



BISTRO  
**DU JOUR**

## PETIT-DÉJEUNER

### BREAKFAST

Pastry Basket 17.50

Today's Assortment

Quiche Du Jour 16.00

Mixed Greens

Avoine De Nuit ♡ 🌿 11.50

Overnight Oats, Apples, Almonds, Mixed Berries, Granola, Raspberry Coulis

Pain Perdu ☐ 17.00

Brioche French Toast, Blueberry Compote, Chantilly Cream

Oeufs Au Plat\* ☐ 17.00

Sunny-Side Up Eggs, Mornay, Sautéed Mushrooms, Griddled Sourdough

Pamplemousse Brûlée ☐ 10.00

Champagne & Cardamom-Caramelized Grapefruit, Madelines

Plat Américain\* 18.00

Eggs Any Style, Bacon, Crispy Fingerlings, Croissant

Parfait De Yoghurt ☐ 🌿 13.00

Vanilla-Infused Whipped Yogurt, Toasted Oats, Housemade Jam, Berries, Almonds

Paris-Brest Au Saumon Fumé 21.00

Smoked Salmon, Choux "Bagel," Everything Spice, Hard-Boiled Egg, Horseradish Cream Cheese, Pickled Cucumber, Red Onion, Salmon Caviar

Omelette De Blancs D'Oeufs ☐ 🌿 18.00

Zucchini, Thyme, Goat Cheese, Crispy Fingerlings

Gauffres Belges ☐ 16.00

Belgian Waffle, Honey-Syrup Apples, Chantilly Cream



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

♡ = Vegan ☐ = Vegetarian 🌿 = Gluten Free

Service @ **DUJOUR**

A 20% gratuity is customary and appropriate.  
 Parties of 5+ will be charged a 20% gratuity.  
 Please, no more than 4 credit cards per table.

· BISTRO ·  
**DU JOUR**®

CAFÉ

COFFEE BY **La COLOMBE**

Drip Coffee 4.00

Cold Brew 5.00

Latte 5.00

Iced Tea 4.00



Espresso 4.00

Macchiato 4.50

Cappuccino 5.00

Hot Chocolate 6.00



THÉ CHAUD 5.00

TEA BY **PALAIS DES THÉS**

Golden Darjeeling

Thé Des Lords Earl Grey

Sencha Yama

Jasmin Grand Impérial

L'Herboriste (Decaf)

Chamomile (Decaf)

COCKTAILS

Mimosa 11.50

Fresh-Squeezed Orange Juice, Bubbles

Bellini 11.50

Blood Peach, Bubbles

Bloody Mary 14.50

Tito's Vodka, Fresh Tomato Juice, Chipotle,  
Crystal Hot Sauce, Horseradish, Smoked Paprika

