

**Rooftop to Table**

We have over 240,000 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'OEUVE**

**Avocat Provençale** 10  
Ratatouille, goat cheese, Arugula, Curry peppers, Pita

**Salmon Tartare** 14  
Orange, Chili, Avocado oil, Peach, Cilantro lavash

**Crab Croquette** 15  
New England Crab, Feuille de bric, Remoulade

**SALADE**

**CHIC Beet Salad\*** 165 cal 14  
Fromage blanc, Spiced pecans, Fig vinegar

**CHIC Grilled Clementine** 12  
Baby kale, Bourbon goat cheese,  
Walnuts, Lemon herb vinaigrette

**Classic Caesar** 11  
Shaved Parmesan, Homemade Caesar  
*add Chicken or Salmon 5*

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

**SOUPE**

**CHIC Artichoke Soup\*** 185 cal 8  
Crème fraiche

**CHIC French Onion Soup** 9  
Gruyère crouton

**SANDWICH**

**Liberte Burger** 16  
PA cheddar, Red onion confit, Herb aioli  
French Frites or Mesclun Green Salad

**Turkey Club** 15  
Hydro bibb lettuce, tomato, mayonnaise,  
turkey bacon, French fries

**Grilled Veg Ciabatta** 12  
Crème cheese Pesto, Mushroom, Pepper,  
zucchini, Carrots, French Frites

**French Dip** 14  
sliced roast beef, baguette, jus,  
French Frites or Mesclun Green Salad

**ENTRÉE**

**CHIC Salmon\*** 290 cal 24  
Asparagus, Mushroom ragout, Watercress

**CHIC Amish Chicken\*** 250 cal 22  
English peas, Cauliflower puree, jus

**Hand-Made Pasta** 18  
Spring peas, White wine, Carrot  
*add Italian sausage for 3*

**Quiche** 14  
Smoked bacon, Comte, Kale salad, Shaved beets,  
Roof top honey maple vinaigrette

**ACCOMPAGNEMENT** 5

Truffle hand cut fries  
shaved parmesan

Tempura or sautéed  
mixed vegetables

Sautéed Broccoli Rabe  
Garlic and chili pepper



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.

THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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libertelounge.com  
215-569-8300