

BISTRO  
VENDÔME

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  
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  
house made jams 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 13  
egg custard, black truffles, smoked ham,  
scallions, wild mushrooms, warm  
bacon vinaigrette, spinach salad  
served as an entrée

CREPES DU JOUR

Daily Special of housemade crepes 7

LES SALADES

Salade Niçoise 6  
mixed greens, shaved red onion, haricot  
verts, grape tomatoes, egg, new potatoes,  
artichoke, brioche croutons, roasted garlic  
and tarragon vinaigrette  
Salade de Tomates 9  
heirloom tomatoes, arugula, pickled  
red onion, marinated Valbreso feta,  
cucumber vinaigrette, toasted baguette  
Salade Campagnarde 7  
seasonal greens, redskin potatoes, bacon,  
fried egg, mushroom duxelle, white truffle oil,  
Dijon vinaigrette

BRUNCH

PLATS PRINCIPAUX

Croque Monsieur 9  
Croque Madame 10  
ham, cheese sandwich, pommes frites, fried egg  
Colorado Bison Burger 13.50  
Great Range Ranch bison, Emmenthaler  
cheese, fried egg, pickled red onion, spicy  
bacon, house made pickle, pomme frites  
Croissant, Salade de Poulet 11.50  
black truffle crème fraîche roasted chicken  
salad croissant, sliced pear, jardin salad  
Pain Perdu aux Amandes 9.50  
crispy almond-crust brioche, milk "jam",  
coffee syrup, brûléé banana  
Oeufs Bénédicte au Saumon 11.50  
smoked salmon, poached eggs, dill  
hollandaise, artichoke spread, crispy capers,  
sourdough baguette, sliced seasonal fruit  
Gaufre Maison 9  
house made waffle, Nutella whipped cream,  
Sauternes poached pears, candied walnuts,  
shaved dark chocolate  
Omelette a l'Avocat et Triple Crème 12.50  
avocado and scallion cream cheese omelet,  
choice of: Dungeness crab salad or marinated  
mushroom salad  
Steak & Oeufs 14  
grilled flatiron steak, choice of herb or  
foie gras butter, truffle potato gratin,  
two eggs any style  
Galette de Confit de Canard 14.50  
Lyonnais potato galette, caramelized onion,  
lavender crème fraîche, two sunny side up  
eggs, warmed duck confit, pickled red onion,  
orange basil salad

GUEULES DE BOIS  
~ HANGOVER DRINKS ~

Bière Rouge 6  
Spicy red beer  
Volga 6  
Hearty Bloody Mary Française  
Orange Glaze 9  
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