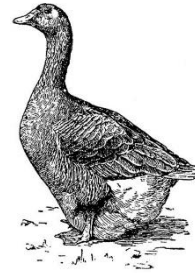




Les Bouchons

ENTRÉES FROIDES/COLD STARTERS

SALADE DE BURRATA A LA TRUFFLE <i>Burrata, Arugula, Cherry Tomatoes, Pinenuts, Capers & Homemade Truffle Cream</i>	72
COCKTAIL DE CREVETTES <i>Prawn, Salad, Avocado and Marie-Rose Sauce (Alcohol Version Available)</i>	62
TERRINE DE FOIE GRAS "MAISON", COMPOTÉE D'OIGNON <i>Homemade Duck Liver Terrine, Onion Chutney and Toast</i>	75
TARTARE DE BŒUF À LA PARISIENNE (100 GM) <i>100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley</i>	62
TRUITE FUMÉE & TOAST <i>Artisanal Smoked Norway Trout, Sour Cream and Toast</i>	54
OYSTERS <i>Size L 03 pieces, Mignonette and Lemon</i>	60
<i>Size L 06 Pieces, Mignonette and Lemon</i>	110



ENTRÉES CHAUDES/HOT STARTERS

SOUPE À L'OIGNON MAISON <i>Homemade French Onion Soup with Emmental Toast</i>	45
SOUPES AUX CÈPES MAISON, HUILE D'OLIVE À LA TRUFFLE <i>Homemade French Ceps Soup with Truffle Olive Oil</i>	46
ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL MAISON <i>Burgundy Snails with Homemade Garlic Butter</i>	42
OS À MOELLE, CRÈME DE CÈPES <i>Beef Bone Marrow, Porcini Mushroom Cream and Toast</i>	55
FOIE GRAS POÊLE (60 GM), COMPOTÉE D'OIGNON, PAIN GRILLÉ <i>Pan Seared Duck Liver, Onion Chutney and Toast</i>	98
GALETTES DE CRABE MAISON ET AÏOLI <i>Homemade Crab Cake served with French Garlic Mayonnaise</i>	45





Les Bouchons

POISSONS & CRUSTACÉS/FISH & SEAFOOD

Served with Mixed Salad & Free Flow of Homemade French Fries

FILET DE SAUMON GRILLÉ, SAUCE VIERGE

Grilled Norway Salmon Filet, Vierge sauce

98

FILET DE FLÉTAN GRILLÉ, SAUCE AUX CÂPRES

Grilled Halibut Filet, Capers Sauce

106

GAMBAS GÉANTES GRILLÉES

Jumbo Tiger Prawns simply grilled with olive oil

108



'HOMEMADE' BURGER

Served with Mixed Salad & Free Flow of Homemade French Fries

CHEESEBURGER AU BOEUF WAGYU

Wagyu Cheeseburger, wagyu beef patty (200gm), Cheddar, Romaine Salad, Tomatoes, Gherkin, Bearnaise. (+46 rm for additional Wagyu Patty)

98

CHEESEBURGER AU POULET

Chicken Cheese Burger, Chicken patty (200gm) Cheddar, Romaine Salad, Tomatoes, Gherkin, Aioli. (+20 rm for an additional Chicken Patty)

58



'MAC & CHEESE

CLASSIC MAC & CHEESE

50

TRUFFLE MAC & CHEESE

60

PRAWN MAC & CHEESE

Grilled Prawns Mac & Cheese

88



KIDS MENU

TRADITIONAL MAC & CHEESE

30

MINI CHEESEBURGER & FRIES

34

MINI CHICKEN CHEESEBURGER & FRIES

32

CHICKEN SAUSAGE & FRIES

32



Les Bouchons

NOS STEAKS / OUR STEAKS

Served with Mixed Salad & Free Flow of Homemade French Fries

FILET DE BŒUF, ANGUS, MS 2 (200 GM) <i>Grilled Extra Tender Australian Angus Beef Filet, 150 Days Grain Fed, MS 2 (200gm)</i>	188
ENTRECÔTE DE BŒUF, BLACK ANGUS, MS 2 <i>Grilled Australian Black Angus Beef Rib Eye, "Vigneron Butter", 150 Days Grain Fed, MS 2</i>	200GM/158 300GM/228 500GM/298
FAUX-FILET DE BŒUF, BLACK ANGUS, MS 2 <i>Grilled Australian Black Angus Beef Sirloin, Herbes de Provence, 150 Days Grain Fed MS 2</i>	200GM/138 300GM/198 500GM/260
FAUX-FILET DE BŒUF, WAGYU, MBS 5 (200 GM) <i>Grilled Australian Wagyu Beef Sirloin MBS 5 (200gm)</i>	250



À PARTAGER / TO SHARE

Served with Mixed Salad & Free Flow of Homemade French Fries

CÔTE DE BŒUF, BLACK ANGUS, MS 3 (1.0kg to 1.4kg) <i>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</i>	66/100 GM
TOMAHAWK DE BŒUF, BLACK ANGUS, MS 2 (1.1kg-1.7kg) <i>Grilled Australian Black Angus Beef Tomahawk, 150 Days Grain Fed, MS 2 (1.1kg to 1.7kg) For Medium Well, 40 min cooking time</i>	58/100 GM

SAUCES & BUTTER

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

ACCOMPAGNEMENTS / SIDES

CREAM SPINACH	26
SAUTEED MUSHROOM	15
PROVENÇAL RATATOUILLE	28
TRUFFLE FRIES	32
PAN SEARED FOIE GRAS (60 GM)	78



Les Bouchons

ASSIETTES / PLATTERS

Served with Mixed Salad & Free Flow of Homemade French Fries

L'ASSIETTE DU VIANDARD

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



368

PLATS / MAINS

Served with Mixed Salad & Free Flow of Homemade French Fries

CASSOULET AUDOIS (NEW)

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**

118

BŒUF BOURGUIGNON BLACK ANGUS « MAISON » (ALCOHOL)

Home-Made Burgundy Style Black Angus MBS 3 Beef Cheeks red wine Stew

118

TARTARE DE BŒUF À LA PARISIENNE (200 GM)

100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley

110

CÔTELETTES D'AGNEAU GRILLÉES AUX HERBES DE PROVENCE (3PCS)

Grilled Australian Lamb Chop with Provencal Herbs (3Pcs)

148

POULET RÔTI AUX 40 GOUSSES D'AIL

Traditional roasted half 40 garlic chicken, (Butter Sauce, Confit garlic and Onions)

88

CONFIT DE CANARD FRANÇAIS RÔTI, CRÈME D'AIL

Roasted French Confit Duck Leg, Garlic Cream

98





Les Bouchons

DESSERT & FROMAGE

BRIE À LA TRUFFE FAIT MAISON <i>HomeMade Truffle Brie</i>	35
CRÊPE SUZETTE (ALCOHOL) <i>French Crêpe Flambeed with Grand Marnier at Your Table, Vanilla Ice Cream</i>	84
MOUSSE AU CHOCOLAT NOIR "VALHRONA" <i>HomeMade Dark Valhrona Chocolate 66% and Chantilly Cream</i>	30
FONDANT AUX DEUX CHOCOLAT <i>HomeMade Double Valhrona Chocolate (66% and 45%) Lava Cake and Vanilla Ice Cream</i>	42
TARTE DU JOUR <i>Tart of The Day</i>	42
CRÈME BRULÉE	30
CRÈME CARAMEL	30
PECHE MELBA <i>2 Scoops Vanilla Ice Cream, Raspberry Coulis and poached Peach</i>	32
DAME BLANCHE <i>Vanilla & Chocolate Ice Cream topped with Valhrona Dark Chocolate 66% Sauce, Whipped Cream and Almond</i>	35
ASSORTED SORBET & ICE CREAM (3 SCOOP) <i>Calamansi, Wild Berries, Vanilla, Chocolate</i>	38
ICE CREAM SCOOP	13
COUPE COLONEL <i>Vodka & Calamansi Sorbet</i>	36



CIGARS AND DIGESTIFS

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