

# Bistro Vendôme

## Appetizers

|                                      |                     |
|--------------------------------------|---------------------|
| FRENCH ONION SOUP GRATINÉE           | 15                  |
| FISH SOUP                            | 15                  |
| Swiss cheese, croutons and rouille   |                     |
| 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            |                     |
| HOMEMADE CHICKEN LIVER PATÉ          | 15                  |
| COLD ARTICHOKE SALAD                 | 15                  |
| Parmesan, Dijon mustard dressing     |                     |
| ICEBERG LETTUCE                      | 16                  |
| Sautéed bacon & blue cheese          |                     |
| MIXED FIELD GREENS                   | 11                  |
| SHRIMP COCKTAIL                      | 18                  |
| EAST COAST OYSTERS                   | 18                  |

## Dinner

### 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

### Grillades

|                          |    |
|--------------------------|----|
| 10 OZ SIRLOIN STEAK      | 39 |
| BLACK ANGUS FILET MIGNON | 44 |
| BLACK ANGUS HANGER STEAK | 33 |

Served grilled, with French fries and mixed field greens. Green peppercorn, béarnaise or shallot sauce

### Entrées

|  |    |
|--|----|
| WILD DOVER SOLE MEUNIÈRE                 | MP |
| Choice of vegetables                     |    |
| ROASTED MAINE SEA SCALLOPS               | 34 |
| Orzo and porcini sauce                   |    |
| PAN SEARED BRONZINO                      | 33 |
| Artichokes, zucchinis, virgin sauce      |    |
| BROILED ATLANTIC SALMON                  | 30 |
| Vegetable bayaldi, thyme jus             |    |
| SAUTÉED FROG LEGS                        | 31 |
| "à la crème d'ail", choice of vegetables |    |
| BREAST OF AMISH CHICKEN                  | 29 |
| Mashed potatoes, garlic jus              |    |
| OVEN ROASTED RACK OF LAMB                | 44 |
| Potato gratin, rosemary jus              |    |
| STEAK TARTAR                             | 31 |
| With French fries and mixed field greens |    |
| VENDOME'S BURGER (9 OZ)                  | 24 |

### Spring Specials

|  |    |
|--|----|
| ROASTED PORK TENDERLOIN                        | 33 |
| Green asparagus, potato gratin, fig sauce      |    |
| CRISPY DUCK CONFIT                             | 34 |
| Lyonnais potatoes, truffle jus                 |    |
| GREEN PEA RAVIOLIS                             | 28 |
| Green asparagus, black trumpets, porcini sauce |    |

### Sides dishes

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

ANY SUBSTITUTIONS MAY OCCUR ADDITIONAL CHARGES,  
MAKE SURE TO ASK YOUR WAITER

SERVED MONDAY - SUNDAY 4:00 TO 9:30 PM

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