

BISTRO
VENDÔME

RENDEZVOUS DES AMIS



HORS D'OEUVRES

- Soupe à l'Oignon 6
- Bisque de Courge à l'ail Rôti
butternut squash,
roasted garlic purée 6
- Charcuterie
assortment of fine meats,
condiments 9.50
- Escargots en Croûte
garlic, shallots, parsley, fennel,
topped with puff pastry 8.50
- Foie Gras
foie gras terrine and warm apple
beignets napoleon, quince
gastrique, petite mâche salad 16
- Crêpes Vendôme
roast chicken, Roma tomato, olives,
herbs. Topped with a fried egg,
béarnaise, fried capers 7.50
- Steak Tartare
beef tenderloin combined with aioli,
Dijon mustard, capers, red onion.
Topped with fried quail egg, grilled
baguette 12.50
- Moules
mussels, garlic, herbs, white wine 10
- Quiche aux Truffes
egg custard, black truffles,
smoked ham, wild mushrooms,
scallions, warm bacon vinaigrette,
spinach salad 8
served as an entrée 15

LES SALADES

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

PLATS PRINCIPAUX

- Salade Lyonnaise, Caille Grillée
grilled quail, crispy bacon lardons, wilted frisée
salad, red onion, fried egg, marinated redskin
potatoes, Dijon mustard vinaigrette 19
- Poulet Rôti aux Herbes
herb roasted half chicken, Yukon gold
potato-leek-black truffle gratin, mâche salad,
chicken jus 16
- Cuisse de Canard Confit
molasses glazed duck leg confit, lentils,
braised cabbage, cider beurre blanc, grilled
apple golden raisin relish 19
- Assiette Végétarienne
baked puff pastry, melted Emmenthaler
cheese, asparagus, sautéed mushrooms, leeks,
tomatoes, roasted garlic, sorrel pistou 16
- St. Jacques Poêlées
pan seared scallops, wilted spinach,
sweet potato caramelized onion hash,
celeriac remoulade, black truffles 22
- Saumon Grillé
artichokes, capers, sundried tomatoes,
black olives, horseradish potato galette,
cucumber chive crème fraîche 18
- Côte de Porc à l'érable
maple marinated pork chop, bacon wrapped
dates, acorn squash, blue cheese potato
purée, spiced rum reduction 18
- Filet de Truite Rôti
broiled trout fillet, sautéed Brussels
sprouts, applewood smoked bacon, carrots,
crème fraîche, Dijon mustard, pecan butter 16



STEAK FRITES

- Classique
béarnaise 21
- Au Poivre
green peppercorn sauce 22
- Roquefort
port reduction 23



ASSIETTE DE
FROMAGES

selection of cheeses
of the day 12

PETITS PLATS

- Yukon gold potato-leek-
black truffle gratin 5
- pommes frites 4
- macaroni & cheese 5



CHEF DE CUISINE,
MATT ANDERSON

PROPRIETORS,
JENNIFER JASINSKI
AND
BETH GRUITCH

20% GRATUITY ADDED
TO PARTIES OF 7 OR MORE

Dîner	Sunday	5:00 p.m. - 9:00 p.m.
	Monday through Thursday	5:00 p.m. - 10:00 p.m.
	Friday Saturday	5:00 p.m. - 11:00 p.m.
Brunch	Saturday Sunday	10:00 a.m. - 2:00 p.m.

- Perrier (330mL) 4
(750mL) 7
- Evian (500mL) 4
(1L) 7
- French Sodas 3
Almond - Mint - Orange

Outdoor patio is designed
and maintained by
Urban Roots Garden Store
10th & Acoma