

BREAKFAST

MORNING FAVORITES

Served with a Choice of White, Multigrain or
Gluten-Free Toast and Herb-Roasted
Potatoes or a Fruit Cup

American Breakfast* 27

Two Eggs Your Way
Bacon, Sausage or Turkey Bacon
Coffee, Juice, or Tea

Bacon, Brie & Mushroom Omelette* (GF) 24

Mixed Mushrooms, Peer Bacon, Whipped
Brie, Truffle Salt

Caprese Omelette* (V, GF) 23

Egg White, Mozzarella, Cherry Tomatoes,
Basil

Three Egg Omelette* 21

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, Peer Bacon, Whipped Brie

SAVORY FAIRE

Croque Madame* 25

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

Sofitel Benedict* 25

Catalpa Farm Ham, English Muffin,
Hollandaise, Herb Roasted Potatoes

NY Steak & Eggs* (GF) 42

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

Shakshouka* (V) 24

Poached Eggs, Feta, Dill Oil, Garlic Pita

Sofitel Breakfast Croissant* 23

Scrambled Egg, Gruyere, Prosciutto,
Herb Roasted Potatoes

LIGHT DELIGHTS

Garden Salad 11

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

Fresh Fruit (VG) 13

Seasonal Selection

Steel Cut Oatmeal (V, DF) 14

Blueberries, Flaxseed, Wisconsin Honey

Continental Breakfast 23

Fruit Cup, Greek Yogurt
Choice of: Toast, Bagel, English Muffin or
Croissant
Choice of: Coffee, Juice or Hot Tea

Avocado Tartine (V) 22

Petite Greens, Radish, Boiled Egg,
La Fournette Sourdough

Smoked Salmon Bagel 25

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

Açaí Bowl (VG) 19

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

Almond Coconut

Overnight Oats (VG) 19

Coconut Yogurt, Salted Chocolate Fudge,
Toasted Almonds

Seasonal Cheese Board 21

Manchego, Moody Blue Cheese, Brie,
Candied Nuts, Grapes

Seasonal Meat Board 22

Country Pâté, Prosciutto, Salami,
Cornichons, Mustard

Breakfast Salad Bowl (V) 20

Red Quinoa, Mixed Greens, Cucumber,
Goat Cheese Crumbles, Toasted Almonds,
Pickled Blueberry Balsamic Vinaigrette

Baked Lemon & Oat Clafoutie (V) 16

Blackberries, Crème Anglaise



Executive Chef Daniel Höfler

A service charge of 18% will be added to parties of six or more.

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

Please inform your server of any allergies or dietary restrictions.

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

Our fish is sourced with care and sustainability in mind.

We are committed to reducing food waste and we invite you join us on this mission.

VG-Vegan/Plant Based, V-Vegetarian, GF-Gluten Free, DF-Dairy Free, Local 

SWEET DELICACIES

Ricotta Pancakes (GF) 22

Caramelized Bananas, Macadamia Streusel, Chantilly Cream

Belgium Style Waffles 21

Pistachio Cream, Chocolate Ganache, Kataifi & Pistachio Crumble

Tiramisu Brioche French Toast 22

Whipped Mascarpone, Strawberries, Cold Brew, Cacao

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

JUICES

Cold-Pressed Juice 6

Orange, Grapefruit, or Carrot-Ginger

Fruit Juice 5

Cranberry, Apple, or Pineapple

LIBATIONS

Bottomless Mimosa 39

Two Hour Service

Mimosa 15

Choice of Orange, Grapefruit, or Cranberry

CDA Bellini 14

Sparkling Wine, Strawberry Syrup

CDA Cocktails 16

Bloody Mary, Cosmopolitan, Margarita, Old Fashioned, Daiquiri

Aperol Spritz 19

Sparkling Wine, Soda Water, Aperol

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 Egg* 3

BEVERAGES

Lavazza French Press 10

Espresso 4

Cappuccino 7

Latte 7

Syrup Flavors 1

Vanilla, Hazelnut, Salted Caramel, Strawberry Purée

Iced Mango Matcha 8

Matcha Green Tea, Mango Purée, Oat Milk

Metz Collection Hot Tea 5

Bottled Evian Water 6 | 10



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