DINNER

Served from 5:00 pm to Close

APPETIZERS

Starters

Assiette Campagnarde $21.00
Country Paté, Prosciutto, Saucisson, Brie, Tomatoes, Cornichons over Mixed Greens Tossed in Balsamic Dressing

Baked Brie $16.00
Brie Cheese Baked in Puff Pastry Shell Filled with Raspberry Chutney, over Mixed Greens and Raspberries

Escargots $14.00
Snails Sautéed in Garlic Butter Sauce

Sea Scallops $17.00
Sea Scallops Sautéed in Brandy, Lobster and Mushroom Sauce Gratinée

Bang Bang Shrimp $15.00
Fried Shrimp with Semi-Sweet and Spicy Sauce, Served with a Side Salad and Asian Dressing

Foie Gras Maison $21.00
Homemade Foie Gras, Mixed Greens and Balsamic Glaze, Served with Two Slices of Fruit Brioche

Mussels $19.00
Steamed Mussels in White Wine, Shallots and Garlic Butter Sauce

Soups

Soup du Jour $9.00
Please Ask Your Waiter

Onion Soup $10.00
Caramelized Onions Simmered in Rich Broth, Topped with Croutons & Swiss Cheese

Salads

Rendez-Vous Salad $17.00
Mixed Greens, Strawberries, Avocado, Feta, Tomatoes, Hearts of Palm and Balsamic Dressing

***Caesar Salad** Small $ 11.00 | Large $ 14.00
Romaine Lettuce, Parmesan, Croutons and Caesar Dressing

***Endive Salad** Small $ 12.00 | Large $ 17.00
Endives, Crumbled Blue Cheese, Candied Walnuts and Dijonnaise Dressing

Goat Cheese Salad $ 17.00
Mixed Greens, Bacon, Warm Goat Cheese, Croutons and Balsamic Dressing

Mixed Greens Salad $9.00

PASTA

Choice of Penne or Angel Hair

Provençale $23.00
Chicken Tossed with Homemade Tomato Sauce, Mushrooms, Onions and White Wine

Carbonara $20.00
Bacon Strips, Onions, in a Creamy White Wine and Parmesan Sauce

Seafood $25.00
Mussels, Shrimp, Bay Scallops in Onion, Garlic, White Wine and Cream Sauce

Vegetables $19.00
Grilled Vegetables in Marinara Sauce

CRÊPES

Ham & Cheese $19.00
Ham and Swiss Cheese in Béchamel Sauce, Topped with Swiss Cheese Gratiné

Seafood $23.00
Mussels, Shrimp, Bay Scallops and Mushrooms in Lobster Sauce, Topped with Swiss Cheese Gratiné

Chicken Florentine $19.00
Chicken and Spinach in Béchamel Sauce, Topped with Swiss Cheese Gratiné

Grilled Vegetables $19.00
Grilled Eggplants, Red Peppers, Zucchini and Squash, Topped with Swiss Cheese Gratiné

Split Charge $1.00. Please inform us of any food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER

ENTRÉES

Bœuf Bourguignon $30.00
Beef Simmered in Bordeaux Wine Sauce with Mushrooms and Carrots, Served with Potato Gratin and Vegetables

Blanquette de Veau $30.00
Veal Stew in Creamy Sauce with Mushrooms, Served with Potato Gratin and Vegetables

Navarin d'Agneau $30.00
Lightly Spiced Lamb Stew with Onions, Carrots, Celery and Tomatoes, Served with Potato Gratin and Vegetables

Seafood Stew $31.00
Mahi-Mahi, Salmon, Shrimp, Mussels, Mushrooms and Onions, Stewed in Lobster Bisque, Served with Rice and Vegetables

Steak Frites MP
Made-to-Order Skirt Steak, Served with French Fries and Bordeaux Shallot Sauce

BBQ Spare Ribs $30.00
Slow Oven-Baked Rib Rack in BBQ Sauce, Served with French Fries

New York Strip $36.00
Made-to-Order 12 oz New York Strip, Served with Mashed Potatoes, Vegetables and Peppercorn Sauce

Roasted Duck A l'Orange $34.00
Half Roasted Duck, Served with Mashed Potatoes, Vegetables and Orange Citrus Sauce

Chicken Marsala $28.00
Tendered Chicken Breast Sautéed with Marsala Wine & Mushroom Sauce, Served with Rice and Vegetables

Chicken Piccata $26.00
Tendered Chicken Breast Sautéed with Creamy Lemon Caper Sauce, Served with Rice and Vegetables

Chicken Curry $28.00
Tendered Chicken Breast Sautéed with Creamy Curry Sauce, Served with Rice and Vegetables

Trout Almondine $26.00
Trout Sautéed in Lemon Butter Sauce with Almonds, Served with Rice and Vegetables

Salmon MP
Grilled Salmon Steak, Served with Rice, Vegetables and Sauce Vierge

Seabass $36.00
Made-to-Order Pan Seared Seabass, Served with Rice, Vegetables and Homemade Mango Salsa

Fish & Chips $22.00
Breaded Cod, Served with Homemade Tartar Sauce and French Fries

Mussels $26.00
Steamed Mussels in White Wine, Shallots and Garlic Butter Sauce, Served With French Fries

RENDEZ-VOUS

FRENCH BAKERY AND BISTRO

TAKE OUT MENU

1576 E. Oakland Park Blvd - Oakland Park, FL 33334 | 954 563 2228
RDVbakery | rdvbakery.com

Order at 954 563 2228

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BREAKFAST

Served from 8:00 am to 11:30 am

Rendez-Vous Breakfast $14.00
Sandwich on Croissant with Scrambled Eggs, Swiss Cheese, Tomatoes and your Choice of Bacon or Sausage Patties

***Eggs Forestier $15.00**
2 Poached Eggs in Mushroom Sauce, Served with Freshly Baked Baguette (Plain Croissant instead of Baguette - Add $1.50)

Custom Omelette $17.00
Choose any 3 Ingredients (Extra Item - $1.00 each) Ham, Bacon, Chicken, Onion Marmalade, Spinach, Tomatoes, Mushrooms, Roasted Red Peppers, Swiss Cheese, Provolone, Cheddar or Parmesan, Served with Baguette or Plain Croissant

***Steak and Eggs MP**
10 oz Skirt Steak Served with 2 Eggs any Style, Sautéed Potatoes and Freshly Baked Baguette (Plain Croissant instead of Baguette - Add $1.50)

Pancakes $15.00
1 Blueberry Pancake and 1 Chocolate Chip Pancake, Served with Mixed Berries, Whipped Cream and Choice of Maple Syrup or Homemade Chocolate Hazelnut Spread (Extra $1.50 for both Blueberry Pancakes)

Belgian Waffle $15.00
One Large Waffle Served with Mixed Berries, Whipped Cream and Choice of Maple Syrup or Homemade Chocolate Hazelnut Spread

Ham & Cheese Croissant $13.00
Ham and Swiss Cheese in Freshly Baked Croissant, Served with Potatoes or Salad

***Salmon Platter $19.00**
Norwegian Smoked Salmon with Baguette, Capers, Onions, Tomatoes and Sauce Vierge (Plain Croissant instead of Baguette - Add $1.50)

Breakfast Campagnard $15.00
Scrambled Eggs with Sautéed Potatoes, Freshly Baked Croissant and your Choice of Bacon or Sausage Patties

Scrambled Eggs $11.00
Served with Freshly Baked Plain Croissant

***1 Egg $6.00 | 2 Eggs $8.00 | 3 Eggs $10.00**
Fried or Poached, Served with Freshly Baked Baguette (Plain Croissant instead of Baguette - Add $1.50)

***Eggs Benedict $16.00**
English Muffin Topped with Canadian Bacon, 2 Poached Eggs and Homemade Hollandaise

***Trio Benedict $19.00**
3 English Muffin Halves, each Topped with 1 Poached Egg and Hollandaise Sauce.
1 w/ Spinach, 1 w/ Canadian Bacon & 1 w/ Salmon

***Crab Benedict $22.00**
English Muffin Topped with Crab Cake, 2 Poached Eggs and Hollandaise Sauce

Crêpes $14.00
Four Crêpes with Mixed Berries, Whipped Cream and Choice of Maple Syrup or Homemade Chocolate Hazelnut Spread

French Toast $16.00
French Toast Made with Fruit Brioche, Served with Strawberries, Bananas & Maple Syrup

Quiches $13.00
Savory Tart Made with Eggs, Swiss Cheese, Milk and Cream, Served with Potatoes or Salad
• Lorraine (Ham & Bacon) • Spinach
• Chicken & Tomato • Quiche of the Day

Granola $11.00
Served with Yogurt and Berries

Fresh Berry Salad S $6.50 | L $10.50
Blueberries, Strawberries, Raspberries, Blackberries

Side Orders

Smoked Bacon	$5.00
*Smoked Salmon	$10.00
Tomato Slices	$5.00
Croissant	$5.00
Hollandaise Sauce	$4.00
Mushroom Sauce	$4.00
Sausage Patties	$5.00
Sautéed Potatoes	$5.00
Side Salad	$5.00
Baguette	$3.50
Maple Syrup	$1.50
Homemade Chocolate Hazelnut Spread	$2.50

Hot Beverages

Coffee / Decaf	$3.50
Hot Tea	$3.50
Espresso / Extra Shot	$4.50
Double Espresso	$5.50
Cortadito	$4.50
Café Latte	$5.50
Cappuccino (contains chocolate)	$5.50
Hot Chocolate	$5.50
Add Flavor (Vanilla, Caramel, Hazelnut)	$0.25

Cold Beverages

Orange Juice	$4.75
Apple Juice	$4.25
San Pellegrino	$4.25
Soda (Coke, Diet Coke, Sprite)	$3.25
Iced Tea / Lemonade	$3.25
Sparkling Lemonade (Lemon, lemon-lime, lemon-mint, orange, blood orange, pink grapefruit, pomegranate)	$4.25
Arnold Palmer	$4.25
Champagne	$9.75
Mimosa	$10.25
Kir Royal	$10.25
Sangria (red)	$9.75

LUNCH

Served from 11:30 am to 5:00 pm

HOMEMADE SOUPS

Soup of the Day $8.00
French Onion Soup $9.00

SALADS

Tossed in Homemade Dressing

Add Prosciutto or Tuna Salad	$8.00
Add Sautéed Chicken	$8.00
Add Shrimp	$11.00
Add Salmon	MP

Side Salad $6.00
Mixed Greens Tossed in Balsamic Dressing

Rendez-Vous $17.00
Mixed Greens, Avocado, Tomatoes, Strawberries, Feta, Hearts of Palm, over Mixed Greens Tossed in Balsamic Dressing

***Caesar Small $10.50 | Large $14.00**
Romaine, Croutons, Parmesan, Tossed in Caesar Dressing

Caprese $17.00
Fresh Mozzarella, Tomatoes, Pesto, over Mixed Greens Tossed in Balsamic Dressing

***Endives $17.00**
Endives, Blue Cheese, Candied Walnuts, Tossed in Dijonnaise Dressing

***Niçoise $18.00**
Tuna Salad, Green Beans, Tomatoes, Potatoes, Black Olives, Hard Boiled Egg, over Mixed Greens Tossed in Dijonnaise Dressing

***Kale $17.00**
Dried Cranberries, Almonds, Fresh Strawberries and Goat Cheese Aumoniere, over Chopped Kale Tossed in Dijonnaise Dressing

***Chef $18.00**
Ham, Turkey, Tomatoes, Hard Boiled Egg, Swiss Cheese, over Mixed Greens Tossed in Dijonnaise Dressing

Assiette Campagnarde $21.00
Country Pâté, Prosciutto, Saucisson, Brie, Tomatoes, Cornichons, over Mixed Greens Tossed in Balsamic Dressing

PASTA

Choice of Penne or Angel Hair

Marinara $15.00

Provençale $18.00
Chicken, Marinara, Onions, Mushrooms, Tomatoes and Pesto

Carbonara $19.00
Bacon, Parmesan, Onions and Cream Sauce

Seafood $21.00
Mussels, Shrimp, Scallops, Onions and Cream Sauce

READY TO EAT ITEMS

Served with Mixed Greens

Quiche $13.00
Savory Tart Made with Eggs, Swiss Cheese, Milk and Cream
• Lorraine (Ham & Bacon) • Spinach
• Chicken & Tomato • Quiche of the Day

Ham & Cheese Croissant $14.00
Ham and Swiss Cheese on Freshly Baked Croissant

Friand $14.00
Puff Pastry Filled with Chicken, Mushrooms & Béchamel, Served with side of Mushroom Sauce

OMELETTES

Served with Mixed Greens or Sautéed Potatoes

3 Cheese $17.00
Swiss Cheese, Cheddar and Provolone

Ham & Cheese $17.00
Ham and your Choice of Swiss Cheese, Cheddar, Parmesan or Provolone

Western $17.00
Ham, Onions, Tomatoes, Peppers and Swiss Cheese

Vegetarian $17.00
Tomatoes, Spinach and Mushrooms
Add Cheese $1.00

CRÊPES

Chicken Florentine $19.00
Chicken, Spinach and Béchamel

Vegetarian $19.00
Eggplants, Zucchini, Squash and Red Peppers, Sautéed in Olive Oil

Ham and Cheese $19.00
Diced Ham, Swiss Cheese and Béchamel

Seafood $21.00
Shrimp, Mussels, Sea Scallops, Mushrooms and Lobster Sauce

Bon Appétit

LUNCH

SPECIALTIES

Steak Frites MP
10 oz Skirt Steak with French Fries and Side of Garlic Butter

Chicken Marsala $21.00
Sautéed Chicken with Marsala Wine and Mushroom Sauce, Served with French Fries and Mixed Greens

Rendez-Vous Burger $20.00
Ground Black Angus Patty, on Homemade Brioche Bun with Lettuce, Tomatoes, Onions, and your Choice of Cheese

Curry Chicken Pot Pie $21.00
Served with French Fries and Mixed Greens

Trout Almondine $21.00
Trout Sautéed in Almond and Lemon Sauce, Served with Rice and Mixed Greens

Salmon Piccata MP
Salmon Steak Sautéed in Lemon Caper Cream Sauce, Served with Rice and Mixed Greens

Fish and Chips $20.00
Breaded Cod Served with Homemade Tartar Sauce and French Fries

Moules Marinieres $23.00
Mussels Cooked in White Wine, Shallots and Parsley, Served with French Fries

COLD SANDWICHES

Served with Potato Chips, Mixed Greens or Homemade French Fries

Jambon Beurre $17.00
Ham, Cornichons, Butter, Swiss Cheese, Lettuce and Tomatoes, on Baguette

Cold Turkey $16.00
Turkey, Lettuce, Tomatoes, Swiss Cheese, Mayonnaise, Mustard and Balsamic Dressing, on Baguette

Tuna Salad $17.00
Tuna Salad, Lettuce and Tomatoes, on Baguette

Caprese $17.00
Fresh Mozzarella, Tomatoes, Pesto and Balsamic Dressing, on Baguette
Add Prosciutto +$6.50

Pâté Lorrain $19.00
Pâté, Lettuce, Tomatoes, Cornichons, Dijon Mustard and Balsamic Dressing, on Baguette

HOT SANDWICHES

Served with Potato Chips, Mixed Greens, or Homemade French Fries

French Dip $18.00
Roast Beef, Provolone, Au Jus and Mayonnaise, on Hoagie

Chicken Cheese $18.00
Chicken, Brie, Roasted Red Peppers, Au Jus and Mayonnaise, on Hoagie

Veggies $18.00
Eggplants, Zucchini, Yellow Squash, Red Peppers and Pesto, on Hoagie

Merguez $20.00
Two Spicy Lamb Sausages, Onion Marmalade and Harissa Sauce, on Baguette

Hot Turkey $18.00
Turkey, Cheddar, Bacon, Tomatoes and Mayonnaise, on Hoagie

Spicy Chicken $19.00
Breaded Chicken Tossed in Buffalo Sauce, Provolone and Spicy Mayonnaise, on Hoagie

BBQ Brisket $19.00
Shredded Beef Brisket, BBQ Sauce and Provolone, on Hoagie

PANINIS

Served on Focaccia Bread with Salad, Chips or French Fries $18.00

Caprese Tomatoes, Fresh Mozzarella, Pesto Spread and Mayonnaise

Jambon Fromage Ham, Swiss Cheese and Grainy Mustard Spread

Thon Fromage Tuna Salad and Cheddar

Saumon Fumé Smoked Salmon, Cream Cheese and Scallion Spread

Poulet Épicé Breaded Chicken, Provolone, Spicy Mayonnaise and Buffalo Sauce

Poulet Cordon Bleu Breaded Chicken, Ham, Swiss Cheese & Grainy Mustard Spread

Bœuf Roast Beef, Onions, Provolone and Grainy Mustard Spread

Dinde Turkey, Bacon, Tomatoes, Cheddar and Cranberry Relish Spread

Italian Prosciutto, Tomatoes, Provolone, Balsamic Glaze, Mayonnaise and Balsamic Spread

*Split Charge $1.00. Please inform us of any food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Opening Hours

Mon	8.00 am – 3.00 pm
Tue - Thu	8.00 am – 9.00 pm
Fri - Sat	8.00 am – 10.00 pm
Sun	8.00 am – 3.00 pm