

BISTRO  
VENDÔME

RENDEZVOUS DES AMIS



HORS D'OEUVRES

Soupe à l'Oignon 6

Vichyssoise Fumée  
chilled smoked potato-leek soup,  
fried potato strings, chives 6

Assiette de Charcuterie  
assortment of fine meats,  
condiments 9.50

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

Rillettes de Canard  
duck rilette, rhubarb-black currant  
marmalade, toasted sourdough 8

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

ASSIETTE DE  
FROMAGES

Selection of cheeses of the day  
12

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

PLATS PRINCIPAUX

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

Saumon Grillée  
grilled salmon, Emmentaler cheese  
corn cake, English peas, beech mushrooms  
tomatoes, basil pistou 20

Plat Végétarien  
house made spaetzle, goat cheese-crème  
fraîche, sautéed baby artichokes, rapini,  
arugula-cherry tomato salad,  
tarragon vinaigrette 16

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

Filet de Porc  
blackberry honey glazed pork loin,  
potato, spinach, speck and carrot hash,  
buttermilk fried onions 20

Noix de St. Jacques Saisies  
seared scallops, roasted potatoes,  
citrus beurre blanc, asparagus coulis,  
mixed greens -shaved asparagus salad,  
caramelized orange chips 23

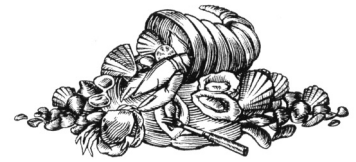
Cotelettes de Veau  
veal medallions, grilled asparagus,  
truffle potato gratin, Dungeness crab  
salad, caper hollandaise 21

STEAK FRITES

Classique  
béarnaise 21

Au Poivre  
green peppercorn sauce 22

Roquefort  
port reduction 23



LES SALADES

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

Salade de Tomates  
heirloom tomatoes, arugula,  
marinated Valbreso feta, pickled  
red onion, cucumber vinaigrette,  
toasted baguette 9

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