

Menu Déjeuner

LUNCH SET

2-Course 58 | 3-Course 68

Entrées

STARTERS

**Escargots au Beurre d'Ail /
Garlic Butter Escargots +10**

Four pieces of Burgundy snails baked with house-made garlic butter, served with crisp toast.

**Salade de Gravlax de Saumon /
Salmon Gravlax Salad +8**

Salmon gravlax with coral lettuce, Japanese cucumber, pickled radish, and croutons, tossed in a lemon honey dressing.

**Planche de Canard /
Duck Platter**

21-day dry-cured duck breast and house duck rilette, served with toast and cornichons.

**Soupe à l'Oignon Maison /
Classic French Onion Soup**

Homemade French onion soup served with brioche croutons and melted Emmental cheese.

Plats

MAINS

Pavé de Rump Wagyu Grillé / Grilled Wagyu Rump Steak +28

Australian Wagyu rump MB 4/5, flame-grilled and served with French fries and salad.

Pièce du Boucher Grillée / Grilled Butcher's Cut +15

Chef's daily choice of grilled butcher's cut, served with French fries and salad.

Poulet Rôti Maryland / Roasted Chicken Maryland

Whole chicken leg brined for 24 hours, roasted with garlic and aromatics, served with French fries and salad.

Pâtes au Saumon sauce Mornay / Creamy Salmon Pasta

Pan-seared salmon fillet over macaroni pasta in a rich Mornay sauce, accompanied by mixed vegetables.

Le Burger Bouchons / Bouchons Burger

House blend of Wagyu and Angus beef patty in a brioche bun with lettuce, tomato, and béarnaise mayo.

Desserts

**Crumble aux Pommes /
Apple Crumble +28**

House-spiced apples topped with vanilla crumble, served with fresh berries and vanilla ice cream.

Crème Brûlée

Rich, homemade vanilla custard with a crisp layer of caramelised brown sugar.

**Boule de Glace / Ice
Cream Scoop**

Chocolate / Vanilla / Calamansi Sorbet / Wild Berry

* Unavailable on eves of, public holidays, and special festive days. Kindly speak to our team for availability.

All prices are subject to a 10% service charge and prevailing SST.