

{ B O U C H O N }

Joyeuses Pâques | 9 Avril 2023

FRUITS DE MER

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| *Huîtres
oysters
\$30.00 ½ doz. | Moules
mussels
\$8.50 1 doz. |
| Crevettes
4 shrimp
\$26.00 | Demi-Homard
½ lobster
\$35.00 |
| *Palourdes
clams
\$2.50 ea. | |
| *Petit Plateau
½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$95.00 | |
| *Grand Plateau
1 lobster, 18 oysters, 6 shrimp,
6 clams, 12 mussels
\$159.00 | |

CAVIAR

- *Regiis Ova Sturgeon Caviar**
served with traditional accoutrements
& toasted brioche
- Ossetra \$120.00 (1 oz.)
- Hybrid \$105.00 (1 oz.)
- Supreme \$85.00 (1 oz.)

HORS-D'OEUVRES

- Biscuit au Babeurre**
Bouchon Bakery buttermilk biscuit,
black pepper gravy, Hobbs' bacon & sausage,
Hook's cheddar & Fresno chili
\$18.00
- Escargots de Bourgogne**
Burgundy snails, parsley-garlic butter
& Bouchon Bakery puff pastry
\$19.75
- Toast à l'Avocat**
grilled pain de campagne, piquillo
marmalade, Haas avocado,
radish & ricotta salata
\$18.00



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DEBUT

***Salade de Saumon Fumé**
smoked salmon with tomatoes, red onion, capers,
watercress & dill crème fraîche served with a toasted
"everything" baguette

ou

Parfait au Yaourt
vanilla scented Greek yogurt, Bouchon Bakery
granola, fresh fruit & lemon scone

ou

Salade de Betteraves
roasted beets, arugula, orange supremes, toasted
almonds & honey goat cheese

ou

Soupe à la Tomate
San Marzano tomato soup with garlic crouton & Comte cheese

PLATS PRINCIPAUX

***Bénédictine au Homard**
Maine lobster with Bouchon Bakery English muffin,
hen-of-the-woods mushrooms, English peas,
onion confit & sauce Hollandaise

ou

Hachis de Bœuf Salé
American wagyu corned beef with fingerling potatoes,
savoy cabbage, onion confit, bell peppers,
scrambled eggs & wheat toast

ou

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

ou

Steak de Jambon
grilled Kurobuta ham steak served with two eggs any style,
Lyonnaise potatoes & wheat toast

DESSERTS

chef selection petit fours

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\$65.00 per person

CHILDREN'S MENU

L'œuf
two eggs any style served
with choice of bacon or sausage,
toast, side of fruit

Gaufres au Levain
sourdough waffle with
Valrhona chocolate chips
& Crown maple syrup

\$19.00

LES ACCOMPAGNEMENTS

**Pommes
Lyonnaise**
Yukon gold
potatoes &
caramelized
onions
\$11.00

Epinards
sautéed
spinach
\$11.00

**Saucisse
or Bacon**
Hobbs'
breakfast
sausage or
applewood
smoked bacon
\$12.00

Pommes Frites
French Fries
\$10.00

with truffles
\$19.00