

BISTRO  
**DU JOUR**

## DESSERT

Crème Brûlée  $\Phi$   $\text{☞}$  10.50

Caramelized Vanilla Custard, Berries

Entremet Aux Trois Chocolats 14.00

Dark Chocolate, Milk Chocolate & White Chocolate Mousse,  
Chocolate Feuilletine

Mille-Feuille Aux Baies  $\Phi$  11.00

Puff Pastry, Vanilla Cream, Berries

Tarte Tatin Aux Pommes  $\Phi$  11.00

Caramelized Apples, Vanilla Bean Ice Cream

Crêpes Suzette  $\Phi$  14.50

Grand Marnier, Candied Orange, Vanilla Ice Cream

Soufflé Au Chocolat  $\Phi$  13.50

Grand Marnier Crème Anglaise

*Please allow 20 minutes*

Profiteroles De Velours Rouge  $\Phi$  12.50

Pistachio Cream, Berries, Chocolate Sauce

Glaces Et Sorbets  $\text{☞}$

ICE CREAM & SORBETS

SINGLE SCOOP \$3.25 | THREE SCOOPS \$9.00

Ice Cream: Vanilla, Hazelnut, Chocolate

Sorbet  $\text{☞}$ : Coconut, Lemon, Mango-Passion Fruit



$\text{☞}$  = Vegan  $\Phi$  = Vegetarian  $\text{☞}$  = Gluten Free

Please Notify Us Of Any Allergies

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions

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**DU JOUR**®

## CAFÉ

COFFEE BY **La COLOMBE**

Drip Coffee 4.00	Iced Tea 4.00	Cappuccino 5.00
Cold Brew 5.00	Espresso 4.00	Hot Chocolate 6.00
Latte 5.00	Macchiato 4.50	



## THÉ CHAUD 5.00

TEA BY **PALAIS DES THÉS**

Golden Darjeeling	Jasmin Grand Impérial
Thé Des Lords Earl Grey	L'Herboriste (Decaf)
Sencha Yama	Chamomile (Decaf)

## ARMAGNAC & COGNAC

Francis Darroze Les Grands Assemblages 12 Yr Armagnac	32.00
Francis Darroze 1989 Armagnac	68.00
Hennessey XO Cognac	86.00
Rémy Martin XO Cognac	72.00
Rémy Martin Louis XIII Cognac	350.00

## LES VINS DOUX

Sauternes, Château Les Justices	18.50
Banyuls, Domaine du Mas Blanc, 'Le Colloque'	10.50
Madeira, Broadbent 10 Year Boal	14.50
Port, Dow's 20 Year Old Tawny Port	16.50

