FRUITS DE MER

*Huîtres
oysters
$24.00 ½ doz.

Crevettes
4 shrimp
$20.00

Moules
mussels
$7.25 1 doz.

*Palourdes
clams
$2.00 ea.

*Petit Plateau
½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels
$80.00

*Grand Plateau
1 lobster, 16 oysters, 6 shrimp, 8 clams, 10 mussels, special selection
$130.00

*Regiiis Ova Sturgeon Caviar
served with traditional accoutrements & toasted brioche
Ossetra $100.00 (1 oz.)
Hybrid $90.00 (1 oz.)
Supreme $80.00 (1 oz.)

*Petit Déjeuner Américaine
two eggs any style with bacon, sausage, pommes Lyonnaise, whole wheat toast & a Bouchon Bakery pastry
$23.00

*Bénédicte au Crabe
jumbo lump crab with Bouchon Bakery English muffin, two poached eggs, sweet corn, onion confit & sauce Hollandaise $34.00

Boudin Blanc avec des Oeufs
white sausage with scrambled eggs, whole wheat toast & beurre noisette
$29.75

PLEIS SERIES

Assortiment de Patisseries
assorted Bouchon Bakery pastries
$16.50 / 4pc.
$4.50 each

croissant, pain au chocolat, almond croissant
cheese danish or blueberry muffin

DEBUT

Toast à l’Avocat
grilled pain de campagne, piquillo marmalade, Haas avocado, radish & ricotta salata
$16.00

Les Accompagnements

Las Vegas, Nevada | telephone 702.414.6200

The Bistro Food Service

*THOROUGHLY COOK FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGG, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.

Please hold your device’s camera over this QR Code to view our digital wine list.