

# BOUCHON

## FRUITS DE MER

**\*Huîtres**  
oysters  
\$26.00 ½ doz.

**Moules**  
mussels  
\$7.25 1 doz.

**Crevettes**  
4 shrimp  
\$20.00

**Demi-Homard**  
½ lobster  
\$25.00

**\*Palourdes**  
clams  
\$2.00 ea.

**\*Petit Plateau**  
½ lobster, 8 oysters, 2 shrimp,  
4 clams, 8 mussels  
\$85.00

**\*Grand Plateau**  
1 lobster, 16 oysters, 6 shrimp,  
8 clams, 10 mussels,  
special selection  
\$135.00

**\*Regiis Ova Sturgeon Caviar**  
served with traditional  
accoutrements & toasted brioche  
Ossetra \$110.00 (1 oz.) | Hybrid \$95.00 (1 oz.)  
Supreme \$78.00 (1 oz.)

## PATISseries

**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

**Escargots de Bourgogne**  
Burgundy snails, garlic-parsley butter  
& Bouchon Bakery puff pastry  
\$18.75

**\*Foie Gras Sauté**  
seared foie gras du jour  
\$30.00

**Biscuit au Babeurre**  
Bouchon Bakery buttermilk biscuit,  
black pepper gravy, Hobbs' bacon & sausage,  
Hook's cheddar & Fresno chili  
\$16.00

**\*Saumon Fumé**  
smoked salmon with lemon crème fraîche,  
onion, fried capers, served with watercress salad  
\$19.50

**Quiche Florentine**  
Bouchon Bakery quiche Florentine  
served with mixed greens  
\$17.50

**Soupe du Jour**  
\$12.00



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## BRUNCH

**Steak Pané**  
breaded top sirloin, country gravy, two scrambled eggs,  
Bouchon Bakery buttermilk biscuit  
\$29.50

**Poulet et des Gaufres**  
roasted chicken with bacon-chive waffle,  
Crown maple syrup & sauce Chasseur  
\$31.25

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

**\*Bénédictine au Crabe**  
jumbo lump crab with Bouchon Bakery  
English muffin, two poached eggs, wilted spinach,  
piquillo peppers & sauce Hollandaise  
\$34.00

**Hachis de Merguez**  
housemade merguez sausage hash served with two eggs  
any style & whole wheat toast  
\$26.50

## PLATS PRINCIPAUX

**\*Le Burger Bouchon**  
grilled prime beef burger on a pain au lait bun  
with cheddar cheese, tomatoes, lettuce & special sauce,  
served with French fries  
\$26.00

**\*Steak Bouchon**  
grilled eye of the rib & sauce Bearnaise,  
served with French fries  
\$72.00

**Moules au Safran**  
Maine bouchot mussels  
steamed with white wine, Dijon mustard & saffron,  
served with French fries  
\$30.25

**\*Truffle Croque Madame**  
grilled ham & cheese sandwich  
on brioche with a fried egg & truffle sauce Mornay,  
served with truffle French fries  
\$33.50

**Salade du Saumon**  
grilled Scottish salmon with mixed greens, wheat berries,  
apples, fall squash, toasted cashews & sage honey vinaigrette  
\$ 29.50

## LES ACCOMPAGNEMENTS

**Pommes  
Lyonnaise**  
Yukon gold  
potatoes &  
caramelized  
onions  
\$10.00

**Epinards**  
sautéed  
spinach  
\$10.00

**Saucisse or  
Bacon**  
Hobbs'  
breakfast  
sausage or  
applewood  
smoked bacon  
\$10.00

**Pommes  
Frites**  
French fries  
\$8.50  
**with truffles**  
\$19.00

\*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, 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.