

BOUCHON

BISTRO
FRANÇAIS



HORS-D'OEUVRES

Soupe à l'Oignon 88

Onion Soup, Emmental Crouton

Les Huitres de la Saison

1/2 Doz 198 1Doz 378

Seasonal Oysters, Shallot Mignonette

Coquilles Saint Jacques 148

Pan Seared Scallops, with Quinoa Salad and Butternut Pumpkin Puree

Escargots de Bourgogne

1/2 Doz 108 1Doz 188

Burgundy Snails, Herb and Garlic Butter

Assiette de Foie Gras 158

Terrine of Foie Gras & Seared Foie Gras, Toasted Baguette, Fig Chutney

Assiette de Charcuterie 198

Foie Gras, Bayonne Ham (10M), Garlic Sausage, Saucisson Sec, Chorizo, Duck Rillettes

Assiette Mixte 298

Foie Gras, Bayonne Ham (10M), Garlic Sausage, Saucisson Sec, Chorizo, Duck Rillettes, Selection of 3 Cheeses

(Camembert / Reblochon / St. Maure / Bleu d'Auvergne / Comté)

Camembert de Campagne 148

Baked Camembert, Toasted Baguette

SALADES

Lyonnaise 98

Crispy Lardons, Frisée Lettuce, Poached Egg

Périgourdine 108

Smoked Duck Breast, Duck Gizzard, Foie Gras, Walnut

Maraîchère (v) 108

Warm Goat Cheese, Crispy Croutons, Mesclun Mix

Salade d'Asparagus (v) 108

Burrata, Sun Dried Tomatoes

Brioche Croutons, Bayonne Ham Vinaigrette

PLATS PRINCIPAUX

Moules à la Marinière

500g 218 1kg 368

Blue Mussels, White Wine, Garlic, Lemon, French Fries

Spaghetti (v) 188

Cherry Tomato Sauce, Basil and Burrata

Côte de Porc 238

Pork Cutlets, Caramelised Apple, Sauerkraut, Whole Grain Mustard Sauce

Poulet Rôti 258

Roasted Chicken with Roasted Potato, Madeira and Chanterelle Mushroom Sauce

Agneau Rôti 318

Rack of Lamb, Roasted Cauliflower with Anchovies and Lamb Jus

Fish of The Day 268

Spécialité de la Maison

Our Signatures

Confit de Canard 278

Crispy Duck leg with Feva Beans, Morel Mushrooms and Duck Jus

Tartare de Filet de Boeuf

150g 208 230g 278

Toasted Baguette, French Fries

Bouillabaisse Provençale 278

Seafood Stew

(Tiger Prawns, Mussels, Perch & Crab)

Boeuf Bourguignon 278

Braised Black Angus Shoulder, Red Wine, Bacon, Mash

STEAK FRITES

Onglet "Hanger"

370g / 13oz 318

Entrecôte "Ribeye"

340g / 12oz 328

Chateaubriand Grilled "Tenderloin"

285g / 10oz 328

All Steaks Served with French Fries, Provençal Tomato & Choice of: Béarnaise / Café de Paris Butter / Au Poivre

PETIT PLATS

Mix Green Vegetables 72

Asparagus, Broccoli, French Beans, Snow Peas

Épinards 72

Buttered Spinach

Haricots Verts Almondine 72

Green Beans, Toasted Almond

Salade Composée 72

Mixed Leaf Salad

Tartiflette 82

Potato, Bacon, Reblochon

ASSIETTE DE FROMAGES

Camembert / Reblochon / St. Maure
Bleu d'Auvergne / Comté

Served with Toast and Dry Fruits

1 Selection 58 / 3 Selections 138 /
5 Selections 198

LES DESSERTS

Crème Brûlée 78

with Mixed Berries and Almond Cookies

Café Gourmand 108

3 Selections of the Day and Espresso Coffee

Mousse au Chocolat 78

with Sea Salt Caramel

Fondant au Chocolat 78

Apple Crumble 78

with Vanilla Ice Cream

Dessert du Jour 78

DESSERT WINE

Monbazillac, Chateau Lafargue, *South West*, 2011 88

DESSERT COCKTAIL

Lillet Blanc, Served on Ice with a Slice of Orange, *Bordeaux* 78