

BISTRO
VENDÔME

RENDEZVOUS DES AMIS



HORS D'OEUVRES

Soupe à l'Oignon 6

Bisque de Carotte
carrot-coriander purée,
Dungeness crab fondue 7.50

Assiette de Charcuterie
assortment of fine meats,
condiments 9.50

Escargots Grand Mère
roasted red potatoes, caramelized
onions, bacon, spinach, brioche
crumbs 9

Lapin Rilette
rabbit rilette, toasted brioche,
pickled red cabbage 7.50

Crêpes Vendôme
roasted 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

PLATEAU PROVENÇAL

perfect for sharing, an assortment of fine
meats, cheeses, condiments 17.50

ASSIETTE DE FROMAGES

selection of cheeses
of the day 12

PLATS PRINCIPAUX

Poulet Rôti aux Herbes
herb roasted half chicken, cauliflower gratin,
mâche salad, chicken jus 16

Crevette Sauté
Hawaiian Blue Prawns, P.E.I. mussels,
tomato-bacon purée, roasted new potatoes,
grilled cipollini onions 22

Filet de Porc
maple marinated pork loin,
bacon-apple-sage stuffed quince,
spinach, whole grain mustard jus 19

Plat Végétarien
butternut-celery root-sage risotto,
toasted pumpkin seeds, arugula salad,
apple vinaigrette 16

Truite en Croûte de Pistaches
sautéed pistachio and spice crusted trout,
new potatoes, asparagus, bacon, onions,
red peppers, parsley oil 17

Morue aux Choux de Bruxelles
pan roasted cod, Brussels sprouts, carrots,
leeks, potato croquettes, fish fumét,
black truffle crème fraîche 18

Confit de Canard
duck leg confit, white beans, ham, haricot
verts, mushrooms, pearl onions, oven dried
roma tomatoes 19



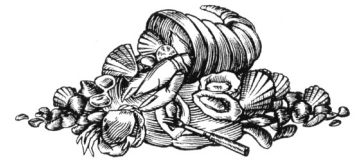
STEAK FRITES

Classique
béarnaise 21

Au Poivre
green peppercorn sauce 22

Roquefort
port reduction 23

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



LES SALADES

Salade Niçoise
mixed greens, shaved red onion,
haricot verts, grape tomatoes, egg,
new potatoes, artichoke, brioche
croutons, roasted garlic-
tarragon vinaigrette 6

Salade de Betteraves
roasted yellow beets, walnuts,
oranges, fennel, Haystack Mountain
goat cheese dressing 7

Salade Campagnarde
seasonal greens, redskin potatoes,
bacon, fried egg, mushroom duxelle,
white truffle oil, Dijon vinaigrette 7

PETITS PLATS

cauliflower gratin 5
pommes frites 4
macaroni & cheese with ham 5

Perrier (330mL) 4
(750mL) 7
Evian (500mL) 4
(1L) 7

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.

CHEF DE CUISINE,
MATT ANDERSON

PROPRIETORS,
JENNIFER JASINSKI
AND
BETH GRUITCH

20% GRATUITY ADDED
TO PARTIES OF 7 OR MORE