



Les Bouchons
MENU DÉCOUVERTE / ALL DAY SET

3 COURSES 212
MONDAY TO SUNDAY
NOT AVAILABLE ON PUBLIC HOLIDAY AND SPECIAL DAY

ENTRÉES

FOIE GRAS POÊLE (60 GM), COMPOTÉE D'OIGNON, PAIN GRILLÉ + RM15
Pan Seared Duck Liver, Onion Chutney and Toast

or

TARTARE DE BŒUF À LA PARISIENNE (80 GM)
100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley

or



OYSTERS (ALCOHOL)
2 Pcs Oysters Size N2, mignonette vodka Granita

or

SOUPES AUX CÈPES MAISON
Homemade French Ceps Soup with Truffle Olive Oil

or

ASSIETTE DE TRUTTE FUMÉE & GÂTEAU DE CRABE
Sliced Smoke Trout & Crab Cake, Sour Cream and Toast

PLAT

FRIES ARE NOT FREE FLOW

FILET DE BŒUF ANGUS MS 2 + RM28
Grilled Extra Tender Australian Black Angus Beef Filet, 150 Days Grain Fed, MS 2 (200gm)

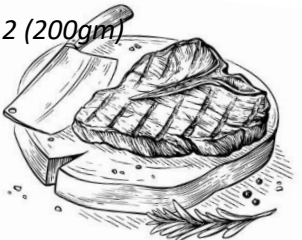
or

FAUX-FILET DE BŒUF, BLACK ANGUS, MS 2
Grilled Australian Black Angus Beef Sirloin, Herbes de Provence, 150 Days Grain Fed MS 2 (200gm)

or

BŒUF BOURGUIGNON BLACK ANGUS « MAISON » (ALCOHOL)
Home-Made Burgundy Style Black Angus MBS 3 Beef Cheeks red wine Stew

or



CASSOULET AU DOIS + RM10
Traditional French White Bean Stew with Duck Leg Confit, Chicken Sausage, Lamb Leg Bite. Served with Salad only NO FRIES

or

FILET DE FLÉTAN GRILLÉ, SAUCE AUX CÂPRES
Grilled Halibut Filet, Capers Sauce

DESSERT & FROMAGE

CRÊPE SUZETTE (ALCOHOL) + RM22
French Crêpe Flambéed with Grand Marnier at Your Table, Vanilla Ice Cream

or

FONDANT AUX DEUX CHOCOLAT
HomeMade Double Valrhona Chocolate (66% and 45%) Lava Cake and Vanilla Ice Cream

or

CRÈME CARAMEL
or

BRIE À LA TRUFFE FAIT MAISON
HomeMade Truffle Brie