

Brunch

Bistro Vendôme

Appetizers

FRENCH ONION SOUP GRATINÉE	15
SOUP OF THE DAY	11
YELLOWFIN TUNA TARTAR	18
Baby cucumbers, sesame seaweed salad	
RED BEET CARPACCIO	16
Warm crispy goat cheese	
ESCARGOTS	1/2 dz 16 - 1 dz 23
Garlic and parsley butter	
COLD ARTICHOKE SALAD	16
Parmesan, Dijon mustard dressing	
MIXED FIELD GREENS	12
HOMEMADE CHICKEN LIVER PATÉ	15
ICEBERG LETTUCE	16
Sautéed bacon & blue cheese	
SHRIMP COCKTAIL	19

Mussels

<p>PROVENÇALE Baked in garlic and parsley butter</p> <p>MARINIÈRE Steamed with white wine and shallots</p> <p>THAI Curry, lemongrass and coconut milk</p> <p>\$20 add French fries or Salad \$9</p>

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
\$18

Grillades

10 OZ SIRLOIN STEAK	43	served grilled, with French fries and mixed field greens green peppercorn or shallot sauce
8 OZ FILET MIGNON	49	
10 OZ HANGER STEAK	38	

Entrées

RIGATONI "BOLOGNAISE"	26
BROILED ATLANTIC SALMON	30
Vegetable bayaldi, thyme jus	
PAN SEARED BRONZINO	33
Artichokes, zucchinis, virgin sauce	
BREAST OF AMISH CHICKEN	30
Mashed potatoes, garlic jus	
GRILLED LAMB CHOPS	46
Potato gratin, rosemary jus	
STEAK TARTAR	32
With French fries and mixed field greens	
CRISPY DUCK CONFIT	35
Lyonnais potatoes, truffle jus	
WILD DOVER SOLE MEUNIÈRE	MP
VENDOME'S BURGER (9 OZ)	24

Lunch Specials

CAESAR SALAD	12
Add grilled chicken	21
Add cold shrimps	20
ALBACORE TUNA NIÇOISE SALAD	19
CROQUE MONSIEUR	18
QUICHE OF THE DAY	18

Sides dishes

French Fries	9	Broccoli	12
Mashed Potatoes	9	Spinach	12
Potato Gratin	9	Bayaldi	12

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

SERVED SATURDAY 12:00 TO 3:00 PM

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