

Bistro Cacao

320 Massachusetts Ave NE 20002-5702 · +12025464737 · Updated: Jan 14, 2026

[View online menu](#)



FEATURED ITEM 1

Pastry Basket

\$8.00

Chocolate and butter croissants, nutella, house jam

APPETIZERS 5

Soupe à l'Oignon

\$15.00

French Onion Soup with Gruyère Cheese

Salade "Cacao"

\$12.00

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

Escargots au Beurre d'Ail

\$15.00

Sautéed Snail, Garlic-Parsley Butter

Saumon Fumé

\$15.00

Smoked Salmon, Shallot, Capers, Lemon, Boiled Egg, Whipped Creme Fraiche, Brioche Toast

Yogurt Parfait

\$13.00

House Made Yogurt, Fresh Berries, Granola

ENTREES 11

Frittata Loraine

\$18.00

Bacon, Gruyere Cheese, Eggs, Mesclun Greens

Oeufs Benedict

\$19.00

English Muffin, Canadian Bacon, Bearnaise Potatoes, Hollandaise

Oeufs Norwegian

\$19.00

Grilled Tomato, Smoked Salmon, English Muffin, French Fries, Hollandaise

Omelette Végétarienne

\$18.00

Spinach, Mushroom, Organic Eggs, Bearnaise Potatoes

Crêpes aux Champignons

\$19.00

Classic French Crepes, Roasted Forest Mushrooms, Potatoes, Gruyere, Egg

Quiche aux Legumes

\$18.00

Spinach, Mushrooms, Gruyere Cheese, Egg Custard, Seasonal Salad

Toast à l'Avocat et Œufs Pochés	\$18.00
Grilled Pumpnickel, Avocado, Arugula, Poached Eggs, Tomato sauce	
Hamburger Grillé	\$19.00
American Cheese, Tomato Aioli, Onion Jam, Pickles, French Fries, Brioche Bun	
Croque Monsieur	\$17.00
Brioche, Gruyère, French Ham, Crème Fraîche Custard, French Fries	
Salade César au Poulet Grillé	\$19.00
Organic Chicken Breast Romaine Hearts, 5 Years Aged Parmesan, Croutons, Caesar Dressing	
Steak et Oeufs	\$26.00
(+\$5 with 3 - Course). Grilled New York Strip, Sunny Side Up Eggs, French Fries	

SWEETS 4

Pain Perdu	\$16.00
Challah French Toast, Fresh Fruit, Whipped Cream, Vermont Maple Syrup	
Crêpes Sarrasin	\$16.00
Gluten Free Buckwheat Crepe, Nutella, Bananas, Whipped Cream, Strawberries	
Bol de Fruits	\$13.00
Fruit Bowl with Fresh Seasonal Berries and Pineapple	
Trio Creme Brulee	\$11.00
Vanilla, Chocolate & Seasonal Flavor of Custard Topped with Caramelized Sugar	

SIDES 6

Bacon	\$5.00
Breakfast Potatoes	\$5.00
Two Eggs	\$5.00
Brussels Sprouts	\$6.00
French Fries	\$6.00
Chicken Sausage	\$5.00

LES PETITS PLATS 8

Soupe à l'Oignon	\$15.00
French Onion Soup with Gruyère Cheese	
Bisque de Homard	\$17.00
Butter Poached Lobster Meat, Fried Sage	

Salade "Cacao"	\$12.00
Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette	
Salade D'Endives	\$16.00
Belgian Endive, Poached Golden Raisin, Orange Segment, Roasted Almond, Blue Cheese Dressing	
Salade de Mozzarella	\$17.00
Mozzarella Cheese, Roasted Red Beets, Baby Arugula, Roasted Pumpkin Seed, Golden Baby Beet Roots, Olive Oil, Balsamic Reduction	
Escargots au Beurre d'Ail	\$15.00
Sautéed Snail, Garlic-Parsley Butter	
Assiette de Charcuterie du Chef	\$25.00
Chef's Selection for Charcuterie, Dijon Mustard, Onion Jam, Pickled Vegetables, Cornichons, Crostini	
Assiette de Fromages	\$23.00
Assorted Selection of French Cheese, House Made Jam, Honey Comb, Nuts, Cranberry Walnut Bread	

LES SALADES ET SANDWICHES 9

Salade aux Crevettes	\$21.00
Grilled Shrimps, Baby Spinach, Fresh Strawberries, Pecans, Ricotta, Cranberries, Vanilla Dressing	
Salade César au Poulet	\$19.00
Organic Chicken Breast, Romaine Hearts, Parmesan, Crouton, Caesar Salad Dressing	
Salade "Cacao" au Saumon	\$21.00
Grilled Salmon, Mesclun Salad, Sweet Cherry Tomato, Goat Cheese, Walnut Herb Dressing	
Salade au Steak*	\$22.00
Grilled New York Strip, Mesclun Salad, Roquefort Cheese, Herb Dressing	
Salade Niçoise*	\$22.00
Rare Seared Tuna, Haricot Vert, Niçoise Olive, Cherry Tomato, Fingerling Potato, Soft Boiled Egg, Mesclun Salad, Herb Vinaigrette	
Sandwich au Poulet	\$19.00
Grilled Organic Chicken, Herb Aioli, Havarti Cheese, Avocado Puree, Romaine Heart, Tomato, French Fries	
Hamburger	\$19.00
Local Dry Aged Beef, American Cheese, Tomato Aioli, Onion Jam, Brioche Bun, French Fries	
Sandwich au Steak*	\$21.00
Grilled Strip Loin, Roquefort Cheese, Arugula, Tomato, Herb Aioli, French Fries	
Sandwich Niçoise*	\$21.00
Grilled Tuna, Cucumber, Olive Tapenade, Romaine Lettuce, Chipotle Aioli, French Fries	

LES PLATS PRINCIPAUX 4

Raviolis aux Champignons	\$29.00
Mushroom Ravioli, Creamy Forest Mushrooms Sauce, Parmesan Cheese	

Steak Frites*	\$34.00
Grilled New York Strip Steak, Pommes Frites, Herb Butter	
Saumon Grille	\$32.00
Grilled Salmon, Fennel Puree, Polenta, Baby Thumbelina Carrots, Crispy Parsnip, Pesto Cream Sauce	
Trout Amandine	\$28.00
Pan Seared River Trout, Haricot Verts, Toasted Almond, Brown Butter Lemon Sauce	

LES POTAGES 2

Bisque de Homard	\$17.00
Butter Poached Lobster Meat, Fried Sage	
Soupe à l'Oignon	\$15.00
French Onion Soup with Gruyère Cheese, Toasted Baguette	

LES PETITES VERDURES 3

Salade "Cacao"	\$12.00
Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette	
Salade D'Endives	\$16.00
Belgian Endive, Poached Golden Raisin, Orange Segment, Roasted Almond, Blue Cheese Dressing	
Salade de Mozzarella	\$17.00
Mozzarella Cheese, Roasted Red Beets, Baby Arugula, Roasted Pumpkin Seed, Golden Baby Beet Roots, Olive Oil, Balsamic Reduction	

DRINKS 8

Kronenbourg Lager	\$6.00
Eggenberg Pilsner	\$6.00
Evolution No.3 IPA	\$6.00
Delirium Tremens	\$10.00
Lavender French	\$12.00
Cocktail du Jour	\$12.00
Kir Royal	\$8.00
Sangria	\$11.00

HOUSE WINE 3

Red	\$6.00
White	\$6.00

Bubbles **\$6.00**

TARTINES 3

Prosciutto, Eggplant & Parmesan **\$10.00**

Roasted Mushroom, Gruyere & Truffle **\$10.00**

Salami, Onion Jam & Goat Cheese **\$10.00**

PETITE PLATS 10

Pate de Campagne **\$12.00**

Crispy Brussels Sprout **\$6.00**

Marinated Olives w/ Feta **\$6.00**

Truffle Parmesan French Fries **\$8.00**

Escargots au Beurre d'Ail **\$13.00**

Moules Marinière **\$14.00**

Cheese Plate **\$15.00**

Charcuterie Plate **\$19.00**

Mixed Board **\$21.00**

Deluxe Charcuterie Plate **\$45.00**

DESSERTS 6

Trio Creme Brulee **\$11.00**

Vanilla, Chocolate & a Seasonal Flavor of Custard Topped with caramelized sugar

Moelleux au Chocolat **\$12.00**

Molten Chocolate Cake, Raspberry Coulis Vanilla Ice Cream. Please allow 15 minutes to bake

Suzette Crepe **\$12.00**

Classic French Crepe, Orange Marmalade, Orange, Gramanier

Poached Pear **\$12.00**

Champagne Poached Pear, Vanilla White Chocolate Sauce, Italian Meringue, Brown Butter Crisp, Whipped Cream

Profiteroles **\$11.00**

Ice Cream Filled Pastry Puffs, Chocolate Sauce

Trio Sorbet **\$10.00**

A refreshing and light sorbet in three flavors: Chef's Selection

DESSERTS WINES & DIGESTIFS 6

Grappa	\$10.00
Pastis Pernod	\$11.00
Pastis Ricard	\$11.00
Absinthe Saint George's	\$16.00
Sauternes, Château les Justices Bordeaux	\$12.00
Cadillac, Les Grandes Terres	\$12.00

PORT WINE ⁴

Graham Tawny 10 Years	\$12.00
Romariz Tawny 20 Years	\$15.00
Rozès White Reserve	\$12.00
Warre's Fine White Port	\$10.00

EAU-DE-VIE ³

Mirabelle (Plum Brandy)	\$14.00
Framboise (Raspberry Brandy)	\$14.00
Calvados (Apple Brandy)	\$15.00

COGNACS ⁵

Tesseron Composition	\$14.00
Remy Martin VSOP	\$16.00
Hennessy VSOP	\$16.00
Tesseron Lot N90 XO	\$22.00
Remy Martin XO	\$26.00

BAS-ARMAGNAC ²

Darroze, Les Grands, Assemblages Aged 12 Years	\$16.00
Darroze, Les Grands, Assemblages Aged 20 Years	\$25.00

SINGLE MALTS ¹⁶

Aberlour 12 Years	\$12.00
--------------------------	----------------

Balvenie "Doublewood" 12 Years	\$14.00
Balvenie "Caribbean Cask" 14 Years	\$16.00
Bushmills' 10 Years	\$13.00
Oban 14 Years	\$16.00
Glenfiddich 12 Years	\$14.00
Glenfiddich 15 Years	\$16.00
Glenmorangie, 10 Years	\$13.00
Glenlivet 12 Years	\$15.00
Highland Park "Dark Origins"	\$18.00
Highland Park 12 Years	\$20.00
Highland Park 18 Years	\$25.00
Lagavulin, Islay 16 Years	\$22.00
Macallan 12 Years	\$16.00
Macallan 15 Years	\$18.00
Macallan 18 Years	\$40.00
BLENDDED SCOTCH <small>4</small>	
Johnnie Walker Red	\$10.00
Johnnie Walker Black	\$13.00
Chivas Regal	\$12.00
Dewars	\$10.00
BOURBON AND RYE <small>14</small>	
Basil Hayden's	\$15.00
Blanton's	\$20.00
Old Forester	\$11.00
Booker's	\$14.00
Bulleit Rye	\$13.00
Bulleit Bourbon	\$12.00
Knob Creek	\$14.00

Hudson Baby Bourbon	\$15.00
Maker's Mark	\$12.00
Crown Royal	\$12.00
Woodford Reserve	\$14.00
Woodford Reserve Rye	\$16.00
Four Roses	\$16.00
Whistle Pig, 10 Year Rye	\$26.00

COCKTAILS 6

Kir Royal	\$14.00
Crème de Cassis, Champagne	
Bistro Cacao White Sangria	\$14.00
Chablis, Passion Fruit Pure, White Rum, OJ, Fresh Fruit	
Cocktail du Jour	\$15.00
Please Inquire with your Server	
Lavender French 75	\$15.00
Gin, Lavender Infused Syrup, Fresh Lemon Juice, Champagne	
Hazy Old Fashioned	\$15.00
Old Forester Bourbon, Angostura Bitters, Syrup, Dry Orange	
Ange Blanc	\$15.00
Tito's Vodka, Lychee, White grape juice, Lemon Juice, Garnish with an Orchid	

MOCKTAILS 2

Forbidden Rose	\$9.00
Rose water, Grapefruit juice, Simple syrup, Sparkling	
Blackberry All Night	\$9.00
Blackberry pure, Pineapple juice, Simple Syrup, Sparkling	

DRAFT 4

Kronenbourg Lager	\$8.00
Eggenberg Pilsner	\$8.00
Evolution No. 3 IPA	\$8.00
Delirium Tremens	\$12.00

BOTTLE 2

Kronenbourg Blanc

\$8.00

Non-Alcoholic Beer

ask your server

CHAMPAGNE & SPARKLING 4

Villa Sandi, Prosecco

\$12.00

Francois Montand Brut Rosé

\$15.00

Francois Montand, Brut, Cremant

\$15.00

Moet & Chandon Imperial Brut

\$20.00

VIN BLANC 8

Tiefenbrunner, Pinot Grigio, Italy

AVAILABLE OPTIONS

Glass (5.5oz): \$14.00

½ Carafe (12.5oz): \$28.00

Chateau la Freynelle, Sauvignon Blanc / Sémillon / Muscadelle, Bordeaux

AVAILABLE OPTIONS

Glass (5.5oz): \$14.00

½ Carafe (12.5oz): \$28.00

Domaine Lauerjat, Sauvignon Blanc, Sancerre

AVAILABLE OPTIONS

Glass (5.5oz): \$17.00

½ Carafe (12.5oz): \$34.00

Dr. Hans VonMuller, Riesling Kabinett

AVAILABLE OPTIONS

Glass (5.5oz): \$13.00

½ Carafe (12.5oz): \$26.00

Domaine Pelle, Sauvignon Blanc, Morongues

AVAILABLE OPTIONS

Glass (5.5oz): \$16.00

½ Carafe (12.5oz): \$32.00

Ron Rubin, Russian River Valley, Sonoma

AVAILABLE OPTIONS

Glass (5.5oz): \$15.00

½ Carafe (12.5oz): \$30.00

Jean Marc Brocard, Saint Claire, Chablis

AVAILABLE OPTIONS

Glass (5.5oz): \$18.00

½ Carafe (12.5oz): \$36.00

Domaine Bellevue, Chardonnay, Loire Valley

AVAILABLE OPTIONS

Glass (5.5oz): \$14.00

½ Carafe (12.5oz): \$28.00

ROSE 2

Domaine de la Bastide, Cote du Rhone

AVAILABLE OPTIONS

Glass (5.5oz): \$13.00
½ Carafe (12.5oz): \$26.00

Argali, Puech - Haut, Languedoc

AVAILABLE OPTIONS

Glass (5.5oz): \$15.00
½ Carafe (12.5oz): \$30.00

VIN ROUGE 7

Jean luc Mader, Alsace, Pinot Noir

AVAILABLE OPTIONS

Glass (5.5oz): \$16.00
½ Carafe (12.5oz): \$32.00

Les Genevrieries, Bourgogne, Pinot Noir

AVAILABLE OPTIONS

Glass (5.5oz): \$15.00
½ Carafe (12.5oz): \$30.00

Comte de Lauze, Chateauneuf de Pape, Grenache Blend

AVAILABLE OPTIONS

Glass (5.5oz): \$23.00
½ Carafe (12.5oz): \$46.00

Château les Grands Maréchaux Merlot Blend

AVAILABLE OPTIONS

Glass (5.5oz): \$16.00
½ Carafe (12.5oz): \$32.00

Requiem, Columbia Valley, Cabernet Sauvignon

AVAILABLE OPTIONS

Glass (5.5oz): \$16.00
½ Carafe (12.5oz): \$32.00

Château Blaignan, Cabernet Sauvignon Blend

AVAILABLE OPTIONS

Glass (5.5oz): \$18.00
½ Carafe (12.5oz): \$35.00

BenMarco, Valle de Uco, Mendoza, Malbec

AVAILABLE OPTIONS

Glass (5.5oz): \$14.00
½ Carafe (12.5oz): \$28.00

SPARKLING 3

Villa Sandi, Prosecco NV

\$45.00

Francois Montand, Brut, Cremant NV

\$50.00

Francois Montand Brut Rose, Cremant NV

\$55.00

CHAMPAGNE 11

Louis Dumont, Brut NV

\$68.00

Aubert et Fils, Brut, Epernay NV

\$72.00

Monopole, Blue Top Brut, Heidsieck & Co NV	\$92.00
Moet & Chandon Imperial NV	\$105.00
Gonet - Medeville, Brut, Premier Cru NV	\$120.00
Piper-Heidsieck, Cuvee 1785 NV	\$125.00
Pommery, Brut Rose, Reims NV	\$150.00
Moet & Chandon Imperial, Rose NV	\$165.00
Domaine Billecart Salmon, Brut NV	\$210.00
Veuve Clicquot La Grande Dame 2008	\$450.00
Dom Perignon 2010	\$500.00

ITALY ²

Brandini, Moscato d'Asti, Piemonte 2019	\$50.00
Tiefenbrunner, Pinot Grigio, Vigneti delle Dolomiti 2019	\$58.00

UNITED STATES ³

Ron Robin, Chardonnay, Russian River Valley, Sonoma 2018	\$60.00
Meadowcroft Chardonnay, Carneros Napa Valley 2019	\$68.00
Cakebread Cellars, Chardonnay, Napa Valley 2019	\$120.00

ROSE' ³

Domaine de la bastide, Côtes du Rhône 2020	\$50.00
Argali, Rose, Puech - Haut, Languedoc 2021	\$60.00
Magali Rosé, Côtes de Provence 2020	\$65.00

BURGUNDY ⁸

Les Genevrières, Bourgogne 2020	\$60.00
Jean Luc Mader, Alsace 2020	\$65.00
Louis Lator, Bourgogne 2020	\$68.00
Domaine Lauerjat, Sancerre, Loire Valley 2019	\$75.00
Domaine Nicolas Rossignol, Bourgogne 2017	\$110.00
Maison Louis Latour, Savigny-lès-Beaune, Bourgogne 2018	\$120.00

Domaine René Bouvier, Côtes de Nuits Villages 2017 \$158.00

Domaine Nicolas Rossignol, Savigny-les-Beaune 1re Cru "Fourneaux" 2017 \$260.00

UNITED STATES PINOT NOIR 4

Dopp Creek, Colene Clemens Vineyards, Oregon 2019 \$90.00

Athena, Boedecker Cellars, Portland Oregon 2016 \$105.00

Averaen, Croft Vineyard, Willamette Valley 2017 \$136.00

La Follette, Sangiacomo Roberts Vineyards, Sonoma 2015 \$160.00

RIGHT BANK BORDEAUX 9

Chateau Gigault Cuvée Viva, Côtes de Blaye 2015 \$63.00

Chateau les Grands Marechaux, Côtes de Blaye 2016 \$68.00

Cheval Noir, Saint Emilion 2018 \$70.00

Chateau la Perriere, Lussac Saint Emilion 2018 \$75.00

Château la Couronne, Grand Cru, Saint Emilion 2018 \$90.00

La Seuil de Mazeyres, Pomerol 2016 \$105.00

Château Mazeyres, Pomerol 2016 \$121.00

Château Monbousquet, Grand Cru Classé, Saint Emilion 2015 \$185.00

Château Canon, 1re Grand Cru Classé, Saint Emilion 2011 \$580.00

LEFT BANK BORDEAUX 9

Chateau Baignan, Medoc 2016 \$70.00

Chateau Larose Perganson, Cru Bourgeois, Haut-Medoc 2017 \$95.00

Chateau la Closerie des Eyrins, Margaux 2016 \$110.00

Chateau Tour de Termes, Saint Estèphe 2015 \$120.00

Chateau Phelan Segur, Cru Bourgeois, Saint Estèphe 2015 \$145.00

Chateau Siran, Cru Bourgeois, Margaux 2015 \$165.00

Chateau Lacoste Borie, Pauillac 2015 \$185.00

Chateau Talbot, 4ème Cru Classé, Saint Julien 2015 \$220.00

Chateau Montrose, 2ème Cru Classé, Saint Estephe 2015 \$552.00

SYRAH / GRENACHE BLENDS 7

Domaine de la Bastide, Cotes du Rhone 2020	\$50.00
Domaine Chaume Arnaud, Vinsobres 2017	\$72.00
Domaine de la Verde, Vacqueras, Cuvee Prelude 2018	\$75.00
Domaine la Fourmone, Le Fauquet Gigondas 2019	\$90.00
Romain Duvernay, Crozes Hermitage 2018	\$100.00
David Reynaud, Crozes Hermitage 2017	\$115.00
La Marginale, Saumur - Champigny, Cabernet Franc 2011	\$140.00

CHÂTEAUNEUF-DU-PAPE 4

Domaine Comte de Lauze, Châteauneuf - du - Pape 2017	\$90.00
Domaine Berthet Rayne, Châteauneuf - du - Pape 2019	\$120.00
Elixir des Papes, Châteauneuf - du - Pape 2018	\$130.00
Domaine de Saje, Châteauneuf - du - Pape 2017	\$150.00

MALBEC 3

BenMarco, Valle de Uco, Mendoza 2018	\$54.00
Catena, Vista Flores, Mendoza 2017	\$56.00
Château du Cèdre, Cahors 2018	\$75.00

ENTREE SALADS 5

Salade aux Crevettes	\$21.00
Grilled Shrimps, Baby Spinach, Fresh Strawberries, Pecans, Ricotta, Cranberries, Vanilla Dressing	
Salade César au Poulet	\$19.00
Organic Chicken Breast, Romaine Hearts, Parmesan, Crouton, Caesar Salad Dressing	
Salade "Cacao" au Saumon	\$21.00
Grilled Salmon, Mesclun Salad, Sweet Cherry Tomato, Goat Cheese, Walnut Herb Dressing	
Salade au Steak	\$22.00
Grilled New York Strip, Mesclun Salad, Roquefort Cheese, Herb Dressing	
Salade Nicoise	\$22.00
Rare Seared Tuna, Haricot Vert, Niçoise Olive, Cherry Tomato, Fingerling Potato, Soft Boiled Egg, Mesclun Salad, Herb Vinaigrette	

SANDWICHES 4

Sandwich au Poulet

\$19.00

Grilled Organic Chicken, Herb Aioli, Havarti Cheese, Avocado Puree, Romaine Heart, Tomato, French Fries

Hamburger

\$19.00

Local Dry Aged Beef, American Cheese, Tomato Aioli, Onion Jam, Brioche Bun, French Fries

Sandwich au Steak

\$21.00

Grilled Strip Loin, Roquefort Cheese, Arugula, Tomato, Herb Aioli, French Fries

Sandwich Niçoise

\$21.00

Grilled Tuna, Cucumber, Olive Tapenade, Romaine Lettuce, Chipotle Aioli, French Fries

TRADITIONAL SANDWICH PLATTER 1

Traditional Sandwich Platter

AVAILABLE OPTIONS

Includes an assortment of sandwiches (Steak Sandwich, Chicken Sandwich and Veggie Sandwich). Please indicate if you need plastic utensils to be provided with your order

6 Ppl: \$120.00

8 Ppl: \$152.00

10 Ppl: \$180.00

12 Ppl: \$218.00

14 Ppl: \$252.00

CACAO SALAD BOWL 1

Salad Bowl

AVAILABLE OPTIONS

Mesclun Greens, Cherry Tomato, Goat Cheese, Walnut, Herb Vinaigrette

6 Ppl: \$60.00

10 Ppl: \$90.00

15 Ppl: \$120.00

MAIN 5

Hors d'Oeuvres

Simonnet-Febre Cremant Rose

Prosciutto Wrapped Shrimp

Risotto Cake, Spinach, Crispy Parsnip, Lobster Sauce. Suggested Pairing: Louis Latour, Puligny-Montrachet Ire cru 2019 'Sous Le Puits'

Vol-Au-Vent

Baked Patty Shell Filled with Creamy Mushroom, Cherry Tomatoes Confit, Balsamic Reduction. Suggested Pairing: Louis Latour, Chassagne-Montrachet, 2020

Duck Breast a La Provençal

Seared Duck Breast, Polenta, Fig Compote, Fennel Confit, Red Cabbage Puree, Vanilla Fig Jus. Suggested Pairing: Louis Latour, Pommard, 2018

Mille-Feuille

Puff Pastry Layered with Pastry Cream and Raspberry. Suggested Pairing: Simonnet Febvre Cremant De Bourgogne