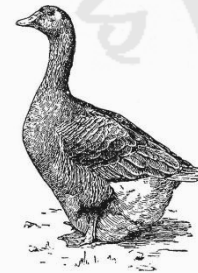




Les Bouchons

ENTRÉES FROIDES/COLD STARTERS

SALADE DE BURRATA A LA TRUFFLE <i>Burrata, Arugula, Cherry Tomatoes, Pinenuts, Capers & Homemade Truffle Cream</i>	68
SALADE CÉSAR (Vegetarian option available) <i>Romaine Lettuce, Caesar Dressing, Garlic Crouton, Eggs, Parmesan and Turkey Bacon</i>	45
SALADE CÉSAR AU POULET <i>Grilled Chicken, Romaine Lettuce, Caesar Dressing, Garlic Crouton, Eggs, Parmesan and Turkey Bacon</i>	58
SALADE CÉSAR AU HOMARD <i>Grilled Canadian Lobster, Romaine Lettuce, Caesar Dressing, Garlic Crouton, Eggs, Parmesan and Turkey Bacon</i>	90
COCKTAIL DE CREVETTES <i>Prawn, Salad, Avocado and Marie-Rose Sauce (Alcohol Version Available)</i>	62
TRUITE FUMÉE & TOAST <i>Artisanal Smoked Norway Trout, Sour Cream and Toast</i>	60
TERRINE DE FOIE GRAS "MAISON", COMPOTÉE D'OIGNON <i>Homemade Duck Liver Terrine, Onion Chutney and Toast</i>	72
TARTARE DE BŒUF À LA PARISIENNE (100 GM) <i>100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley</i>	62



ENTRÉES CHAUDES/HOT STARTERS

SOUPE À L'OIGNON MAISON <i>Homemade French Onion Soup with Emmental Toast</i>	45
SOUPES AUX CÈPES MAISON, HUILE D'OLIVE À LA TRUFFLE <i>Homemade French Ceps Soup with Truffle Olive Oil</i>	46
ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL MAISON <i>Burgundy Snails with Homemade Garlic Butter (6 pieces)</i>	42
OS À MOELLE, CRÈME DE CÈPES <i>Beef Bone Marrow, Porcini Mushroom Cream and Toast</i>	50
FOIE GRAS POËLE (60 GM), COMPOTÉE D'OIGNON, PAIN GRILLÉ <i>Pan Seared Duck Liver, Onion Chutney and Toast</i>	98
GALETTES DE CRABE MAISON ET AÏOLI <i>Homemade Crab Cake served with French Garlic Mayonnaise</i>	62





Les Bouchons

OUR SEASONALS "DELICATESSES"

OYSTERS by 03
pieces or ½ dozen,
mignonette and
lemon **58 or 108**



CAVIAR 30gm, blinis,
shallots, shives, and
crème fraiche **398**

NOS STEAKS /OUR STEAKS

Served with Mixed Salad & Free Flow of Homemade French Fries

FILET DE BŒUF, ANGUS, MS 2 (200 GM) <i>Grilled Extra Tender Australian Angus Beef Filet, 150 Days Grain Fed, MS 2 (200gm)</i>	188
ENTRECÔTE DE BŒUF, BLACK ANGUS, MS 2 (250 GM) <i>Grilled Australian Black Angus Beef Rib Eye, "Vigneron Butter", 150 Days Grain Fed, MS 2 (250gm)</i>	188
FAUX-FILET DE BŒUF, BLACK ANGUS, MS 2 (250 GM) <i>Grilled Australian Black Angus Beef Sirloin, Herbes de Provence, 150 Days Grain Fed MS 2 (250gm)</i>	150
FAUX-FILET DE BŒUF, WAGYU, MBS 5 (250 GM) <i>Grilled Australian Wagyu Beef Sirloin MBS 5 (250gm)</i>	250

À PARTAGER / TO SHARE

Served with Mixed Salad & Free Flow of Homemade French Fries

CÔTE DE BŒUF, WAGYU MBS 6/7 (1.1kg to 1.8kg) <i>Grilled Wagyu Beef OP Ribs, MBS 6/7 (1.1kg to 1.8kg). For Medium Well, 40 min cooking time</i>	90/100 GM
TOMAHAWK DE BŒUF, BLACK ANGUS, MS 2 (1.2kg-1.8kg). <i>Grilled Australian Black Angus Beef Tomahawk, 150 Days Grain Fed, MS 2 (1.2kg to 1.8kg) For Medium Well, 40 min cooking time</i>	58/100 GM



Les Bouchons

ASSIETTES / PLATTERS

Served with Mixed Salad & Free Flow of Homemade French Fries

L'ASSIETTE DU VIANDARD

Royal Meat Platter: 2 Grilled Lamb Chop, 2 Lamb Merguez, 250gm Black Angus Ribeye MS 2, and 1 Duck Leg Confit with Garlic Cream Sauce



368

PLATS / MAINS

Served with Mixed Salad & Free Flow of Homemade French Fries

CASSOULET AUDOIS (NEW)

Traditional French White Bean Stew with Duck Leg Confit, Chicken Sausage, Lamb Leg Bite. Served with Salad only, no Fries

118

BŒUF BOURGUIGNON WAGYU « MAISON » (ALCOHOL)

Home-Made Burgundy Style Wagyu Beef Cheeks red wine Stew

118

TARTARE DE BŒUF À LA PARISIENNE (200 GM)

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

118

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

Grilled Australian Lamb Chop with Provencal Herbs (3Pcs)

140

POULET RÔTI AUX 40 GOUSSES D'AIL

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

88

CONFIT DE CANARD FRANÇAIS RÔTI, CRÈME D'AIL

Roasted French Confit Duck Leg, Garlic Cream

98

“PLANT BASE” STEAK HACHÉ GRILLÉ (V)

Grilled “Plant Base” Patty, onion chutney

78





Les Bouchons



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

100

FILET DE FLÉTAN GRILLÉ, SAUCE AUX CÂPRES

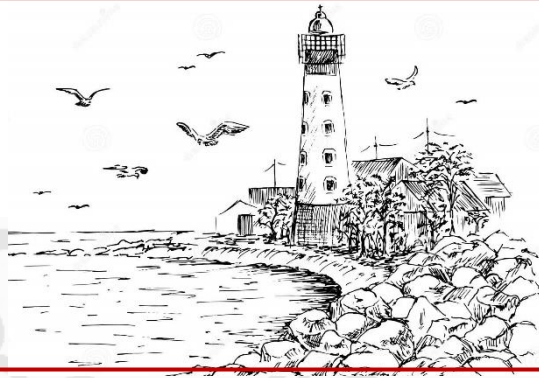
Grilled Halibut Filet, Capers Sauce

108

GAMBAS GÉANTES GRILLÉES

Jumbo Tiger Prawns simply grilled with olive oil

118



'HOMEMADE' BURGER

Served with Mixed Salad & Free Flow of Homemade French Fries

CHEESEBURGER AU BOEUF WAGYU

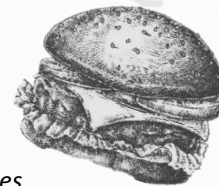
Wagyu Cheeseburger, wagyu beef patty (200gm), Cheddar, Romaine Salad, Tomatoes, Gherkin, Bearnaise. (+46 rm for additional Wagyu Patty)

98

CHEESEBURGER AU POULET

Chicken Cheese Burger, Chicken patty (200gm) Cheddar, Romaine Salad, Tomatoes, Gherkin, Aioli. (+20 rm for an additional Chicken Patty)

58



'MAC & CHEESE

MAC & CHEESE

45

TRUFFLE MAC & CHEESE

60

LOBSTER MAC & CHEESE

Grilled Lobster and Prawns Mac & Cheese

112

KIDS MENU

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

ACCOMPAGNEMENTS / SIDES

CREAM SPINACH	26
SAUTEED MUSHROOM	15
PROVENÇAL RATATOUILLE	28
TRUFFLE FRIES	32
PAN SEARED FOIE GRAS (60 GM)	78

SAUCES & BUTTER

BLACK PEPPER SAUCE (ALCOHOL)	15
PORCINI SAUCE	15
GARLIC CREAM SAUCE	15
TRUFFLE BUTTER (35 GR)	25
VIGNERON BUTTER	10





Les Bouchons

DESSERT & FROMAGE

FROMAGE DU JOUR (30 GM) <i>Cheese of the day, Crackers, dried fruits 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, Vanila Ice Cream</i>	84
MOUSSE AU CHOCOLAT NOIR "VALHRONA" <i>HomeMade Dark Valhrona Chocolate 66% and Chantilly Cream</i>	30
FONDANT AUX DEUX CHOCOLAT <i>HomeMade Double Valhrona Chocolate (66% and 45%) Lava Cake and Vanilla Ice Cream</i>	42
TARTE DU JOUR <i>Tart of The Day</i>	42
CRÈME BRULEE	30
CRÈME CARAMEL	30
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 Almond</i>	34
ASSORTED SORBET & ICE CREAM (3 SCOOP) <i>Calamansi, Wild Berries, Vanilla, Chocolate</i>	38
ICE CREAM SCOOP	13
COUPE COLONEL <i>Vodka & Calamansi Sorbet</i>	36



CIGARS AND DIGESTIFS

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