

TOUTE LA JOURNÉE

FROM 11AM DAILY

GOÛTERS

SNACKS

Gougères 8

Warm Cheese Puffs, Gruyere

Crudités 9

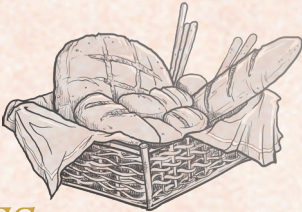
Chilled Veggies, Blue Cheese Dressing,
Basil Pistou, Toasted Baguette

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

Salade Verte 12

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

*Add Salmon +8 or *Steak +10

Mousseline De Foie De Volaille 17

Chicken Liver Mousse, Fig Jam,
Pickled Onions, Brioche Toast

Salade Lyonnaise 15

Frisée, Bacon, Croutons, Poached Egg,
Red Wine Vinaigrette.

*Add Salmon +8 or *Steak +10

CÔTÉS

SIDES

Pommes Frites 5

Macaroni Au Gratin 10

Légumes 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

Green Salad

Salade Niçoise 21

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

Omelette Aux Blancs D'Oeufs 17

Zucchini, Thyme, Goat Cheese, Crispy Fingerlings

Cheeseburger L'Américaine 19

Double Patty, American Cheese,
Special Sauce, French Fries

Moules Frites 21

Mussels, White Wine, Garlic Butter, French Fries

Filet De Saumon Roti* 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

Fluke En Papillote 29

Lemon, Garlic, Ginger, Shiitake Mushrooms,
Plum Tomatoes, Fennel

Blanquette de Veau 26

Creamy Veal Stew, Baby Carrots,
Fingerling Potatoes, Grilled Baguette

Steak Au Poivre* 48

Beef Tenderloin, Peppercorn Sauce,
Pommes Purée, Haricot Vert

• BISTRO •
DU JOUR®

BREAKFAST
MON-FRI 8AM - 11AM
SAT & SUN 8AM - 3PM

Eggs Any Style, Croissant,
Bacon, Crispy Fingerlings

Overnight Oats, Apples, Almonds,
Mixed Berries, Granola, Raspberry Coulis

Brioche French Toast,
Blueberry Compote, Chantilly Cream



Sunnyside Up Eggs, Mornay,
Griddled Sourdough, Sautéed Mushrooms

Green Salad

Zucchini, Thyme, Goat Cheese,
Crispy Fingerlings

Belgian Waffle, Honey-Syrup Apples,
Chantilly Cream



NATALIE'S FRESH
SQUEEZED JUICES 4.5

Lemonade-Strawberry

Mah Ze Dahr PÂTISSERIES PASTRIES	
Pastry Basket 17 Croissant, Pain Au Chocolat, Banana Bread, Seasonal Scone 	Chocolate Chip Cookie 2 Chocolate Explosion Cookie 2 Seasonal Cookie 2 Ménage À Trois 6 Chocolate Chip, Chocolate Explosion, Seasonal Cookie
Classic Croissant 4.5 Pain Au Chocolat 5 Banana Bread 4 Seasonal Scone 4 Brioche Doughnut 4.5 Brioche Cinnamon Roll 6.5 	Seasonal Bar 4.25 Vanilla Choux 3.25 Dark Chocolate Brownie 4.25 
SAVORY Turkey & Gruyere Croissant 6.25	CAKES / PIES Apple Crumble Pie 7 Devil In Ganache 7 Heavenly Cheesecake 7 Seasonal Cake 7

Croissant, Pain Au Chocolat,
Banana Bread, Seasonal Scone



SAVORY

A detailed black and white illustration of two cakes. The top cake is a wedge-shaped slice of a multi-layered cake with a crumbly texture, topped with three heart-shaped cookies and a sprig of mint. Below it is a rolled cake, possibly a Swiss roll, with a spiral pattern on its side, also garnished with a sprig of mint.

CAKES / PIES

Seasonal Cake 7

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



Espresso 3.5	Draft Latte 4.75	Hot Chocolate 4.5
Drip Coffee 3.75	Oat Draft Latte 5.5	Chai Latte 4.75
Latte 4.75	Iced Coffee 4	Salep 4.75
Cappuccino 4.5	Iced Tea 4	Hot Tea 3.5

 = 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, especially if you have certain medical conditions