

· BISTRO ·
DU JOUR

COCKTAILS

Colette's Punch 7.00

Mango-Infused Vodka, Rhubarb Liqueur,
Cassis, Ginger, Lemon, Bubbles



French 75 8.00

Citadelle Gin, Lemon Verbena,
Lemon, Bubbles

L'APÉRITIF 8.00

Kir

Crème De Cassis, White Wine

Kir Royale

Crème De Cassis, Bubbles

Americano

Campari, Dolin Sweet Vermouth, Soda

Aperol Spritz

Aperol, Bubbles, Soda

Hugo Spritz

St. Germain, Bubbles



VINS

BY THE CARAFE 5OZ 7.00 | 8OZ 10.00

Sauvignon/Vermentino Côté Mas, Sud de France, FR

Grenache Rosé Côté Mas, 'Aurore', Provence FR

Syrah Blend Côté Mas, Sud de France, FR



A **KNEAD** Restaurant
Le Chef Executif: Cristian Sosa
Follow Us BistrouDuJour

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

L'HEURE DE L'APÉRO

HAPPY HOUR

MONDAY - FRIDAY | 3 - 6 PM

Gougères 4.00

Warm Cheese Puffs, Gruyère



Macaron Au Foie 2.00 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Préfou de Vendée 5.00

Toasted Baguette, Garlic Confit, Herb Butter

Mousseline De Foie De Volaille 14.00

Chicken Liver Mousse, Fig Jam, Pickled Onions,
Toasted Brioche

Soupe À L'Oignon 10.00

French Onion Soup, Gruyère, Baguette Crouton

Escargots De Bourgogne 14.00

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

Burger Américain 14.00

Double Patty, American Cheese, Special Sauce, French Fries

Moules Frites 17.00

PEI Mussels, White Wine-Garlic Butter, French Fries

Tarte Flambée 10.00

Bacon Lardons, Gruyère, Mozzarella,
Crème Fraîche, Caramelized Onions

Pommes Frites 4.00

= Vegan = Vegetarian = Gluten Free

BIÈRE EN BOUTEILLE

BOTTLED BEER

Kronenbourg 1664 6.00

Lager, France

Kronenbourg Blanc 6.00

Wheat Beer, France



Service @ **DUJOUR**

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.