

· BISTRO ·
DU JOUR®

GOÛTERS
SNACKS

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
APPETIZERS

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, Tonatto 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
MAINS



Croque Madame* 19
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* ♦ 26
Pan-Roasted Salmon, Ratatouille,
Cucumber-Sorrel Salad, Remoulade

Fenouil Braisé ♥ ♦ 23
Braised Fennel, Curried Lentils,
Herbed Eggplant Purée

Steak Frites* ♦ 36
Skirt Steak, Maître D'Hotel Butter,
Watercress Salad, French Fries

CÔTÉS ♦
SIDES

Pommes Frites ♦ 7

Macaroni Au Gratin 10



Carrots Paysannes ♦ 9

Pommes Purée ♦ 7

Haricots Verts Aux Amandes ♦ 8



BISTRO

DU JOUR

PÂTISSERIES

PASTRIES



Pastry Basket 17



Classic Croissant 4.5

Pain Au Chocolat 5

Seasonal Sweet Bread 5

French Cruller 4.5

Cinnamon Roll 6.5



SAVORY

Everything Grogel 5.5

Ham & Cheese Croissant 6.25

Morning Glory Muffin 5

Blueberry Muffin 5

Coconut-Chocolate Macaroon 3

Dark Chocolate Brownie 4.5

Madeleine 2

Canelé 2



Chocolate Revenge 8

Fresh Fruit Tart 8

Seasonal Cheesecake 8

Crème Brûlée 8

CAFÉ ET THÉ

COFFEE BY **La COLOMBE** | ESPRESSO BY **LAU AZZA**

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



JUS

NATALIE'S FRESH
SQUEEZED JUICES 4.5

Orange

Grapefruit

Lemonade-Strawberry

Service @ **DU JOUR**

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.

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

= Vegan = Vegetarian = Gluten Free

A **KNEAD** Restaurant
Le Chef Executif: Cristian Sosa
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