



Appetizers

FRENCH ONION SOUP GRATINÉE	15
SOUP OF THE DAY	12
YELLOWFIN TUNA TARTAR Baby cucumbers, sesame seaweed salad	22
RED BEET CARPACCIO Warm crispy goat cheese	16
ESCARGOTS 1/2 dz 17 - 1 dz Garlic and parsley butter	26
COLD ARTICHOKE SALAD Parmesan, Dijon mustard dressing	16
MIXED FIELD GREENS	12
HOMEMADE CHICKEN LIVER PATÉ	17
ICEBERG LETTUCE Sautéed bacon & blue cheese	17
SHRIMP COCKTAIL	20
EAST COAST OYSTERS	24

Mussels

PROVENÇALE Baked in garlic and parsley butter

MARINIÈRE Steamed with white wine and shallots

THAI Curry, lemongrass and coconut milk

NORMANDE Mushroom broth, white truffle infusion

> \$21 add French fries or Salad \$10

Brunch Specials

EGGS BENEDICT with ham EGGS FLORENTINE with spinach EGGS SCANDINAVE with smoked salmon Served with hollandaise sauce and French fries OMELETTE

with ham, Swiss cheese or mushrooms

\$19

Grillades

45

51

40

served grilled, with French fries and mixed field greens green peppercorn, béarnaise or shallot sauce

Entrées

10 OZ SIRLOIN STEAK

10 OZ HANGER STEAK

8 OZ FILET MIGNON

RIGATONI "BOLOGNAISE"	26
BROILED ATLANTIC SALMON	33
Ratatouille, thyme jus	
PAN SEARED BRONZINO	35
Artichokes, zucchinis, virgin sauce	
BREAST OF AMISH CHICKEN	33
Mashed potatoes, garlic jus	
GRILLED LAMB CHOPS	46
Potato gratin, rosemary jus	
STEAK TARTAR	33
With French fries and mixed field greens	
CRISPY DUCK CONFIT	36
Lyonnaise potatoes, truffle jus	
WILD DOVER SOLE MEUNIÈRE	MP
VENDOME'S BURGER (9 OZ)	25

Lunch Specials

CROQUE MONSIEUR	21	
QUICHE OF THE DAY	20	
ALBACORE TUNA NIÇOISE SALAD Or with cold seared tuna	22 26	
GRILLED CHICKEN CAESAR SALAD 26		

Sides dishes French Fries 10 Broccoli 12 Mashed Potatoes 10 12 Spinach Potato Gratin 10 Ratatouille 12

ANY SUBSTITUTIONS MAY OCCURS ADDITIONNAL CHARGES, MAKE SURE TO ASK YOUR WAITER

SERVED SATURDAYS 12:00 TO 3:00 PM

(212) 935-9100 - www.bistrovendomenyc.com