

# Bistro Vendôme

## Appetizers

|                                      |                     |
|--------------------------------------|---------------------|
| FRENCH ONION SOUP GRATINÉE           | 14                  |
| SOUP OF THE DAY                      | 10                  |
| YELLOWFIN TUNA TARTAR                | 17                  |
| Baby cucumbers, sesame seaweed salad |                     |
| RED BEET CARPACCIO                   | 15                  |
| Warm crispy goat cheese              |                     |
| ESCARGOTS                            | 1/2 dz 15 - 1 dz 22 |
| Garlic and parsley butter            |                     |
| COLD ARTICHOKE SALAD                 | 15                  |
| Parmesan, Dijon mustard dressing     |                     |
| MIXED FIELD GREENS                   | 10                  |
| HOMEMADE CHICKEN LIVER PATÉ          | 13                  |
| ICEBERG LETTUCE                      | 15                  |
| Sautéed bacon & blue cheese          |                     |
| MAINE LOBSTER CAESAR SALAD           | 22                  |
| SHRIMP COCKTAIL                      | 16                  |

## Mussels

### PROVENÇALE

Baked in garlic and parsley butter

### MARINIÈRE

Steamed with white wine and shallots

### THAI

Curry, lemongrass and coconut milk

**\$19**

add French fries or Salad \$9

**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 PRIME SIRLOIN STEAK | 37 |
| BLACK ANGUS FILET MIGNON  | 42 |
| BLACK ANGUS HANGER STEAK  | 31 |

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

## Entrées

|  |    |
|--|----|
| RIGATONI "BOLOGNAISE"                    | 23 |
| BROILED ATLANTIC SALMON                  | 29 |
| Vegetable bayaldi, thyme jus             |    |
| PAN SEARED BRONZINO                      | 31 |
| Artichokes, zucchinis, virgin sauce      |    |
| BREAST OF AMISH CHICKEN                  | 29 |
| Mashed potatoes, garlic jus              |    |
| GRILLED LAMB CHOPS                       | 40 |
| Potato gratin, rosemary jus              |    |
| STEAK TARTAR                             | 30 |
| With French fries and mixed field greens |    |
| CRISPY DUCK CONFIT                       | 32 |
| Lyonnais potatoes, truffle jus           |    |
| WILD DOVER SOLE MEUNIÈRE                 | MP |

## Salads & Sandwiches

|                              |    |
|------------------------------|----|
| VENDOME'S BURGER (9 OZ)      | 22 |
| CROQUE MONSIEUR              | 18 |
| QUICHE OF THE DAY            | 17 |
| ALBACORE TUNA NIÇOISE SALAD  | 19 |
| Or with fresh grilled tuna   | 23 |
| GRILLED CHICKEN CAESAR SALAD | 21 |

## Sides dishes

|                 |   |          |    |
|-----------------|---|----------|----|
| French Fries    | 9 | Broccoli | 11 |
| Mashed Potatoes | 9 | Spinach  | 11 |
| Potato Gratin   | 9 | Bayaldi  | 11 |

SERVED SATURDAYS & SUNDAYS 12:00 TO 3:30 PM

(212) 935-9100 - [www.bistrovendomenyc.com](http://www.bistrovendomenyc.com)