



Les Bouchons

ENTRÉES FROIDES/COLD STARTERS

SALADE CARPRESE

Mozzarella, Arugula, Cherry Tomato, Capers & Homemade basil pesto)

46

SALADE CÉSAR (Vegetarian option available)

Romaine Lettuce, Caesar Dressing, Garlic Crouton, Eggs, Parmesan and Turkey Bacon

42

SALADE CÉSAR AU POULET

Grilled Chicken, Romaine Lettuce, Caesar Dressing, Garlic Crouton, Eggs, Parmesan and Turkey Bacon

54

SALADE CÉSAR AU HOMARD

Grilled Canadian Lobster, Romaine Lettuce, Caesar Dressing, Garlic Crouton, Eggs, Parmesan and Turkey Bacon

86

COCKTAIL DE CREVETTES

Prawn, Salad, Avocado and Marie-Rose Sauce

58

TRUITE FUMÉE & TOAST

Artisanal Smoked Norway Trout, Sour Cream and Toast

58

TERRINE DE FOIE GRAS "MAISON", COMPOTÉE D'OIGNON

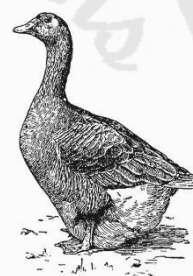
Homemade Duck Liver Terrine, Onion Chutney and Toast

68

TARTARE DE BŒUF À LA PARISIENNE (100 GR)

100% Fresh Raw Angus Beef, Gerkins, Capers, Shallots and Parsley

58



ENTRÉES CHAUDES/HOT STARTERS

SOUPE À L'OIGNON MAISON

Homemade French Onion Soup with Emmental Toast

36

SOUPES AUX CÈPES MAISON, HUILE D'OLIVE À LA TRUFFLE

Homemade French Ceps Soup with Truffle Olive Oil

38

ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL MAISON

Burgundy Snails with Homemade Garlic Butter (6 pieces)

38

OS À MOELLE, CRÈME DE CÈPES

Beef Bone Marrow, Porcini Mushroom Cream and Toast

45

FOIE GRAS POÊLE (60G), COMPOTÉE D'OIGNON, PAIN GRILLÉ

Pan Seared Duck Liver, Onion Chutney and Toast

88

GALETTES DE CRABE MAISON ET AÏOLI

Homemade Crab Cake served with French Garlic Mayonnaise

58





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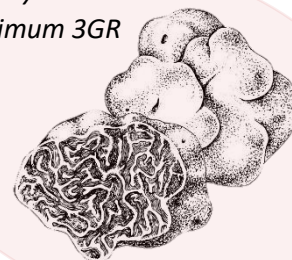
OUR SEASONALS “DELICATESSES”



OYSTERS by
piece or ½ dozen,
mignonette and
lemon



CAVIAR 30gr, blinis,
shallots, shives, and
crème fraiche **388**



FRESH TRUFFLE
Shaved at your table,
perfect with your
steak, Minimum 3GR

PRODUCT AND PRICE ARE SUBJECT TO SEASONALITY, PLEASE APPROACHE OUR FRIENDLY TEAM MEMBER.

NOS STEAKS /OUR STEAKS

Served with Mixed Salad & Free Flow of Homemade French Fries

FILET DE BŒUF, ANGUS, MS 2 (200gr) <i>Grilled Extra Tender Australian Angus Beef Filet, 150 Days Grain Fed, MS 2 (200gr)</i>	178
ENTRECÔTE DE BŒUF, BLACK ANGUS, MS 2 (250gr) <i>Grilled Australian Black Angus Beef Rib Eye, “Vigneron Butter”, 150 Days Grain Fed, MS 2 (250gr)</i>	178
FAUX-FILET DE BŒUF, BLACK ANGUS, MS 2 (250gr) <i>Grilled Australian Black Angus Beef Sirloin, Herbes de Provence, 150 Days Grain Fed MS 2 (250 gr)</i>	138
FAUX-FILET DE BŒUF, WAGYU, MBS 5 (250gr) <i>Grilled Australian Wagyu Beef Sirloin MBS 5 (250 gr)</i>	238

À PARTAGER / TO SHARE

Served with Mixed Salad & Free Flow of Homemade French Fries

COTE DE BŒUF, WAGYU MBS 6/7 (1.1kg to 1.8kg) <i>Grilled Wagyu Beef OP Ribs, MBS 6/7 (1.1kg to 1.5kg). For Medium Well, 40 min cooking time</i>	90/100 GR
TOMAHAWK DE BŒUF, BLACK ANGUS, MS 2 (1.2kg-1.8kg)). For Medium Well, 40 min cooking time <i>Grilled Australian Black Angus Beef Tomahawk, 150 Days Grain Fed, MS 2 (1.2kg to 1.6kg)</i>	52/100 GR



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ASSIETTES / PLATTERS

Served with Mixed Salad & Free Flow of Homemade French Fries

L'ASSIETTE DU VIANDARD

368

Royal Meat Platter: 2 Grilled Lamb Chop, 2 Lamb Merguez, 200gr Angus Beef Filet MS 2 and 1 Roasted Whole Chicken Leg with Garlic

ENTRE TERRE & MER

388

Surf & Turf Platter: 200gr Angus Beef Filet MS 2, 2 Lamb Merguez and ½ Grilled Spiny Lobster

PLATS / MAINS

Served with Mixed Salad & Free Flow of Homemade French Fries

BCEUF BOURGUIGNON WAGYU « MAISON » (Alcohol)

108

Home-Made Burgundy Style Wagyu Beef Cheeks red wine Stew

BROCHETTES D'AGNEAU MARINÉ AUX HERBES

94

Grilled Marinated Australian Lamb Leg Skewers, (add 1 Lamb Merguez sausage for +RM 20)

CÔTELETTES D'AGNEAU GRILLÉES AUX HERBES DE PROVENCE (3PCS)

128

Grilled Australian Lamb Chop with Provencal Herbs (3Pcs)

POULET RÔTI AUX 40 GOUSSES D'AIL

78

Traditional roasted half 40 garlic chicken, (Butter Sauce, Confit garlic and Onions)

CONFIT DE CANARD FRANÇAIS RÔTI

88

Roasted French Confit Duck Leg

MAGRET DE CANNARD GRILLÉ, BEURRE VIGNERON

90

Grilled Duck Breast, Vigneron Butter

“PLANT BASE” STEAK HACHÉ GRILLÉ (V)

75

Grilled “Plant Base” Patty, onion chutney



FRIDAY & SATURDAY SPECIAL

COUSCOUS ROYAL (BROCHETTE D'AGNEAU, CUISSE DE POULET, MERGUEZ D'AGNEAU)

90

Royal Couscous (Lamb Skewer, Chicken Leg & Lamb Merguez)



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POISSONS & CRUSTACÉS/FISH & SEAFOOD

Served with Mixed Salad & Free Flow of Homemade French Fries

FILET DE SAUMON GRILLÉ, SAUCE VIERGE

Grilled Norway Salmon Filet, Vierge sauce

98

FILET DE FLÉTAN GRILLÉ, SAUCE AUX CÂPRES

Grilled Halibut Filet, Capers Sauce

98

LANGOUSTE GRILLÉE, BEURRE, AIL ET THYM

Grilled Spiny Lobster, Garlic and Thyme Butter

398

GAMBAS GÉANTES GRILLÉES

Jumbo Tiger Prawns simply grilled with olive oil

108



'HOMEMADE' BURGER

Served with Mixed Salad & Free Flow of Homemade French Fries

CHEESEBURGER AU BOEUF WAGYU

Wagyu Cheeseburger, Wagyu beef patty (180gr), Cheddar, Romaine Salad, Tomato, Gherkin, Bernaise. (+26 rm for additional Wagyu Patty)

78

CHEESEBURGER AU POULET

Chicken Cheeseburger, Chicken patty (200gr), Cheddar Romaine Salad, Tomato, Gherkin, Aoili. (+20 rm for an additional Chicken Patty)

58



'MAC & CHEESE

MAC & CHEESE

38

TRUFFLE MAC & CHEESE

56

LOBSTER MAC & CHEESE

Grilled Lobster and Prawns Mac & Cheese

108

KIDS MENU

TRADITIONAL MAC & CHEESE	30
MINI CHEESEBURGER & FRIES	34
MINI CHICKEN CHEESEBURGER & FRIES	32
CHICKEN SAUSAGE & FRIES	32

ACCOMPAGNEMENTS / SIDES

CREAM SPINACH	24
SAUTEED MUSHROOM	14
PROVENÇAL RATATOUILLE	26
TRUFFLE FRIES	30
PAN SEARED FOIE GRAS (60GRAMS)	68

SAUCES & BUTTER

BLACK PEPPER SAUCE (ALCOHOL)	13
PORCINI SAUCE	13
BLUE CHEESE SAUCE	13
TRUFFLE BUTTER (35 GR)	25
VIGNERON BUTTER	10





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DESSERT & FROMAGE

FROMAGE DE JOUR 30 gr <i>Cheese of the day, Crackers, dried fruit and walnuts</i>	25
BRIE À LA TRUFFE FAIT MAISON <i>Homemade Truffle Brie</i>	35
CRÊPE SUZETTE (Alcohol) <i>French Crêpe Flambeed with Grand Marnier at Your Table, Vanilla Ice Cream</i>	78
FONDANT AUX DEUX CHOCOLAT <i>HomeMade Double Valhrona Chocolate (66% and 45%) Lava Cake and Vanilla Ice Cream</i>	32
TARTE DU JOUR <i>Tarte of The Day</i>	38
CRÈME BRULEE	26
CRÈME CARAMEL	26
PECHE MELBA <i>2 Scoops Vanilla Ice Cream, Raspberry Coulis and Peach</i>	34
DAME BLANCHE <i>Vanilla & Chocolate Ice Cream topped with Valhrona Dark Chocolate 66% Sauce, Whipped Cream and Roasted Almond</i>	28
ASSORTED SORBET & ICE CREAM (3 SCOOP) <i>Lemon, Wild Berries, Vanilla, Chocolate</i>	38
ICE CREAM SCOOP	13
COUPE COLONEL <i>Vodka & Lemon Ice Cream</i>	36

CIGARS AND DIGESTIFS

PLEASE ASK OF TEAM TO ASSIST YOU WITH OR CURRATED CIGARS AND DISGESTIFS LIST