

B O U C H O N[®]

FRUITS DE MER

*Huitres oysters \$34.00 ½ doz.	Moules mussels \$24.00 1 doz.
Crevettes 4 shrimp \$28.00	Demi-Homard ½ lobster \$37.00

***Palourdes**
clams
\$3.00 ea.

***Petit Plateau**
½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$98.00

***Grand Plateau**
1 lobster, 18 oysters, 6 shrimp,
6 clams, 12 mussels
\$185.00

REGIIS OVA
OSSETRA CAVIAR

Traditionnel
served with traditional
accoutrements & toasted brioche
\$150.00 (1 oz.)

SALADES

Laitue
Bibb lettuce & garden herbs
with house vinaigrette
\$18.00

Salade Maraîchère au Chèvre Chaud
mixed greens, warm goat cheese,
baguette croûton & herbes de Provence
with red wine vinaigrette
\$18.00

***Salade Lyonnaise**
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$22.50

PLATS PRINCIPAUX

***Steak Frites**
pan-seared flat iron steak,
caramelized shallots & maître d’hôtel butter
served with French fries
\$56.00

***Steak au Poivre**
grilled American wagyu entrecôte steak
with sauce au poivre served with French fries
\$105.00

***Gigot d’Agneau**
roasted leg of lamb with
brown butter flageolet beans,
garlic confit & thyme lamb jus
\$58.00

Poulet Rôti
roasted chicken with petits pois, lolla rosa,
onion confit, bacon lardons & chicken jus
\$42.00

***Saumon Poêlé**
pan-seared Scottish salmon with cocktail artichokes,
braised fennel, sweet carrots & barigoule emulsion
\$45.00

***Truite Amandine**
sautéed Idaho rainbow trout with haricots verts,
toasted almonds & beurre noisette
\$39.00

Moules au Safran
Maine bouchot mussels steamed
with white wine, Dijon mustard & saffron
served with French fries
\$45.00

Gnocchi à la Parisienne
sautéed gnocchi served with petits pois, morel mushrooms,
radish, Fiore Sardo & caramelized onion emulsion
\$29.00

Boudin Blanc
white sausage with potato purée,
dried French plums & beurre noisette
\$32.00

HORS-D’OEUVRES

Olives Marinées
marinated olives
\$8.00

Œufs Mimosa
4 deviled eggs
\$8.50

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$24.00

***Terrine de Foie Gras de Canard**
with toasted baguette
\$36.00

Pâté de Campagne
country style pâté with watercress,
cornichons & radishes
\$22.00

DÉBUT

Soupe à l’Oignon
caramelized sweet onions
with beef jus, country bread &
Comté cheese
\$26.00

***Foie Gras Poêlé**
seared foie gras du jour
\$36.00

***Tartare de Bœuf**
beef tartare with radishes,
cornichons, frisée &
horseradish crème fraîche
served with grilled
pain de campagne
\$25.00

Escargots de Bourgogne
Burgundy snails,
parsley-garlic butter &
Bouchon Bakery puff pastry
\$24.00

FROMAGES ET
CHARCUTERIE

***Fromage du Jour**
selection of
cow, sheep & goat artisanal cheese,
with seasonal garnish

3pc. (tasting portion) \$24.00
6pc. (tasting portion) \$42.00

***Assiette de Charcuterie**
served with pickled vegetables \$34.00

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**“Un repas sans fromage
c’est comme
une journée sans soleil.”**

LES ACCOMPAGNEMENTS

Pommes Frites French fries \$12.00 with truffle \$19.00	Haricots Verts glazed French green beans \$12.00
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Purée de Pommes de Terre potato purée \$12.00	Épinards sautéed spinach \$12.00
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Petits Pois
English peas with bacon lardons
\$14.00

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

