

BISTRO
DU JOUR

DESSERT

Crème Brûlée Φ ☞ 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 Φ 11.00

Puff Pastry, Vanilla Cream, Berries

Tarte Tatin Aux Pommes Φ 11.00

Caramelized Apples, Vanilla Bean Ice Cream

Crêpes Suzette Φ 14.50

Grand Marnier, Candied Orange, Vanilla Ice Cream

Soufflé Au Chocolat Φ 13.50

Grand Marnier Crème Anglaise

Please allow 20 minutes

Profiteroles De Velours Rouge Φ 12.50

Pistachio Cream, Berries, Chocolate Sauce

Glaces Et Sorbets ☞

ICE CREAM & SORBETS

SINGLE SCOOP \$3.25 | THREE SCOOPS \$9.00

Ice Cream: Vanilla, Hazelnut, Chocolate

Sorbet ☞ : Coconut, Lemon, Mango-Passion Fruit



☞ = Vegan Φ = Vegetarian ☞ = 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

A **KNEAD** Restaurant
Follow Us [f](#) [b](#) /BistroDuJour

· BISTRO ·
DU JOUR®

CAFÉ

COFFEE BY **La COLOMBE**

Drip Coffee 4.00	Iced Tea 4.00	Cappuccino 5.25
Cold Brew 5.00	Espresso 4.25	Hot Chocolate 6.00
Latte 5.50	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

