

Bistro Vendôme

Lunch

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	15
Parmesan, Dijon mustard dressing	
MIXED FIELD GREENS	11
HOMEMADE CHICKEN LIVER PATÉ	15
ICEBERG LETTUCE	16
Sautéed bacon & blue cheese	
SHRIMP COCKTAIL	18
EAST COAST OYSTERS	18

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

RIGATONI "BOLOGNAISE"	25
BROILED ATLANTIC SALMON	30
Vegetable bayaldi, thyme jus	
PAN SEARED BRONZINO	33
Artichokes, zucchinis, virgin sauce	
BREAST OF AMISH CHICKEN	29
Mashed potatoes, garlic jus	
GRILLED LAMB CHOPS	42
Potato gratin, rosemary jus	
STEAK TARTAR	31
With French fries and mixed field greens	
CRISPY DUCK CONFIT	34
Lyonnais potatoes, truffle jus	
WILD DOVER SOLE MEUNIÈRE	MP
VENDOME'S BURGER (9 OZ)	24

Lunch Specials

QUICHE OF THE DAY	18
ALBACORE TUNA NIÇOISE SALAD	19
OMELETTE	18
Choice of ham, Swiss cheese or mushrooms	
CAESAR SALAD	12
Add grilled chicken	21
Add cold shrimps	20

Sides dishes

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

ANY SUBSTITUTIONS MAY OCCURS ADDITIONNAL CHARGES,

MAKE SURE TO ASK YOUR WAITER

SERVED TUESDAY - FRIDAY 12:00 TO 3:30 PM
(212) 935-9100 - www.bistrovendomenyc.com