

BISTRO
VENDÔME

RENDEZVOUS DES AMIS



HORS D'OEUVRES

Soupe à l'Oignon 6

Foie Gras Pôelé et Fruits
pan seared foie gras toasted
brioche tart, apple-date compote 14.50

Assiette de Charcuterie
duck rillettes, house cured
pork belly, bresaola 11.50

Escargots de Bourgogne
baked escargot, herb compound
butter, red burgundy glaze,
crunchy brioche crust 9

Cuisses de Grenouilles
pan fried frog legs, spiced herb
gastrique, marinated artichoke-
caper salad 12

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

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

PLATS PRINCIPAUX

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

St. Jacques, Gratin de Fenouil
pan seared scallops, fennel-potato gratin,
pomegranate beurre blanc 24

Gnocchis à la Parisienne
seared pâte à choux gnocchi, Brussels sprouts,
dried Mission figs, parsley, fromage blanc 19.50

Culotte d'Agneau
pan seared lamb loin, white bean croquette,
sautéed organic braising greens, oven dried
tomatoes, goat cheese, tomato rosemary jus 24

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

Barramundi et
Legumes D'Automne
pan seared barramundi, chorizo,
butternut squash, braised greens,
brown butter vinaigrette 23

Veau Bourguignon
red wine braised veal cheeks, roasted
root vegetables, sautéed mushrooms 24

Confit de Canard
duck confit, wild mushroom risotto,
roasted squash, gruyere, truffle beurre blanc,
baby spinach salad 21



STEAK FRITES

Classique
béarnaise 21

Au Poivre
green peppercorn sauce 22

Roquefort
port reduction 23



LES SALADES

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

Salade Automnale
roasted Delicata squash, sautéed
organic Brussels sprouts, house cured
pork belly lardons, toasted walnuts,
lemon-basil vinaigrette 9.50

Salade Campagnarde
seasonal greens, redskin potatoes,
bacon, fried egg, mushroom duxelle,
white truffle oil, Dijon vinaigrette 9

PETITS PLATS

cauliflower gratin 5
pommes frites 4
macaroni & cheese with ham 5
chicken liver mousse, grilled bread,
raisins on the vine 6

ASSIETTE DE
FROMAGES

Selection of cheeses of the day
14.50

CHEF DE CUISINE,
DANA RODRIGUEZ

PROPRIETORS,
JENNIFER JASINSKI &
BETH GRUITCH

20% GRATUITY ADDED
TO PARTIES OF 7 OR MORE

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