



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”

Hors d’Oeuvres

Soup of the Day - 8

French Onion Soup croutons, gruyère cheese	9
Smoked Salmon Rillettes pickled cucumber, onion confit, lavash bread	14
Mushroom Flatbread Parmigiano reggiano, arugula, truffle	13
Grilled Asparagus (195 cal) naked tomatoes, reggiano, pea tendrils, tomato emulsion	10
Vegetable Tart Seasonal vegetables, cantal, basil, truffle, winter salad	16

Salads

Beet Salad (165 cal) fromage blanc, spiced pecans, fig vinegar	12
Arugula strawberries, goat cheese, spiced pecans, honey vinaigrette	10
Red Wine Poached Pear Salad autumn greens; roquefort blue cheese, marcona almonds, port vinaigrette	12
Classic Caesar shaved parmigiano reggiano, house-baked garlic croutons, anchovies, caesar dressing	11
Add Chicken or Pork Belly	5
Add Seared Salmon	7

Chic Dejeuner - 21

Our Chic Dejeuner is perfect for fine dining on the run! Enjoy our three-course meal sampler in one express package, created especially by our Chef with the freshest seasonal ingredients

Soup of the Day or French Onion Soup

Beet Salad or Arugula

Seared Salmon or Crispy Duck Confit or Steak Frites

Sandwiches

with French fries or garden green

Liberte Burger red onion confit, cheddar cheese, herb aioli	16	Urban Turkey Club bibb lettuce, herb mayonnaise, tomato, turkey bacon, avocado, sourdough bread	15
Short Ribs Sandwich caramelized onion & carrot slaw	14	Crab Cake Sandwich lettuce, tomato, pickled red onion, espelette aioli	15
Grilled Chicken Wrap sheeps milk Camembert, granny smith apple	13		

Entrées

		Steak Frites 8oz NY strip, maitre d butter, pomme frites	22
		Quiche smoked bacon, comté, kale salad, shaved beets, rooftop honey vinaigrette	14
		Duck Confit Salad chicory, sour cherries, warm finger potatoes, goat cheese, pistachios	18
		De-Light Chicken (250 cal) smoked fingerling potatoes, mushroom ragout, apple cognac “butter”	24
Sea Scallops barley “risotto”, smoked tomato coulis, grilled broccolini	21		
Seared Salmon (290 cal) fennel, bouillabaisse broth, rouille crostini	24		
Wild Mushroom Pappardelle mushroom broth, reggiano, poached egg, preserved meyer lemon	24		



Gluten Free



De-Light Menu

Executive Chef Edward Hancock

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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