's Butchery has been featured in Food and Wine Magazine, SF Weekly, 7X7, the Taste.



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## Appetizer

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<b>Steak Tartare</b> Raw Chopped Sirloin Steak, Condiments	14.00
<b>French Onion Soup</b> Onion Soup Melted Cheese	12.00
<b>Foie Gras</b> Duck Foie Gras au Torchon, Pain de Campagne	27.00
<b>Dungeness Crab Cake</b> Celery Root Remoulade	19.00
<b>Devil Eggs</b> Crispy Bacon	9.00
<b>Shrimp Cocktail</b> Avocado, Grapefruit, Tomato	15.00
<b>Escargots Persillade</b> Six Escargots in the Shell in Garlic Parsley Butter	17.00
<b>Heart of Romaine Caesar Style</b>	12.00
<b>Salade Frisée aux Lardons</b> Frisée Salad, Bacon, Warm Poached Egg, Croutons, Chives	13.00
<b>Wedge Salad</b> Iceberg Lettuce, Blue Cheese dressing, Bressola	13.00

### **Cheese Board 22.00/35.00**

Three or Five Artisan's Cheese with Garnish  
Brillat-Savarin, Comté, Cypress Grove, Ossau-Iraty,  
Camembert.

### **Charcuteries Board 22.00/35.00**

Rillettes de Canard, Rosette de Lyon, Soppresseta, Salame  
Toscano, Coppa.

*Three or Five Charcuteries with Garnish*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs  
or unpasteurized milk may increase your risk of foodborne illness.  
5% SF Mandate