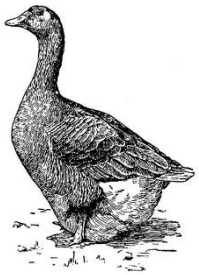
Les Bouchons

ENTRÉES FROIDES/COLD STARTERS

COCKTAIL DE CREVETTES — 62
Prawn, Salad, Avocado and Marie-Rose Sauce (Alcohol Version Available)

TERRINE DE FOIE GRAS "MAISON", COMPOTÉE D'OIGNON — 69
Homemade Duck Liver Terrine, Onion Chutney and Toast

TARTARE DE BŒUF À LA PARISIENNE (100 GM) — 60
100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley



OYSTERS
Size L 03 Pieces, Mignonette and Lemon — 56
Size L 06 Pieces, Mignonette and Lemon — 102

ENTRÉES CHAUDES/HOT STARTERS

SOUPE À L'OIGNON MAISON — 39
Homemade French Onion Soup with Emmental Toast

SOUPES AUX CÈPES MAISON, HUILE D'OLIVE À LA TRUFFLE — 43
Homemade French Ceps Soup with Truffle Olive Oil

ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL MAISON — 39
FREE FLOW ON EVERY TUESDAY EVENING AT 60
Burgundy Snails with Homemade Garlic Butter

OS À MOELLE, CRÈME DE CÈPES — 51
Beef Bone Marrow, Porcini Mushroom Cream and Toast

FOIE GRAS POÊLE (60 GM), COMPOTÉE D'OIGNON, PAIN GRILLÉ — 98
Pan Seared Duck Liver, Onion Chutney and Toast

GALETTES DE CRABE MAISON ET AÏOLI — 42
Homemade Crab Cake served with French Garlic Mayonnaise

All Prices are Subjected to 10% Service Charge and Prevailing Government Taxes

Les Bouchons

POISSONS & CRUSTACÉS/FISH & SEAFOOD

Served with Mixed Salad & Free Flow of Homemade French Fries

FILET DE SAUMON GRILLÉ, SAUCE VIERGE — 98
Grilled Norway Salmon Filet, Vierge sauce

FILET DE FLÉTAN GRILLÉ, SAUCE AUX CÂPRES — 98
Grilled Halibut Filet, Capers Sauce

GAMBAS GÉANTES GRILLÉES — 132
Jumbo Tiger Prawns simply grilled with olive oil

'HOMEMADE' BURGER

Served with Mixed Salad & Free Flow of Homemade French Fries

CHEESEBURGER AU BOEUF WAGYU — 88
Wagyu Cheeseburger, wagyu beef patty (200gm), Cheddar, Romaine Salad, Tomatoes, Gherkin, Bearnaise. (+46 rm for additional Wagyu Patty)

CHEESEBURGER AU POULET — 58
Chicken Cheese Burger, Chicken patty (200gm) Cheddar, Romaine Salad, Tomatoes, Gherkin, Aïoli. (+20 rm for an additional Chicken Patty)

'MAC & CHEESE

CLASSIC MAC & CHEESE — 48

TRUFFLE MAC & CHEESE — 60

PRAWN MAC & CHEESE — 68
Grilled Prawns Mac & Cheese

KIDS MENU

TRADITIONAL MAC & CHEESE	30
MINI CHEESEBURGER & FRIES	32
MINI CHICKEN CHEESEBURGER &FRIES	32
CHICKEN SAUSAGE & FRIES	32

All Prices are Subjected to 10% Service Charge and Prevailing Government Taxes

Les Bouchons

NOS STEAKS /OUR STEAKS

Served with Mixed Salad & Free Flow of Homemade French Fries

FILET DE BŒUF, ANGUS, MS 2 (200 GM) — 178
Grilled Extra Tender Australian Angus Beef Filet, 150 Days Grain Fed, MS 2 (200gm)

ENTRECÔTE DE BŒUF, BLACK ANGUS, MS 2
Grilled Australian Black Angus Beef Rib Eye, "Vigneron Butter", 150 Days Grain Fed, MS 2
200GM/154
300GM/224
500GM/290

FAUX-FILET DE BŒUF, BLACK ANGUS, MS 2
Grilled Australian Black Angus Beef Sirloin, Herbes de Provence, 150 Days Grain Fed MS 2
200GM/138
300GM/198
500GM/260

FAUX-FILET DE BŒUF, WAGYU, MBS 5 (200 GM) — 220
Grilled Australian Wagyu Beef Sirloin MBS 5 (200gm)

À PARTARGER / TO SHARE

Served with Mixed Salad & Free Flow of Homemade French Fries

CÔTE DE BŒUF, BLACK ANGUS, MS 3 (1.0kg to 1.4kg) — 70/100 GM
Grilled Australian Black Angus Beef OP Ribs, 150 Days Grain Fed MS 3 (1.0kg to 1.4kg).
For Medium Well, 40 min cooking time

TOMAHAWK DE BŒUF, BLACK ANGUS, MS 2 (1.1kg-1.7kg) — 68/100 GM
Grilled Australian Black Angus Beef Tomahawk, 150 Days Grain Fed, MS 2 (1.1kg to 1.7kg)
For Medium Well, 40 min cooking time

SAUCES & BUTTER

BLACK PEPPER SAUCE (ALCOHOL)	15
PORCINI SAUCE	15
GARLIC CREAM SAUCE	13
TRUFFLE BUTTER (35 GR)	25
VIGNERON BUTTER	10

ACCOMPAGNEMENTS / SIDES

CREAM SPINACH	24
SAUTEED MUSHROOM	14
PROVENÇAL RATATOUILE	26
TRUFFLE FRIES	29
PAN SEARED FOIE GRAS (60 GM)	82

All Prices are Subjected to 10% Service Charge and Prevailing Government Taxes

Les Bouchons

ASSIETTES / PLATTERS

Served with Mixed Salad & Free Flow of Homemade French Fries

L'ASSIETTE DU VIANDARD 368
***Royal Meat Platter**: 2 Grilled Lamb Chops, 2 Lamb Merguez, 200gm Black Angus Ribeye MS 2, and 1 Duck Leg Confit with Garlic Cream Sauce*

PLATS / MAINS

Served with Mixed Salad & Free Flow of Homemade French Fries

CASSOULET AUDOIS (NEW) 115
*Traditional French White Bean(Haricot du Lauragais/South of France) Stew with Duck Leg Confit, Chicken Sausage, Lamb Leg Bite. Served with Salad only, **no Fries***

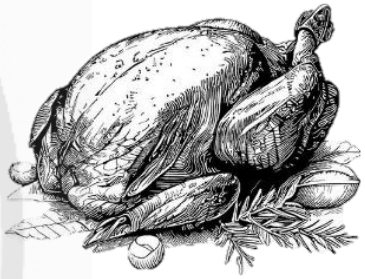
BŒUF BOURGUIGNON BLACK ANGUS « MAISON » (ALCOHOL) 110
Home-Made Burgundy Style Black Angus MBS 3 Beef Cheeks red wine Stew

TARTARE DE BŒUF À LA PARISIENNE (200 GM) 110
100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley

CÔTELETTES D'AGNEAU GRILLÉES AUX HERBES DE PROVENCE (3 PCS) 148
Grilled Australian Lamb Chop with Provencal Herbs (3Pcs)

POULET RÔTI AUX 40 GOUSSES D'AIL 82
Traditional roasted half 40 garlic chicken, (Butter Sauce, Confit garlic and Onions)

CONFIT DE CANARD FRANÇAIS RÔTI, CRÈME D'AIL 98
Roasted French Confit Duck Leg, Garlic Cream



All Prices are Subjected to 10% Service Charge and Prevailing Government Taxes

Les Bouchons

DESSERT & FROMAGE

BRIE À LA TRUFFE FAIT MAISON 32
HomeMade Truffle Brie

CRÊPE SUZETTE (ALCOHOL) 84
French Crêpe Flambeed with Grand Marnier at Your Table, Vanila Ice Cream

MOUSSE AU CHOCOLAT NOIR "VALRHONA 28
HomeMade Dark Valrhona Chocolate 66% and Chantilly Cream

FONDANT AUX DEUX CHOCOLAT 40
HomeMade Double Valrhona Chocolate (66% and 45%) Lava Cake and Vanilla Ice Cream

TARTE DU JOUR 42
Tart of The Day

CRÈME BRULÉE 28

CRÈME CARAMEL 28

PECHE MELBA 32
2 Scoops Vanilla Ice Cream, Raspberry Coulis and poached Peach

DAME BLANCHE 32
Vanilla & Chocolate Ice Cream topped with Valhrona Dark Chocolate 66% Sauce, Whipped Cream and Almond

ASSORTED SORBET & ICE CREAM (3 SCOOP) 38
Calamansi, Wild Berries, Vanilla, Chocolate

ICE CREAM SCOOP 13

PLEASE ASK OF TEAM TO ASSIST YOU WITH CURRATED CIGARS AND DISGESTIFS LIST

All Prices are Subjected to 10% Service Charge and Prevailing Government Taxes