HORS D’OEUVRES

APPÉTISERS

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

**Salade Verte** 14
Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

**Salade Lyonnaise** 15
Bacon Lardons, Poached Egg, Brioche Croutons, Red Wine Vinaigrette

**Carpaccio De T hon** 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 F rites** 21
PEI Mussels, White Wine-Garlic Butter, French Fries

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

CÔTÉS

SIDES

**Pommes Frites** 7

**Macaroni Au Gratin** 10

**Carrots Paysannes** 8

**Pommes Purée** 7

**Haricots Verts Aux Amandes** 8

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

**F enouil Braisé** 23
Braised Fennel, Curried Lentils, Herb-Eggplant Purée

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

DÎNER

DINNER ADDITIONS

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

**Coq Au Vin** 21
Braised Chicken Legs, Bacon Lardons, Mushrooms, Pearl Onions, Mashed Potatoes

**Sole Dover Veronique** 49
White Wine-Garlic Cream, Mushrooms, Green Grapes

**Bouillabaisse** 32
Salmon, Mussels, Prawns, Fennel-Saffron Broth, Grilled Baguette

**Steak Au P Ivre** 45
Beef Tenderloin, Peppercorn Sauce, Mashed Potatoes, Green Beans

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!
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Restaurant
Le 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.

Pastry Basket 17
Classic Croissant 4.5
Pain Au Chocolat 5
Seasonal Sweet Bread 5
French Cruller 4.5
Cinnamon Roll 6.5

Morning Glory Muffin 6
Blueberry Muffin 6
Coconut-Chocolate Macaroon 3
Dark Chocolate Brownie 4.5
Madeleine 2
Canelé 2

Chocolate Revenge 8
Fresh Fruit Tart 8
Seasonal Cheesecake 8
Crème Brulée 8

SAVORY
Everything Crogel 6.5
Ham & Cheese Croissant 6.25

PÂTISSERIES
PASTRIES

CAFE ET THE
COFFEE BY COLOMBE | ESPRESSO BY LAMAZÉA
TEA BY PALAIS DES THÉS

JUS
NATALIE’S FRESH SQUEEZED JUICES 4.5

Orange
Grapefruit
Lemonade-Strawberry

Drip Coffee 3.75
Draft Latte 4.75
Oat Draft Latte 5.5
Cold Brew 4
Salep 4.75

Matcha Latte 5
Ghai Latte 4.75
Hot Chocolate 4.5
Iced Tea 4
Hot Tea 3.5

Espresso 3.5
Macchiato 4.5
Cappuccino 4.5
Latte 4.75

NATURAL JUICES

Salep
Espresso

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* • Vegan • Vegetarian • GlutenFree