

In-Room Dining

Bienvenue au Sofitel Chicago Magnificent Mile

In-Room Dining Experience

Enjoy delicious savory meals from the comfort of your room, available seven days a week. Start your morning with breakfast served daily from 6:30 AM to 11:30 AM, featuring traditional French press coffee and freshly baked croissants.

From 11:30 AM to 11:00 PM, a full lunch and dinner menu is available, offering a wide range of flavorful options. Indulge in an exceptional dining experience throughout your stay—without ever having to leave your room.

Executive Chef Daniel Höfler

Items subject to availability

Please advise our staff of any allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All of our Lavazza Coffee and Metz Tea are sustainably sourced.

Our fish is sourced with care and sustainability in mind.

Applicable tax, 19% service charge and a \$6 delivery charge will be added to your check. To place an order please press "O" on your

phone or use QR code below. Items subject to availability - Please advise your server of any allergies or dietary restrictions.

* Cook to order. Consuming raw or

Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VG-Vegan, V-Vegetarian, DF-Dairy-Free, GF-Gluten-Free, 🏠-Local

Breakfast

6:30AM-11:30AM

Light

Fresh Seasonal Fruit (VG, GF) 13

Market Fresh Fruit with Berries

Almond Coconut Overnight

Oats (VG) 19

Coconut Yogurt, Salted Chocolate Fudge, Toasted Almonds

Steel Cut Oatmeal (V, DF) 14

Blueberries, Flaxseed, Wisconsin Honey

Açaí Bowl (VG) 19

Coconut Chia Seed Pudding, Pepitas, House Granola, Mixed Berries

Continental Breakfast 23

Fruit Cup, Greek Yogurt

Choice of: Toast, Bagel, English Muffin or Croissant

Choice of: Coffee, Juice or Hot Tea

Smoked Salmon Bagel* 25

Horseradish Crème Fraiche, Capers, Red Onion, Lettuce, Tomato, Toasted Bagel

Viennoise Pastry Basket 16

Assorted Mini Viennoiseries (5 pieces)

Omelettes

Served with a Choice of White, Multigrain or Gluten-Free Toast

Bacon, Brie & Mushroom Omelette* (GF) 24

Mixed Mushrooms, Bacon, Whipped Brie, Truffle Salt, Herb Roasted Potatoes

Caprese Omelette* (V, GF) 23

Egg Whites, Mozzarella, Cherry Tomatoes, Basil

French Style Three Egg Omelette* 21

Herb Roasted Potatoes

Choice of: Catalpa Farms Ham,

Sautéed Mushrooms,

Roasted Peppers, Scallions, Tomato, Cheddar Cheese

Additional Omelette Selections 3 each

Baby Kale, Arugula, Smoked Salmon,

Goat Cheese, Bacon, Whipped Brie



Breakfast

6:30AM-11:30AM

Hearty

American Breakfast* 27

Two Eggs Your Way
Herb Roasted Potatoes or Fruit Cup
Bacon, Sausage or Turkey Bacon
Toast, Croissant, or English Muffin
Coffee, Juice, or Tea

Croque Madame* 25 🏠

Catalpa Farm Ham, Challah Bread, Sauce Mornay, Sunny Side Egg,
Herb Roasted Potatoes

Ricotta Pancakes (GF) 22

Caramelized Bananas, Macadamia Streusel, Chantilly Cream

NY Steak & Eggs* (GF) 42

Two Eggs Your Way, NY Striploin, Herb Roasted Potatoes, Truffle Jus

Accompaniments

Croissant 6

English Muffin or Bagel 4

White or Multigrain Toast 5

La Fournette Sourdough 7

Herb Roasted Breakfast Potatoes 7

Sausage or Bacon 9

Yogurt 7

Coconut (VG), Low Fat, or Greek

Fruit Cup 7

Berry Cup 10

One Side Egg* 3

Two Eggs* 6



Breakfast

6:30AM-11:30AM

Smoothies

Anti-Aging Smoothie (VG, GF) 13

Blueberry, Açai & Pomegranate

Detox Smoothie (VG, GF) 13

Kale, Apple & Ginger

Strawberry Banana Smoothie (V, GF) 13

Strawberry, Banana, Greek Yogurt, Agave

Mango Lassi (VG, GF) 13

Mango, Coconut Yogurt, Cardamom Syrup



All Day

11:30AM-11:00PM

Appetizers and Salads

Cheese & Charcuterie 32

Housemade Pickles, Preserves, Candied Nuts,
Grilled Sourdough, Mustard

Amish Chicken Wings (GF) 19

Sherry Pineapple Glaze, Fresno Chili, Blue Cheese Ranch

French Onion Soup 18

Sourdough, Gruyere Cheese,
Bone Broth

Creamy Corn Bisque (VG, GF) 16

Charred Corn, Basil, Aleppo Pepper

Caesar Salad (V) 19

Baby Gem Lettuce, Brioche Croutons, Parmesan, Chives

Garden Salad (VG) 11

Arugula, Frisée, Cherry Tomatoes,
Cucumber, Lemon Sumac Vinaigrette

Protein Add on: Sautéed Shrimp 11, Chicken Breast 10 , Salmon 13 , Tofu 8

Flatbreads

Mushroom Flatbread (V) 19

Mushrooms, Lemon Crème Fraîche, Red Onion, Parmesan, Chili Flakes

Tomato & Mozzarella Flatbread (V) 20

Oven Roasted Tomatoes, Basil



All Day

11:30AM-11:00PM

Sandwiches and Burgers

Grilled Chicken Pita 23

Lettuce, Tomato, Bacon, Gruyere, Spicy Mayo, Pommes Frites

Le Burger* 25

8oz Sirloin Patty, House B&B Pickles, Roasted Garlic Aioli, Raclette Cheese, Pommes Frites

Le Garden Burger (V) 24

Black Bean Patty, House B&B Pickles, Roasted Garlic Aioli, Raclette Cheese, Pommes Frites

Entrees

Pasta Primavera (V) 22

Roasted Summer Squash, Goat Cheese, Smoked Cherry Tomatoes, Basil

Atlantic Salmon Vesuvio (Sustainable Salmon, GF) 32

Cauliflower Mousseline, Corn Succotash, Sautéed Spinach

Eggplant & Chickpea

Tagine (VG) 26

Jasmine Rice, Crispy Fried Onions, Parsley & Mint Salad

NY Steak Frites* (GF) 42

NY Striploin, Sautéed Mushrooms, Pommes Frites, Truffle Jus

Dessert

Passion Fruit Tart 15

Blackberry Coulis, Key Lime
Shortbread Crumble, Meringue

Matcha Crème Brûlée 13

Mango Curd, Strawberries

Seasonal Sorbet (VG) 7

Chocolate Chip Cookies 7

Vanilla Ice Cream 6

Macarons (GF) 12

Assorted Flavors

Seasonal Fresh Fruits (VG) 13



Children's Menu

Children's Breakfast

Mini American Breakfast 13

Two Eggs Scrambled
Choice of Bacon or Sausage
Choice of Toast: Multigrain or White
Herb Roasted Breakfast Potatoes

Children's French Toast Sticks 9

Maple Syrup, Whipped Cream

Children's Omelette 12

Omelette with Cheddar Cheese
Choice of Toast: Multigrain or White
Herb Roasted Breakfast Potatoes

Children's Oatmeal 7

Maple Syrup

Children's All Day

Mini American Cheeseburger* 14

Pommes Frites

Mac & Cheese 12

Cheddar Cheese Sauce

Chicken Tenders 13

Pommes Frites

Peanut Butter & Jelly Sandwich 10

Pommes Frites

Grilled Cheese Sandwich 12

American Cheese, Pommes Frites



All Day

11:30AM-11:00PM

Beverages

Lavazza Small Coffee Carafe 10

Lavazza Large Coffee Carafe 15

Latte 7

Cappuccino 7

Espresso 4

Metz Collection Hot Tea 5

Cold-Pressed Juice 6

Carrot Ginger, Orange, or Grapefruit

Fruit Juice 5

Cranberry, Apple, or Pineapple

Soda 6

Coke, Diet Coke, Sprite, Ginger Ale

Glass of Coconut Water 9

Detox Smoothie (VG, GF) 13

Kale, Apple & Ginger

Evian 330ml 6

Still, Sparkling

Evian 750ml 10

Still, Sparkling



Alcoholic Beverages

LIBATIONS

Cocktails 16

*Bloody Mary, Cosmopolitan, Margarita,
Old Fashioned, Daiquiri*

Mimosa 15

Choice of Orange, Grapefruit, or
Cranberry

BEERS

BOTTLES & CANS

Michelob Ultra, *Lager* 10

Stella Artois, *Pilsner* 10

Heineken, *Pale Lager* 10

Guinness, *Stout* 10

Nutrl, *Hard Seltzer* 10

NON-ALCOHOLIC

Heineken 0.0, *Pale Lager* 10

Best Day Brewing, *Galaxy Ripple IPA* 10

BUBBLES & ROSÉ

Pommery Brut Royal, *Reims*

34 | 141

Veuve Clicquot Brut, *Reims*

35 | 145

Faire La Fête Brut Cremant, *Limoux*

15 | 65

Chandon Brut, *California*

17 | 70

Chandon Brut Rosé, *California*

17 | 70

Château Lacoste Lady A Rosé, *France*

16 | 69

WHITE WINES

Pierre Sparr, Pinot Gris, *Alsace*

17 | 73

Charles Krug, Sauvignon Blanc, *California*

25 | 105

J. Moreau & Fils, Petit Chablis, *France*

22 | 93

RED WINES

Labouré-Roi Bourgogne, Pinot Noir, *France*

21 | 89

Felsina Berardenga, Chianti Classico, *Italy*

20 | 85

Charles Krug, Cabernet Sauvignon, *Napa*

25 | 105

