

BISTRO
VENDÔME

RENDEZVOUS DES AMIS

VENDÔME ROYALES

~ 8 ~

Pêche Royale

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Kir Royale

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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

ASSIETTE DE
FROMAGES

Selection of cheeses of the day
14.50

HORS D'OEUVRES

Soupe à l'Oignon	6
Charcuterie	11.50
house made duck liver paté, house cured pork belly, bresaola	
Croissants, House made Jams	9
Moules	10
mussels, garlic, herbs and white wine	
Maison de la Sélection au Pâtisserie	6
fresh-baked mini French pastries	
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, wild mushrooms, warm bacon vinaigrette, spinach salad	8
served as an entrée	13

CREPES DU JOUR

Daily Special of house made crepes 7

LES SALADES

Salade Maison	6
mixed greens, red onion, haricot verts, grape tomatoes, egg, new potatoes, artichoke, brioche croutons, roasted garlic and tarragon vinaigrette	
Salade Autumnale	9.50
butter & brown sugar roasted Delicata squash, organic Brussels sprouts, house cured pork belly lardons, toasted walnuts, lemon-basil vinaigrette	
Salade Campagnarde	9
seasonal greens, redskin potatoes, bacon, fried egg, mushroom duxelle, white truffle oil, Dijon vinaigrette	

PLATS PRINCIPAUX

Croque Monsieur	9
Croque Madame	10
ham, cheese sandwich, pommes frites, fried egg	
Hamburger de Kobe Boeuf	14.50
mustard crème fraîche, provolone cheese, house made pickles, spicy citrus ketchup	
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-crustéd brioche, milk "jam", coffee syrup, brûlééd banana	
Oeufs Bénédicte au Porc	11
house cured pork, mushroom duxelle, poached eggs, truffle hollandaise, Lyonnaise potatoes, toasted brioche	
Gaufre Maison	9
house made waffle, Nutella whipped cream, Sauternes poached pears, candied walnuts, shaved dark chocolate	
Brie et le Poireaux Braisés Omelette	12.50
brie and leek omelette, seared pork belly, cherry heirloom tomato salad, fresh fruit	
Crepes Fromage Blanc	7
vanilla bean infused fromage blanc, blueberry compote, house made almond pecan granola	
Galette de Confit de Canard	14.50
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

Blossom Miel 10.50
Rum, St. Germain,
orange juice, Champagne

Tall Napoléon 9.50
A complex cocktail with B&B,
Chartreuse Green and Cognac

Duvet de Pêche 9
Citron-infused vodka,
Mathilde Pêche, orange
juice, fresh lemon, served up,
Pimms #1 float, lemon twist

PETITS PLATS

bacon or sausage 5
pommes frites 4
Lyonnaise potatoes 4
fruit salad 6

CHEF DE CUISINE,
DANA RODRIGUEZ

PROPRIETORS,
JENNIFER JASINSKI
AND

BETH GRUITCH

20% GRATUITY ADDED
TO PARTIES OF 7 OR MORE