

ESTÉREL

BREAKFAST MENU
FROM 6:30 AM TO 12 PM

MAINS

CHICKEN CHILAQUILES	22
CHILACATE SAUCE, CHIPOTLE CREMA, FRIED EGG, PICKLED RED ONION, QUESO FRESCO	
OMELET	21
MARKET MUSHROOMS, CARAMELIZED ONION, THYME, GRUYERE CHEESE, HASH BROWNS	
EGG WHITE OMELET	21
BLOOMSDALE SPINACH, FETA CHEESE, TOMATO, ARUGULA, HASH BROWNS	
BREAKFAST HASH	19
LONGANIZA SAUSAGE, PORK BELLY, POBLANO PEPPERS, POACHED EGGS, HOLLANDAISE	
BREAKFAST BURRITO	25
PORK CARNITAS, BACON, HASH BROWNS, FREE RANGE SCRAMBLED EGGS, AVOCADO, SALSA ROJA	
PANCAKES	22
STRAWBERRY, BANANA, BUTTERSCOTCH, CANDY PEPPITAS, CHANTILLY	
SHAKSHUKA	19
KALE, MUSHROOMS, OLIVES, EGGPLANT, POACHED EGGS, WARM PITA BREAD *VEGAN OPTION AVAILABLE	
AMERICAN BREAKFAST	23
TWO EGGS, HASH BROWNS, CHOICE OF SMOKED BACON OR CHICKEN SAUSAGE	
HAM & GRUYERE CHEESE CROISSANT	15
BABY GREENS, OLIVES, TOMATOES, BANYULS VINAIGRETTE	
AVOCADO TOAST	18
CALIFORNIA AVOCADO, POACHED EGGS, ARUGULA, PICKLED ONIONS, TOMATOES, LEMON OIL	

SIDES

APPLEWOOD SMOKED BACON	8
CHICKEN SAUSAGE	8
HASH BROWNS	7
PAIN AU CHOCOLAT	7
CROISSANT	7
MARKET BERRIES	8

SWEETS

MCCANN'S STEEL CUT OATS	13
<i>MARKET BERRIES, TOASTED PECANS & PISTACHIO, MAPLE SUGAR</i>	
OVERNIGHT OATS	12
<i>CHIA SEEDS, GRANNY APPLE, GOLDEN RAISINS, TOASTED COCONUT (VEGAN)</i>	
GREEK YOGURT	12
<i>BANANA, CHEF MIMI'S PUMPKIN SEED GRANOLA</i>	
BRIOCHE FRENCH TOAST	19
<i>CITRUS SCENTED CREAM CHEESE, MARKET BERRIES, VERMONT MAPLE SYRUP</i>	
MARKET FRUIT AND BERRIES	17
ACAI BOWL	25
<i>SEASONAL BERRIES, HOUSE GRANOLA, TOASTED COCONUT, HONEY DRIZZLE</i>	

BEVERAGE

LATTE/ CAPPUCCINO/ ESPRESSO	6
TEA	6
HOT CHOCOLATE	6
FRENCH PRESS COFFEE	8
BREAKFAST SMOOTHIE	12
<i>KALE, SOY MILK, GRANNY APPLE, BANANA</i>	
JUICES	
DETOX: GINGER, BEET, LEMON, CARROT	12
ANTIOXIDANT: POMEGRANATE	12
ORANGE JUICE	10
GRAPEFRUIT JUICE	10



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
PLEASE ADVISE US OF ANY FOOD ALLERGIES OR FOOD RESTRICTION. ALL SALES ARE SUBJECT TO A 20% SERVICE CHARGE & CA STATE TAX.

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ESTÉREL

Kids Menu

12 & Under

BREAKFAST

6:30 AM TO 12 PM

OATMEAL 8
SEASONAL BERRIES

PANCAKES 10
MAPLE SYRUP, SEASONAL BERRIES

FRENCH TOAST 11
MAPLE SYRUP, SEASONAL BERRIES

2 EGG SCRAMBLE 10
HASHBROWN

EGG & CHEESE CROISSANT 11
HASHBROWN

YOGURT 9
BANANA, STRAWBERRIES, GRANOLA

FRESH FRUIT SMOOTHIE 9

DINNER

5:00 PM TO 11 PM

GRILLED CHEESE SANDWICH 10
FRIES

TURKEY & CHEESE SANDWICH 11
SIDE SALAD

MAC & CHEESE 11
FRESH BERRIES

BUTTER PASTA 10
FRESH BERRIES

CHEESEBURGER 13
FRIES

CHICKEN FINGERS 11
SIDE SALAD

ALL KIDS MEALS INCLUDE ONE OF THE FOLLOWING DRINKS:

APPLE JUICE – MILK – ALMOND MILK – ORANGE JUICE



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DINNER MENU
FROM 5:00 PM TO 11:00 PM

APPETIZERS

TUNA POKE TOSTADA	22
<i>SESAME CRUSTED WONTON-SHAVED CABBAGE- AVOCADO-MANGO AJI AMARILLO PUREE-MICRO CILANTRO-BONITO FLAKE</i>	
AVE FRITA	20
<i>CRISPY QUAIL-SPICY SWEET THAI-LEMON SLAW-SALSA NEGRA AIOLI</i>	
SWEET GLAZED PORK BELLY BAO	20
<i>SPICED AIOLI-PICKLED ZUCCHINI-BREAKFAST RADISH-SHAVED CARROT-MICRO CILANTRO</i>	
CARNITAS BAO	20
<i>SPICY AIOLI-PICKLED VEGETABLES-MINT</i>	
CHARCUTERIE BOARD	28
<i>POINT REYES BAY BLUE CHEESE-HENRI HUTIN BRIE-MIDNIGHT MOON-PAMPLOMA CHORIZO- SPICY CAPICOLA-COPPA SALAMI-IPA SPICY MUSTARD-HOUSE PICKLES-ASSORTED CRACKERS</i>	
CHARRED BRUSSELS SPROUTS	18
<i>CANDIED BACON-PICKLED RED ONION-FRESNO PEPPERS-SPICED HONEY GLAZE-ROASTED GARLIC AIOLI</i>	
CRISPY SWEET POTATO	14
<i>WHOLE GARLIC-FENNEL-BASIL AIOLI</i>	
FRIED OYSTERS	18
<i>BABY ROMAINE-CITRUS-REMOULADE- CORIANDER SLAW-AGAVE NECTAR VINAIGRETTE</i>	
OYSTERS ROCKEFELLER	18
<i>GARLIC-BLOOMSDALE SPINACH-PARMESAN ROMANO-LEMON AIOLI CRISPY CAPERS</i>	

SALADS

HEIRLOOM TOMATO SALAD	16
<i>BURRATA CHEESE-PICKLED RED ONION- CASTELVETRANO OLIVES-HAZELNUT PESTO- TOASTED QUINOA-POMEGRANATE GLAZE-OLIVE CROSTINI</i>	
RIVIERA 31 CAESAR	18
<i>BABY ROMAINE- KALE-CONFIT TOMATO-POINT REYES TOMA-PARMESAN CRISP-GARLIC FOCACCIA CROUTONS-HOUSE MADE CAESAR</i>	
MUSHROOM SALAD	16
<i>TRUFFLE FARRO-CARAMELIZED ONION MOUSSE- CHEFS MIXED MUSHROOMS-PICKLED ONION- MIDNIGHT MOON GOATS MILK CHEESE-TRUFFLE VINAIGRETTE-SAFFRON BROTH</i>	

STONE OVEN

WHITE MUSHROOM PIZZA	18
<i>FRESH MOZZARELLA-MARKET MUSHROOMS- ROASTED GARLIC-BABY ARUGULA-TRUFFLE OIL</i>	
SPICY MERGUEZ SAUSAGE PIZZA	18
<i>SPICY CAPICOLA-HOUSE MARINARA-PICKLES RED ONION-FRESNO PEPPERS</i>	
MARKET VEGGIE PIZZA	18
<i>MARKET SEASONAL VEGETABLES-CARAMELIZED ONION CREAM SAUCE-BLOOMSDALE SPINACH- MIDNIGHT MOON CHEESE</i>	



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DINNER MENU
FROM 5:00 PM TO 11:00 PM

ENTREE

SHORT RIB FRIES	24
BARBACOA SHORT RIB-BLACK BEAN SOFRITO- AVOCADO PUREE-CHIPOTLE CREMA-FRESNO CHILE-SHAVED TOMA-CHIMICHURRI	
CRISPY CLUCK	22
SPICED BUTTERMILK MARINATED CRISPY CHICKEN-SHAVED ROMAINE-PICKLED ZUCCHINI & RED ONION-CHIPOTLE AIOLI-HAWAIIAN BUN	
WAGYU BURGER	22
CRISPY BACON-HEIRLOOM TOMATO -TRUFFLE CHEESE-ARUGULA-CARAMELIZED ONION HUCKLEBERRY SPREAD-PICKLE CHIPS-TRUFFLE FRIES-VANILLA KETCHUP	
CATCH OF THE DAY	26
PLEASE ASK SERVER FOR THE DAYS SPECIAL	
ROASTED DOUBLE LAMB CHOP	30
GARLIC HERB MARINATED-SUNDRY TOMATO HUMMUS-SPICED TAHINI-CRISPY CHICK PEA- SAFFRON RICE CAKE-CHARRED BRUSSELS SPROUTS-GREMOLATA	
VEGETABLE RISOTTO	24
LEMON GARLIC BROCCOLINI-ROASTED BABY CARROTS-CELERIAC ROOT CREAM	
NY STEAK FRITES	34
DUCK FAT FRITES-CONFIT CIPPOLINI-PETIT VEGETABLES-CABERNET BEEF DEMI-CHIMICHURRI BUTTER	
PAN ROASTED FRENCHED CHICKEN	26
HERBED QUINOA-ROASTED ROOT VEGETABLES- MARSALA POULTRY DEMI	

SIDES

TRUFFLE FRIES	12
ROASTED BROCCOLINI	12
LEMON-GARLIC-CHILI FLAKES	14
MAC & CHEESE	
TRUFFLE BECHAMEL-CRISPY BACON	
GRILLED ASPARAGUS	14
GARLIC BROWN BUTTER-LEMON-TOASTED MARCONA ALMONDS	

SWEETS

DECONSTRUCTED STRAWBERRY SHORT CAKE	16
BROWNIE A LA MODE	16
NEW YORK CHEESE CAKE	16

KIDS MENU 12 & UNDER

GRILLED CHEESE SANDWICH FRIES	9
TURKEY & CHEESE SANDWICH SIDE SALAD	10
MAC & CHEESE FRESH BERRIES	10
BUTTER PASTA FRESH BERRIES	9
CHEESEBURGER FRIES	12
CHICKEN FINGERS SIDE SALAD	10



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