

BISTRO
VENDÔME

RENDEZVOUS DES AMIS



HORS D'OEUVRES

Soupe à l'Oignon *included*

Pâté de Campagne
country terrine, Cognac pickled
mustard seeds, cornichon emulsion,
frisée, pickled shallot vinaigrette,
sourdough *+4 pp*

Mousse de Foie de Poulet
chicken liver mousse, pommes
gaufrettes, honey shrub *included*

Saucisse d'Escargot
escargot-chicken sausage,
sauce ravigote, grilled baguette
included

Crêpes Vendôme
roasted chicken, Roma tomato, olives,
herbs. Topped with a fried egg,
béarnaise, fried capers* *included*

Steak Tartare
beef tenderloin combined with
anchovy, aioli, Dijon mustard, capers,
red onion. Topped with fried quail
egg, grilled baguette* *+4 pp*

Moules
mussels, garlic, herbs, white wine,
grilled sourdough baguette *included*

ASSIETTE DE
FROMAGES

A daily selection of
artisan cheeses
add 6 pp

*Consuming raw or
undercooked meats, poultry, seafood,
shellfish or eggs may increase your
risk of foodborne illness.

PLATS PRINCIPAUX

Poulet Grande Mère
roasted half chicken, bacon,
pearl onions, wild mushrooms,
black garlic sauce poulet *included*

Coquille Saint-Jacques et Moules
parmesan crusted scallops, mussels,
Billi Bi emulsion, roasted cauliflower,
sweet herbs, Vadouvan curry *+4 pp*

Gnocchi aux Amandes
Parisian gnocchi, haricots verts,
yellow wax beans, almond sorrel sauce,
cervelle de canut *included*

Brioche Patin Croûte
brioche crusted skate, sunchokes,
broccoli florets, roasted cherry tomatoes,
capers, brown butter, parmesan velouté *included*

Truite avec Chorizo
pan seared Idaho trout, Brussels sprouts,
pickled cabbage, chorizo broth,
brown butter aioli *included*

Côtelette de Porc
grilled pork chop, braised greens, peewee
potatoes, tempura apples, sauce robert *+6 pp*

L'Agneau Braisé
braised lamb shank, polenta aligot,
seared Brussels sprouts, pickled shallots,
rosemary jus *included*

STEAK FRITES *+4 pp each*

Classique
béarnaise

Au Poivre
green peppercorn sauce

Roquefort
port reduction

RESTAURANT
WEEK

in an effort to present our entire
menu during Restaurant Week,
we have listed the 8 starters and
5 entrees offered with a shared
dessert at two for \$60.00 alongside
the remaining menu items that carry
a supplemental per person charge.

LES SALADES

Salade du Marché
frisée, seared endive, ham, dates,
pears, parsley, sherry vinaigrette,
Gruyère sauce *included*

Salade de Foie Gras
foie gras terrine, baby spinach,
apple, radish, warm duck confit,
mustard-foie gras vinaigrette *included*

Salade Verte
mixed greens, grape tomatoes,
pine nuts, brown butter
vinaigrette *included*

DESSERTS

choose one to share

Tarte au Chocolat
chocolate custard, espresso-choc-
olate crust, grapefruit marmalade,
grapefruit-basil salad

**Cinnamon Macaron
"Banana Foster"**
banana crèmeux, caramelized
banana, hot buttered rum caramel

Ice Creams and Sorbets
choose three from our seasonal,
house made creations

Tarte Lekvar
plum-orange jam, pastry crust,
pumpkin seed oat streusel,
salted caramel, Cognac ice cream

Crème Brûlée classic vanilla

Amande Financiers
almond cake, cranberry-burnt
orange compote, crème fraîche-
ginger ice cream, Marcona
almonds, candied ginger