

BOUCHON

BISTRO
FRANÇAIS



SET LUNCH

\$138 2-Courses \$158 3-Courses

HORS D'OEUVRES

Choice of

- Soupe du Jour Chef's Daily Soup
- Soupe à l'Oignon (+\$18) Onion Soup with Emmental
- Crab Cake with Arugula, Sundried Tomato and Sriracha Aioli
- Roasted Pumpkin and Apple Salad, Masculine Mix, Pumpkin, Fuji Apple, Walnut, Blue Cheese, House Dressing
- Bayonne Ham and Peach with Ricotta Cheese, Almond, Balsamic Reduction

PLATS PRINCIPAUX

Choice of

- Spaghetti Primavera and Poached Egg
- Chicken Leg Boneless with Spiced Eggplant Purée and Green Harissa
- Pan-seared Sole Fillet with Roasted Potato, Pea Purée and Green Asparagus Slaw
- Steak Frites 7oz (+\$18) Shoestring Fries, Béarnaise and Coleslaw
- Steak Tartare 120g (+\$48) Grain-fed Fillet Raw Beef, Shoestring Fries and Toasted Baguette

LES DESSERTS

Choice of

- Tarte du Jour Daily Dessert
- Crème Brûlée with Berries
- Verrine d'Ananas Caramélisés, Caramelized Pineapple and Mascarpone
- Café Gourmand (+\$38) Crème Brûlée, Chocolate Mousse and Espresso
- Petit Plateau de Fromage Selection of 2 Cheeses
(Camembert / Reblochon / St. Maure / Bleu d'Auvergne / Comté)

Add \$48 and Enjoy a Glass of Wine

RED Red Merlot, Baron Philippe de Rothschild, *Languedoc, 2018*

WHITE Chardonnay, Heritage de Carillan, *Languedoc, 2018*

ROSÉ Rocca Maura Effet Mer Rosé, Roquemaure, *France, 2017*

SPARKLING Saint Louis Blanc de Blancs *Burgundy, France, NV*

BEER

Add \$20 and Enjoy a Drink

Espresso / Hot Tea / Americano / Iced Lemon Tea / Iced Coffee

Coca Cola / Sprite / Soda

Jan 2021

plus 10% service charge