

· BISTRO ·

DU JOUR

TOUTE LA JOURNÉE

FROM 11AM DAILY

GOÛTERS

SNACKS

Gougères ☐ 8

Warm Cheese Puffs, Gruyere

Radis Au Beurre ☐ 8

Breakfast Radishes, Whipped Brown Butter, Sea Salt

Macaron Au Foie 3 Each

Raspberry Macaroon, Savory Chicken Liver Mousse,
Fig Jam

Pain Et Beurre ☐ 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 ♡☐ 12

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

*Add Salmon +8 or Steak +10

Salade De Betteraves ☐ 15

Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert Blue Cheese, Walnut Vinaigrette

*Add Salmon +8 or Steak +10

CÔTES

SIDES

Pommes Frites ☐☐ 5

Macaroni Au Gratin ☐ 10

Legume Du Jour 8

Pommes Purée ♡ 6



ENTRÉE

*Croque Madame 19

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

Mah-Ze Dahr Quiche Florentine ☐ 14

Small Green Salad

Salade Nicoise ♡ 21

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

Omelette Aux Blancs D'Ouefs ☐☐ 17

Zucchini, Thyme, Goat Cheese, Crispy Fingerlings

Cheeseburger L'Americain 19

Double Patty, American Cheese,
Special Sauce, French Fries

Moules Frites ♡ 21

Mussels, White Wine, Garlic Butter, French Fries

*Filet De Saumon Rôti ♡ 26

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

*Steak Frites ♡ 33

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



DÎNER

DINNER ADDITIONS

MON-FRI FROM 4PM | SAT & SUN FROM 3PM

Coq Au Vin ♡ 22

Braised Chicken, Bacon, Mushrooms,
Pearl Onions, Mashed Potatoes

Confit De Canard 31

Duck Leg, Parsley Breadcrumbs,
Bacon, Green Lentils, Red Wine-Shallots

*Steak Au Poivre ♡ 48

Beef Tenderloin, Peppercorn Sauce, Pommes Purée, Haricot Vert

Parmentier D'Agneau 27

Lamb Shepherd's Pie, Mashed Potatoes,
Root Vegetables, Small Green Salad



= Vegan



= 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

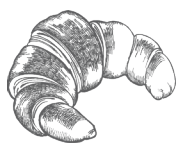
*Food items are cooked to order or served raw. Consuming raw
or undercooked meat, seafood or eggs may increase risk of
foodborne illness

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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

Lemonade-Strawberry

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