



· BISTRO ·
DU JOUR®

PETIT-DÉJEUNER

BREAKFAST

Pastry Basket ☐ 17.50

Today's Assortment

Quiche Du Jour ☐ 15.50

Mixed Greens

Avoine De Nuit ♡ ☐ 11.50

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

Pain Perdu ☐ 16.50

Brioche French Toast, Blueberry Compote, Chantilly Cream

Oeufs Au Plat* ☐ 16.50

Sunny-Side Up Eggs, Mornay, Sautéed Mushrooms, Griddled Sourdough

Pamplemousse Brûlée ☐ 9.25

Champagne & Cardamom-Caramelized Grapefruit, Madelines

Plat Américain* 17.50

Eggs Any Style, Bacon, Crispy Fingerlings, Croissant

Parfait De Yoghurt ☐ ☐ 12.50

Vanilla-Infused Whipped Yogurt, Toasted Oats, Housemade Jam, Berries, Almonds

Paris-Brest Au Saumon Fumé 19.50

Smoked Salmon, Choux "Bagel", Everything Spice, Hard-Boiled Egg,
Horseradish Cream Cheese, Pickled Cucumber, Red Onion, Salmon Caviar

Omelette De Blancs D'Oeufs ☐ ☐ 17.50

Zucchini, Thyme, Goat Cheese, Crispy Fingerlings

Gauffres Belges ☐ 15.50

Belgian Waffle, Honey-Syrup Apples, Chantilly Cream



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

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.

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CAFÉ

COFFEE BY La COLOMBE®

Drip Coffee 4.00

Cold Brew 5.00

Latte 5.00

Iced Tea 4.00



Espresso 4.00

Macchiato 4.00

Cappuccino 5.00

Hot Chocolate 6.00



THÉ CHAUD 5.00

TEA BY PALAIS DES THÉS

Golden Darjeeling

Thé Des Lords Earl Grey

Sencha Yama

Jasmin Grand Impérial

L'Herboriste (Decaf)

Chamomile (Decaf)

COCKTAILS

Mimosa 11.50

Fresh-Squeezed Orange Juice, Bubbles

Bellini 11.50

Blood Peach, Bubbles

Bloody Mary 14.50

Tito's Vodka, Fresh Tomato Juice, Chipotle,
Crystal Hot Sauce, Horseradish, Smoked Paprika

