

Rooftop to Table

We have over 480,000 bees & a garden with over 3,000 pounds of soil on our rooftop that produces all the honey and most of the herbs we use

CHIC DÉJEUNER 21

On the same plate, choose one Salad
one Soup and one Entrée

HORS D'OEUVRE

Grilled asparagus *195 cal 10
naked tomatoes, Reggiano,
pea tendrils, tomato emulsion

Smoked Salmon Rillettes 14
Pickled cucumber, onion confit
cilantro lavash

Cape May Crab Cake 15
Pico de gallo, salsa verde

SOUPE

CHIC Soup of the day 8

CHIC French Onion Soup 9
Gruyère crouton

SALADE

CHIC Beet Salad*165 cal 12/16
Fromage blanc, spiced pecans, fig vinegar

CHIC Peach & Prosciutto 14/18
Pea tendrils, herbs goat cheese,
peach-jalapeno vinaigrette

Fresh Burrata 12/16
Arugula, marinated blueberries,
pickled mushroom, grill sour dough

Arugula 10/14
Strawberry, goat cheese, spices pecans
honey vinaigrette

Classic Caesar 11/14
Shaved parmesan, homemade Caesar
add Chicken or Pork Belly 5 Salmon 7

SANDWICH

Liberte Burger 16
PA cheddar, Red onion confit, Herb aioli
french frites or mesclun green salad

Pork Belly Bon Mi 15
Pickled daikon, carrot, jalapeno, cucumber,
cilantro, ginger, Salad of spice green papaya

Turkey Club 15
Hydro bibb lettuce, tomato, mayonnaise,
avocado, turkey bacon, French Fries

Short Rib Sandwich 14
caramelized onion & carrot slaw
french frites or mesclun green salad

ENTRÉE

CHIC Salmon*290 cal 24
Asparagus, mushroom ragout, watercress

CHIC Chicken Supreme*250 cal 22
English peas, cauliflower puree, jus

Hand-Made Pasta 18
Spring peas, white wine, carrot
add Italian sausage for 3

Catch of the day MP
To be introduced by you server

Quiche 14
Smoked bacon, comté, kale salad, shaved beets
Roof top honey maple vinaigrette

Crispy Duck Confit 28
Philly pretzel, mushroom, duck pain perdu
port reduction, shaved carrot, frisée, truffle



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A gastronomic adventure in healthy eating, De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients and tempting flavors. Developed exclusively by Thalassa Sea & Spa, the recognized nutrition and wellness experts in France for over 40 years, De-Light by Sofitel reflects the unique skills of our Sofitel Chefs in creating innovative array of well-balanced, low-calorie meals to help you meet your health and weight goals in delicious style.

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