

BISTRO

DU JOUR

TOUTE LA JOURNÉE

FROM 11AM DAILY

GOÛTERS

SNACKS

Gougères 8

Warm Cheese Puffs, Gruyère

Carpaccio De Thon* 20

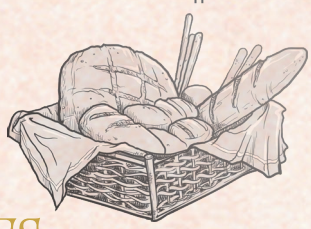
Raw A-1 Tuna, Castelvetro Olives,
Avocado, Parmesan, Basil, Lemon

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 14

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, Toasted Brioche

Salade Lyonnaise* 15

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

Add Salmon* +8 or Steak* +10

CÔTÉS

SIDES

Pommes Frites 7

Macaroni Au Gratin 10

Légumes Du Jour 8

Pommes Purée 7



ENTRÉE

Croque Madame* 19

Baked Brioche, Black Forest Ham,
Béchamel, Gruyère, Sunny Side-Up Egg

Mah-Z Dah Quiche Florentine 15

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 21

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, Ratatouille, Remoulade,
Cucumber-Sorrel Salad

Steak Frites* 36

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 Lardons, Mushrooms,
Pearl Onions, Mashed Potatoes

Gnocchi Parisienne 27

Asparagus, Peas, Beechwood Mushrooms,
Pleasant Ridge Cheese

Bouillabaisse 32

Salmon, Mussels, Prawns, Fennel-Saffron Broth,
Grilled Baguette

Steak Au Poivre* 45

Beef Tenderloin, Peppercorn Sauce,
Mashed Potatoes, Haricot Vert

· BISTRO ·
DU JOUR®

Mah Ze Dahr
PÂTISSERIES
PASTRIES

Pastry Basket 17
Croissant, Pain Au Chocolat,
Banana Bread, Seasonal Scone



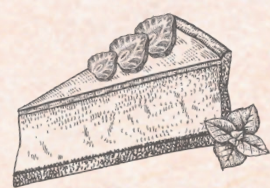
Classic Croissant 4.5
Pain Au Chocolat 5
Banana Bread 4
Seasonal Scone 4
Brioche Doughnut 4.5
Brioche Cinnamon Roll 6.5



SAVORY

Turkey & Gruyère Croissant 6.25

Chocolate Chip Cookie 2
Chocolate Explosion Cookie 2
Seasonal Cookie 2
Ménage À Trois 6
Chocolate Chip, Chocolate Explosion,
Seasonal Cookie
Seasonal Bar 4.25
Vanilla Choux 3.25
Dark Chocolate Brownie 4.25



CAKES / PIES 8

Apple Crumble Pie
Devil In Ganache
Heavenly Cheesecake
Seasonal Cake



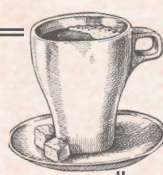
JUS

NATALIE'S FRESH
SQUEEZED JUICES 4.5

Orange
Grapefruit
Lemonade-Strawberry

CAFÉ ET THÉ

COFFEE BY La COLOMBE | ESPRESSO BY LAVAZZA
TEA BY PALAIS DES THÉS



Drip Coffee 3.75	Matcha Latte 5	Espresso 3.5
Draft Latte 4.75	Chai Latte 4.75	Macchiato 4.5
Oat Draft Latte 5.5	Hot Chocolate 4.5	Cappuccino 4.5
Cold Brew 4	Iced Tea 4	Latte 4.75
Salep 4.75	Hot Tea 3.5	



A **KNEAD** Restaurant
Le Chef Executif: Cristian Sosa
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= 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.
To offset the impact Of DC's Initiative 82 on Independent Restaurants, a 3.5% fee has been added to your bill.

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