GOUTERS  

S N A C K S  

Gougères 8  
Warm Cheese Puffs, Gruyère  

Crudités 9  
Chilled Veggies, Blue Cheese Dressing, Basil Pistou, Toasted Baguette  

Macaron Au Foie 3 Each  
Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam  

Pain Et Beurre 4  
Baguette, Whipped Butter  

HORS D’OEUVRES  

A P P E T I Z E R S  

Soupe À L'Oignon 12  
French Onion Soup, Gruyère, Baguette Crouton  

Salade Verte 14  
Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette  
Salmon* +8 or Skirt Steak* +10  

Salade Lyonnaise* 15  
Bacon Lardons, Poached Egg, Brioche Croutons, Red Wine Vinaigrette  
Salmon* +8 or Skirt Steak* +10  

Carpaccio De Thon* 23  
Raw A-1 Tuna, Tomato Sauce, Tapenade, Avocado, Parmesan  

Mousseline De Foie De Volaille 17  
Chicken Liver Mousse, Fig Jam, Pickled Onions, Toasted Brioche  

Moules Frites 21  
PEI Mussels, White Wine-Garlic Butter, French Fries  

Escargots De Bourgogne 18  
Garlic-Parsley Butter, Hazelnuts, Baguette Croutons  

LES PLATS  

M A I N S  

Croque Madame* 10  
Baked Brioche, Black Forest Ham, Sunny Side-Up Egg, Béchamel, Gruyère  

Salade Niçoise 21  
Tuna Confit, Sardines, Potatoes, Green Beans, Hard-Boiled Egg, Tomatoes, Olives, Cornichons, Dijon Vinaigrette  

Quiche Du Jour 15  
Choice Of Lorraine Or Seasonal  

Omelette De Blancs D’Oeufs 17  
Zucchini, Thyme, Goat Cheese, Crispy Fingerlings  

Burger Américaine 21  
Double Patty, American Cheese, Special Sauce, French Fries  

Filet De Saumon Rôti* 28  
Pan-Roasted Salmon, Ratatouille, Cucumber-Sorrel Salad, Remoulade  

Fenouil Braisé 23  
Braised Fennel, Curried Lentils, Horseradish Eggplant Purée  

Steak Frites* 36  
Skirt Steak, Maitre D’Hotel Butter, Watercress Salad, French Fries  

COTES  

S I D E S  

Pommes Frites 7  
Macaroni Au Gratin 10  

Haricots Verts Aux Amandes 8  

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  

A Restaurant  
La Chef Executif: Cristian Sosa  
Follow Us /BistroDuJour  

Parties of 5+ will be charged a 20% gratuity. In addition, a 3.5% Fee is added to all checks to help offset the recent 50% increase in the tipped minimum wage. This fee will be used to help pay our servers, bartenders, and support staff and is not a gratuity. Please, no more than 4 credit cards per table.
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Vegan
Vegetarian
Gluten Free

Restaurant
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PÂTISSERIES

Pastry Basket 17
Classic Croissant 45
Pain Au Chocolat 5
Seasonal Sweet Bread 5
French Cruller 45
Cinnamon Roll 6.5
Morning Glory Muffin 5
Blueberry Muffin 5
Coconut-Chocolate Macaroon 3
Dark Chocolate Brownie 4.5
Madeleine 2
Canele 2
Chocolate Revenge 8
Fresh Fruit Tart 8
Seasonal Cheesecake 8
Grème Brulée 8

SAVORY

Everything Crogel 5.5
Ham & Cheese Croissant 6.25

JUS

Natalie’s Fresh Squeezed Juices 45
Orange
Grapefruit
Lemonade-Strawberry

CAFÉ ET THÉ

Coffee by Colombe | Espresso by La Mèlze
Tea by Palais des Thés

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

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