



Café Chanson

French Bistro

Small Plates

ESCARGOT

Sautéed snails, pastry cups, fleur de sel, herbs de provence, butter, parsley, shallots, white wine, arugula salad. 17

SALMON RILLETTES

Fresh salmon, smoked salmon, garlic, shallots, white wine, chives, lemon juice, aioli, pain grillé. 14

STEAK TARTARE

All natural sirloin, served raw, dijon mustard, capers, chives, parsley, olive oil, egg yolk, pain grillé. 19

MUSSELS MARINIÈRES

Steamed mussels, herbs de provence cream sauce, shallots, dijon mustard, white wine, parsley, pain grillé. 14

CHARCUTERIE PLATE

Bressaola, copa, salami, imported French cheeses, capers, caperberries, pickled green beans, apples, seasonal berries, pain grillé. 17

TARTE FLAMBÉE

Flatbread, gruyere cheese, onion, bacon, bechamel sauce, truffled watercress. 11

NIÇOISE SALAD

Seared medium rare yellowfin tuna, haricots verts, egg, tomato, Niçoise olives, red potatoes, truffled vinaigrette. 19

FRISÉE LARDON SALAD

Bacon, frisée, egg, shallots, chives, fleur de sel, olive oil, red wine vinaigrette, egg. 6/13

SALADE DE BETTERAVE AU ROQUEFORT


Red beets, spinach, arugula, Roquefort cheese, toasted hazelnuts, maple sage vinaigrette. 6/13

SALADE DE TOMATES AU FROMAGE

Brie cheese, gruyere, fresh basil, green tomatoes, Roma tomatoes, balsamic vinaigrette. 6/13

FRENCH ONION SOUP or SEAFOOD BISQUE 5

Soup & Salads

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

Entrées

SWORDFISH BARIGOULE

Seared swordfish, summer vegetables, baby carrots, vegetable stock, asparagus, coriander, pearl onions, fleur de sel, cilantro, thyme, parsley. 25

TUNA CALVADOS

Medium rare yellowfin tuna, apple-mint cream sauce, truffled mushroom risotto, seasonal vegetables, fleur de sel, watercress. 23

BOUILLABAISSE

Salmon, scallops, shrimp, mussels, escargot, fennel seed, tomato, shallots, garlic, saffron, parsley, red potatoes. 24

COQUILLES ST. JACQUES

Bay scallops, mushrooms, shallots, onion, celery, Pernod liqueur, heavy cream, gruyere, parsley, truffled mashed potatoes. 22

STEAK FRITES

All natural sirloin, cognac cream sauce, fries, garlic aioli, pink peppercorns, fleur de sel, watercress. 29

FRENCH POT PIE

Chicken breast, carrot, onion, celery, potatoes, herbed cream sauce, puff pastry. 17

RISOTTO AUX CHAMPIGNONS

Mushroom risotto, asparagus, garlic, shallots, heavy cream, vegetable stock, gruyere cheese, truffle oil, watercress. 15

DUCK BASQUIASE

Herb marinated duck breast, chorizo, garlic, red bell peppers, tomato, parsley, red potatoes, watercress. 26

SALMON A L'ORANGE


Seared salmon, Grand Marnier sauce, seasonal vegetables, truffled mushroom risotto, watercress. 23

BEEF BOURGUIGNON

Red wine braised short ribs, carrot, onion, celery, seasonal vegetables, roasted red potatoes, watercress. 28

Join us for Brunch

SATURDAYS & SUNDAYS: 10 AM - 3 PM

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Crêpes & Sandwiches

SMOKED SALMON CRÊPE

Smoked salmon, tomato, capers, onion, spinach, gruyere cream sauce, egg, housemade crêpe, watercress. 21

CHICKEN CORDON BLEU CRÊPE

Sautéed chicken breast, ham, gruyere bechamel sauce, housemade crêpe, egg, watercress. 16

CREVETTE PROVENÇAL CRÊPE

Sautéed shrimp, seasonal vegetables, capers, tomato, herbs de provence, spinach, garlic, shallots, orange zest, saffron, housemade crêpe, watercress. 17

ROYALE WITH CHEESE

Half pound grilled Angus burger, gruyere cheese, sautéed mushrooms and onion, garlic aioli, watercress, tomato, brioche bun, fries or side salad. 14

CROQUE MONSIEUR

Ham, gruyere cheese, white bread, bechamel sauce, fries or side salad. 12

CHOCOLATE POT DE CREME

Chocolate custard, chantilly cream, fresh seasonal berries, mint. 7

ALSATIAN BREAD PUDDING

Croissants, brioche, rum, cinnamon, raisins, apples, vanilla bean, rum caramel sauce, chantilly cream, mint. 7

CREME BRULÉE

Vanilla bean custard, bruléed sugar, seasonal berries, mint. 7

CHOCOLATE MOUSSE CRÊPE

Dark chocolate mousse, Nutella, roasted hazelnuts, rum caramel sauce, seasonal fresh berries, chantilly cream, mint. 7

CHERRIES JUBILEE CRÊPE

Flambéed fresh cherries, cognac, sugar, crêpe, fresh seasonal berries, vanilla bean ice cream, chantilly cream, mint. 7


Ask about our Private Dining Room

CHATEAU DE PERE | CAFÉ CHANSON

201 James Street | De Pere, Wisconsin 54115

(920) 347-0007 | chateaudepere.com



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Les Chambers

You'll find our gorgeous Country French suites spacious yet cozy. Unwind during a business trip or a romantic weekend getaway in our French milieu. Each room features beautifully rich fabrics, comfortable seating area, flat screen TV, and free wireless internet. The King Suites feature a single whirlpool bath with shower. After a good night's rest, enjoy our complimentary breakfast.



Master King Suite



King Suite



Deluxe King



King Suite - Sofa



Deluxe Queen



Deluxe Queen - Adjoining



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