

# Café Momus

FLAVORS OF  
FRANCE

ESTD  
2025

## Menu

### Carving Station

#### Beef Au Poivre

*Beef tenderloin, peppercorn Sauce*

### Accompaniments

#### Rustic Charcuterie Board

*Selection of cured meats, cornichons, ground mustard,  
olives, caper berries*

#### Fromage Cheese Board (V)

*Selection of artisan cheeses, dried and fresh seasonal fruit*

### Main Dishes

#### Coq au Vin

*Slow-cooked chicken in red wine, mushrooms, onions,  
and bacon, served with rustic bread or potatoes*

#### French Onion Soup

*Topped with a layer of melted Gruyère on toasted  
baguette slices*

#### Smoked Salmon Canapés

*Smoked salmon, crème fraîche, dill, and capers on a  
toasted baguette slice*

#### Ratatouille (V)

*A vegetable medley of eggplant, zucchini, peppers, and  
tomatoes, perfectly spiced with Provence herbs*

#### Endive with Roquefort & Walnuts (CN, V)

*Endive leaves filled with a creamy Roquefort cheese mixture  
and topped with crushed walnuts*

#### Salmon en Papillote

*Salmon fillets with fresh herbs, lemon, and white wine*

#### French Green Beans Almondine (CN, V)

*Crisp green beans sautéed with butter, garlic, and toasted almonds*

### Sweets

#### Madeleines (V)

*Light, buttery sponge cakes*

#### Roasted Fingerling Potatoes (VE, DF)

*Confit garlic*

Pre-order food and beverages with your server or host.

**Two forms of payment per party maximum.**

**No separate checks.**

18% gratuity added to all parties of 6 or greater.

6% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

To-go Box Fee \$2