



2022 Hong Kong Wine & Dine Festival Tasty New Frontiers

MENU DÉGUSTATION – SPECIALITÉS DU CHEF

Dinner \$450

Radiating a cozy neighbourhood charm, Bouchon has been offering homemade, authentic regional French specialties since 2011! This menu reflects the simplicity, wholesomeness and pleasure of French bistro-style cuisine. — Bon Appétit!

AMUSE BOUCHE

Caprese Salad wrapped in Bayonne Ham

SOUPE

Soupe à l'Oignon French Onion Soup, Emmental, Croûton

HORS D'OEUVRES

Choice of

Salade Landaise Frisée, Smoked Duck Breast,
Duck Gizzard, Asparagus, Foie Gras, Walnuts

Saumon fumé Mixed Green Salad, Cucumber, Avocado,
Hard-boiled Egg, Lemon Dill Dressing

Paté-en-croûte with Morels and Black Mushrooms
Cornichons, Fig Confit, Toasted Baguette

PLATS PRINCIPAUX

Choice of

Sole Meunière Pan-seared Sole, Brown Butter Sauce, Parsley, Lemon

Coq Au Vin Braised Chicken in Red Wine, Mushrooms, Lardons, Mashed Potato

Cassoulet Slow-cooked Confit Duck, White Beans, Pork and Sausages

LES DESSERTS

Choice of

Crème Brûlée Berries

Cherry Clafoutis Tarte Ice-cream

Profiterole Choux Pastry, Whipped Cream, Ice-cream, Chocolate Sauce