

B I S T R O  
V E N D Ô M E

RENDEZVOUS DES AMIS

VENDÔME ROYALES

~ 8 ~

Pêche Royale

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Kir Royal

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Framboise Royale

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Poire Royale

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French 75

French Press Coffee	-
(petit)	3
(grand)	6
Espresso	3
Cappuccino	4
Chocolat Chaud	4
Tea	2
Juice	3
Orange, Cranberry,	
Pineapple, Grapefruit,	
Tomato	
Lemonade	2
French Sodas	3
~ Orange ~ Almond ~ Mint ~	
Perrier (330mL)	4
(750mL)	7
Evian (500mL)	4
(1L)	7

ASSIETTE DE FROMAGES

Selection of cheeses of the day  
12

HORS D'OEUVRES

Soupe à l'Oignon	6
Charcuterie	9.50
assortment of fine meats, condiments	
Croissants	9
rose jam and butter	
Moules	10
mussels, garlic, herbs and white wine	
Steak Tartare	12.50
beef tenderloin combined with aioli, Dijon mustard, capers, red onion. topped with fried quail egg, grilled baguette	
Quiche	
egg custard, black truffles, smoked ham, scallions, chanterelle mushrooms, warm bacon vinaigrette, spinach salad	8
served as an entrée	13

CREPES DU JOUR

Daily Special of housemade crepes 7

LES SALADES

Salade du Jardin	5
seasonal vegetables, champagne vinaigrette	
Carpaccio de Betteraves	7
roasted red beets, cucumbers, pickled red onion, greens, goat cheese croquette, walnut vinaigrette	
Salade Campagnarde	7
seasonal greens, redskin potatoes, bacon, fried egg, mushroom duxelle, white truffle oil, Dijon vinaigrette	

BRUNCH

PLATS PRINCIPAUX

Croque Monsieur	9
ham and cheese sandwich, pommes frites	
Croque Madame	10
ham and cheese sandwich with fried egg, pommes frites	
Saumon Grillé	17
artichokes, capers, sundried tomatoes, black olives, horseradish potato galette, cucumber chive crème fraîche	
Croissant en Sandwich	11.50
smoked salmon, cucumber, red onion, dill caper remoulade, greens	
Oeufs Bénédicte et Steak	15
seared steak, two eggs any style, wilted spinach, tomatoes, bearnaise sauce, baguette, pommes frites	
Pain Perdu	7
French toast with citrus honey and fresh fruit	
Gaufre	7
Belgian waffle, seasonal fruit compote	
Omelette aux Champignons	9
mushroom omelette with choice of Gruyère or mimolette, pommes frites	
Oeufs Bénédicte aux Crabe	12.50
two poached eggs, brioche, avocado mousse, tomato, crab, hollandaise, pommes frites	
Asperges et Oeufs en Brioche	9
asparagus, two eggs on brioche. red onion marmalade. béarnaise sauce	

GUEULES DE BOIS  
~ HANGOVER DRINKS ~

Bière Rouge	6
Spicy red beer	
Volga	5
Hearty Bloody Mary Française	
Orange Glaze	8
Grey Goose Screwdriver with a splash of Sprite	
Tall Napoléon	9.50
A complex cocktail with B&B, Chartreuse Green and Cognac	
Duvet de Pêche	9
Grey Goose Le Citron, Mathilde Pêche, orange juice, sweet-n-sour, fresh lemon, served up, Pimms #1 float, lemon twist	

PETITS PLATS

toasted brioche	2
bacon or sausage	5
fruit and cream	7
pommes frites	4

CHEF DE CUISINE,  
MATT ANDERSON

PROPRIETORS,  
JENNIFER JASINSKI  
AND

BETH GRUITCH

20% GRATUITY ADDED  
TO PARTIES OF 7 OR MORE