

Bistro Vendôme

Appetizers

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

Dinner

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

Grillades

10 OZ SIRLOIN STEAK	45
8 OZ FILET MIGNON	51
10 OZ HANGER STEAK	40

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	37
Orzo and porcini sauce	
PAN SEARED BRONZINO	35
Artichokes, zucchinis, virgin sauce	
BROILED ATLANTIC SALMON	33
Ratatouille, thyme jus	
SAUTÉED FROG LEGS	34
"à la crème d'ail", choice of vegetables	
BREAST OF AMISH CHICKEN	33
Mashed potatoes, garlic jus	
OVEN ROASTED RACK OF LAMB	48
Potato gratin, rosemary jus	
STEAK TARTAR	33
With French fries and mixed field greens	
VENDOME'S BURGER (9 OZ)	25
DUCK CONFIT	36
Lyonnais potatoes, truffle jus	

Fall Specials

PAPPARDELLE	MP
Fresh Burgundy truffles	
COQ AU VIN	34
Fingerling potatoes, baby carrots & pearl onions	
PIKE & CRAWFISH QUENELLE	35
Vegetables basmati rice, lobster sauce	

Sides dishes

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

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

SERVED TUESDAY - SATURDAY 5:00 TO 9:30 PM

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