

· BISTRO ·

DU JOUR

TOUTE LA JOURNÉE

FROM 11AM DAILY

GOÛTERS

SNACKS

Gougères ❸ 8

Warm Cheese Puffs, Gruyere

Radis Au Beurre ❸ 8

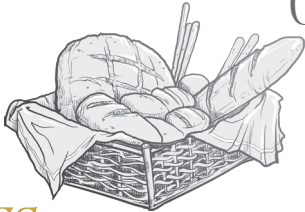
Breakfast Radishes, Whipped Brown Butter, Sea Salt

Macaron Au Foie 3 Each

Raspberry Macaroon, Savory Chicken Liver Mousse,
Fig Jam

Pain Et Beurre ❹ 4

French Baguette, Whipped Butter



HORS D'OEUVRES

APPETIZERS

Soupe Du Jour 12

French Onion, Gruyère, Baguette Crouton

Mousseline De Foie De Volaille 17

Chicken Liver Mousse, Port Wine Gelée,
Pickled Onions, Brioche Toast

Salade Verte ❷❸ 12

Bibb Lettuce, Avocado, Grapefruit, Radish,
Fennel, Red Wine Vinaigrette

*Add Salmon +8 or Steak +10

Salade De Betteraves ❹ 15

Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert Blue Cheese, Walnut Vinaigrette
*Add Salmon +8 or Steak +10

CÔTES

SIDES

Pommes Frites ❹❸ 5

Macaroni Au Gratin ❹ 10

Legume Du Jour 8

Pommes Purée ❹ 6



ENTRÉE

*Croque Madame 19

Baked Brioche, Black Forest Ham,
Bechamel, Gruyere, Sunny Side-Up Egg

Mah-Ze Dahr Quiche Florentine ❹ 14

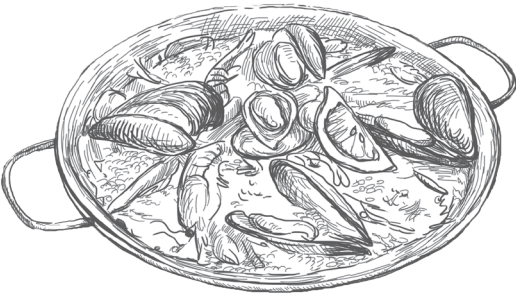
Small Green Salad

Salade Nicoise ❷ 21

Tuna, Sardines, Potatoes, Haricot Vert,
Tomatoes, Olives, Cornichons, Dijon Vinaigrette

Omelette Aux Blancs D'Ouefs ❹❸ 17

Zucchini, Thyme, Goat Cheese, Crispy Fingerlings



Cheeseburger L'Americain 19

Double Patty, American Cheese,
Special Sauce, French Fries

Moules Frites ❷ 21

Mussels, White Wine, Garlic Butter, French Fries

*Filet De Saumon Roti ❷ 26

Pan-Roasted Salmon, Remoulade,
Cucumber-Sorrel Salad, Ratatouille

*Steak Frites ❷ 33

Skirt Steak, Maître D'Hotel Butter,
Watercress Salad, French Fries



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PATISSERIES 

PASTRIES

Croissant, Pain Au Chocolat,
Banana Bread, Cream Scone



Old-Fashioned Doughnut 4.25



Dark Chocolate Brownie 4.25



SAVORY

Pimento Cheese Danish 4.5

CAKES / PIES

Carrot Cake 7

COFFEE BY **La COLOMBE** | TEA BY **PALAIS DES THÉS**



Hot Tea 3.5

NATALIE'S FRESH
SQUEEZED JUICES 4.5

Lemonade-Strawberry

A **KNEAD** Restaurant | Fall 2021
Le Chef Executif: Treeven Dove
Follow Us /BistroDuJour

 = Vegan

$\textcircled{V}$ = Vegetarian



 = Gluten Free

Service @ **DU JOUR**

A 20% gratuity is customary and appropriate.
Parties of 5+ will be charged a 20% gratuity.
Please, no more than 4 credit cards per table.

Please Notify Us Of Any Allergies

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness