44x28 cms

EPICUR

LE PARC HOTEL
BEYOND STARS
WWW.LEPARC.COM.EC

BREAKFAST

LE PARC BREAKFAST **$ 18**
- Infusions, coffee, tea or hot chocolate + basket of bread or toast + butter and jam + natural juice + seasonal fruit plate.
- Eggs as you like (fried, boiled, omelette, scrambled) + accompanied by your choice: bacon – sausage – Lyonnaise potatoes.
- Pancakes, waffles or French toast with maple syrup.
- Bolón (Ecuadorian mashed green plantain ball) bathed in shrimp sauce.

LIGHT BREAKFAST **$ 14**
- Coffee or infusions + natural juice + natural yogurt with fresh fruit and cereals.
- Avocado toast with poached egg, olive oil and chives.

AMERICAN BREAKFAST **$ 15**
- Infusions, coffee, tea or hot chocolate + basket of bread or toast + butter and jam + natural juice + seasonal fruit plate.
- Eggs as you like (fried, boiled, omelette, scrambled) + accompanied by your choice: bacon – sausage – Lyonnaise potatoes.

CONTINENTAL BREAKFAST **$ 12**
- Infusions, coffee, tea or hot chocolate + basket of bread or toast + butter and jam + natural juice + seasonal fruit plate.

EGGS BENEDICT **$ 7,5**
- Poached eggs over brioche toast, bacon, arugula and hollandaise sauce.

SCRAMBLED EGGS WITH SHRIMP **$ 8**
- Scrambled eggs with shrimp, garlic, spinach, gruyere cheese… soft and creamy, accompanied by sourdough bread.

EGGS AS YOU LIKE **$ 6**
- Scrambled, boiled, omelette, fries, accompanied by your choice: cheese, ham, tomato, onion, green bell pepper or mushroom.

PANCAKES, WAFLES OR FRENCH TOAST **$ 6,5**
- Served with fresh berries, maple syrup, butter and homemade jam.

SANDWICHES AND HAMBURGERS*

CLUB SANDWICH **$ 12**
With chicken filet, bacon, egg, ham, cheese, lettuce, tomato.

ECUADORIAN ANGUS BEEF BURGER **$ 14**
Beef burger served with caramelized onions, basil, pickles and Dijon mustard sauce.

PHILLY CHEESESTEAK **$ 15**
Roasted beef tenderloin, Gruyere cheese with roasted peppers and onions.

BRIE CHEESE AND SERRANO HAM SANDWICH **$ 15**
Spanish tomato bread with serrano ham, brie cheese, mango and olive oil.

CAPRESSE SANDWICH (vegetarian) **$ 9**
In a ciabatta bread, fresh mozzarella cheese, slow roasted tomatoes, arugula and pesto.

All sandwiches and burgers served with French fries.

SOUP

QUITO-STYLE POTATO SOUP (vegetarian) **$ 8**
Potato soup, accompanied by avocado, cheese and hot sauce.

ONION SOUP (vegetarian) **$ 9**
Comforting French onion soup, accompanied by cheese toast.

Prices include taxes and service

CEVICHES

QUITO-STYLE CEVICHE **$ 12,5**
Served in its red sauce, accompanied by plantain chips and toasted corn nuts.

HEART OF PALM AND LUPINI BEANS **$ 8,5**
Heart of palm and lupini beans ceviche, with avocado, tomato, lemon and onion, accompanied by plantain chips and toasted corn nuts.

PERUVIAN-STYLE **$ 16**
Catch of the day ceviche, served in its traditional Peruvian sauce, accompanied by sweet potato, white corn and toasted corn nuts.

SALMON TARTARE **$ 14**
Red globe grapes, avocado, chives…marinated in olive oil and lemon, accompanied by toast.

SALADS

SHRIMP CAESAR SALAD WITH CROUTONS AND GRANA PADANO CHEESE **$ 13,5**
- Anchovies, olive oil and parmesan cheese vinaigrette, roman lettuce, shrimp, croutons and Grana Padano cheese.

GRILLED VEGETABLES SALAD WITH SUNDRIED TOMATOES PESTO (vegetarian) **$ 12**
- Arugula, basil and fresh tomato, grilled vegetables with sundried tomato pesto.

GOAT CHEESE GRATIN SALAD (vegetarian) **$ 13**
- Green salad, grapes, caramelized walnuts and balsamic vinegar, olive oil and honey vinaigrette.

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MAIN COURSE

ECUADORIAN-SYTLE LAMB STEW **$ 16**
- Slowly cooked with vegetables, fruits and spices, accompanied by yellow rice, potatoes tortilla and avocado.

COCONUT SHRIMP STEW **$ 14**
- Shrimp in creamy coconut sauce, sweet plantain and rice.

GRILLED TENDERLOIN QUITO-STYLE **$ 16**
- Grilled beef steak accompanied by fried egg, rice and French fries.

GRILLED CHICKEN BREAST WITH WILD ECUADORIAN MUSHROOMS SAUCE **$ 14**
- Grilled chicken breast with creamy mushrooms sauce, accompanied by mashed potato, asparagus and chives.

SAUTÉED BEEF TENDERLOIN PERUVIAN-STYLE **$ 21**
- Marinated strips of sirloin steak with soy sauce, red onion, tomatoes, accompanied by rice and French fries.

GRILLED NEW YORK STEAK **$ 28**
- Grilled Ecuadorian beef, accompanied by green salad and French fries.

ROASTED SALMON WITH CARAMEL SAUCE **$ 26**
- Grilled salmon with Butterscotch sauce, accompanied by wild mushrooms risotto.

PASTA

LONG PASTA **(SPAGHETTI)**
SHORT PASTA **(PENNE RIGATE)**
SAUCES TO CHOOSE

AL POMODORO (vegetarian) **$ 10**
Italian tomatoes, garlic, olive oil and basil.

ALL´ ARRABBIATA **$ 12**
Pomodoro sauce with onions, bacon and peperoncino.

BOLOGNESE **$ 13,5**
Chopped beef tenderloin with pomodoro, celery, carrot and red wine.

PESTO GENOVESE (vegetarian) **$ 13**
Traditional genovese pesto, with grana padano cheese and fresh basil.

A LA CARBONARA **$ 14**
With Grana Padano cheese and eggs yolk sauce, bacon and black ground pepper.

SHARE PLATTERS

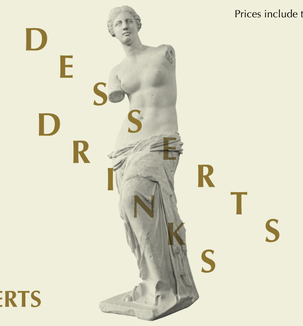
ECUADORIAN-STYLE FRIED EMPANADAS **$ 11**
Green plantain empanadas stuffed with coconut shrimp stew (2U) and corn empanadas stuffed with pork belly (2U)

FIGS AND CHEESE (vegetarian) **$ 17,5**
Served over a cast iron pan, melted provolone cheese with pistachio and fig confit… accompanied by toasted sourdough.

EPICUR CHARCUTERIE BOARD **$ 25**
Charcuterie, cheese, dried fruits and pickled vegetables.

HANGUK PLATTER **$ 17,5**
Korean fried chicken strips and pork belly with pickled vegetables and chives.

Prices include taxes and service



DESSERTS

CHOCOLATE AND PISTACCHIO **$ 8**
Hot chocolate cake with soursop sorbet and pistachio.

GOLDENBERRY CHEESECAKE **$ 7**
Roasted in white wine Golden berries cheesecake.

APPLE STRUDEL **$ 7**
Cinnamon and apple accompanied by crème fraiche.

FRUIT FOOL **$ 6,5**
Mixed berry compote, meringue, caramelized almonds, creme fraiche, chocolate sauce and ice cream.

DRINKS

SPARKLING WATER / STILL WATER $ 2.5 / $ 3
SODAS $ 3
LEMONADES (classic, imperial, mint, and red berries) $ 3.5
NATURAL JUICES (orange, blackberry, soursop, goldenberry) $ 3.5
GREEN SMOOTHIE (pineapple, basil, cucumber, celery, green apple, and lemon juice) $ 4

COFFE, TEAS, INFUSIONS AND HOT CHOCOLATE
Espresso-doppio $ 2,5 / $ 3,5
Macchiato $ 3
Black coffe $ 3
Capuccino $ 3,5
Mocachino $ 3,5
Natural infusions (Lemon verbena, chemonille, lemon grass) $ 3
Horchata (Ecuadorian herbal tea drink with lemon juice) $ 3
Lemon iced tea $ 3
Hot chocolate $ 4