

BISTRO  
**DU JOUR**

## DESSERT

Crème Brûlée ☐ 12.00

Caramelized Vanilla Custard, Berries

Entremet Aux Trois Chocolats 14.00

Dark Chocolate, Milk Chocolate & White Chocolate Mousse,  
Chocolate Feuilletine

Pot De Crème Au Chocolat Noir ☐ 12.50

Dark Chocolate Custard, Whipped Cream, Sweet Surprises



Tarte Tatin Aux Pommes ☐ 12.00

Caramelized Apples, Vanilla Bean Ice Cream



Crêpes Suzette ☐ 15.00

Grand Marnier, Candied Orange, Vanilla Ice Cream

Soufflé De Saison ☐ 15.00

Seasonal Soufflé, Crème Anglaise  
*Please allow 20 minutes*

Profiteroles De Velours Rouge ☐ 14.00

Pistachio Cream, Berries, Chocolate Sauce

Glaces Et Sorbets ☐

ICE CREAM & SORBETS

**SINGLE SCOOP \$4.00 | THREE SCOOPS \$11.00**

**Ice Cream:** Vanilla, Hazelnut, Chocolate

**Sorbet** ♡: Coconut, Lemon, Mango-Passion Fruit



♡ = Plant-Based ☐ = Vegetarian ♣ = Gluten Free

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 **KNEAD** Restaurant  
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## CAFÉ

COFFEE BY **La COLOMBE**

Drip Coffee 4.00	Iced Tea 4.00	Cappuccino 5.25
Cold Brew 5.00	Espresso 4.25	Hot Chocolate 6.00
Latte 5.50	Macchiato 4.50	



## THÉ CHAUD 5.00

TEA BY **PALA'S DES THÉS**

Golden Darjeeling	Jasmin Grand Impérial
Thé Des Lords Earl Grey	L'Herboriste (Decaf)
Sencha Yama	Chamomile (Decaf)

## ARMAGNAC & COGNAC

Francis Darroze Les Grands Assemblages 12 Yr Armagnac	32.00
Francis Darroze 1989 Armagnac	68.00
Hennessey XO Cognac	86.00
Rémy Martin XO Cognac	72.00
Rémy Martin Louis XIII Cognac	350.00

## LES VINS DOUX

Sauternes, Château Les Justices	18.50
Banyuls, Domaine du Mas Blanc, 'Le Colloque'	10.50
Madeira, Broadbent 10 Year Boal	14.50
Port, Dow's 20 Year Old Tawny Port	16.50

