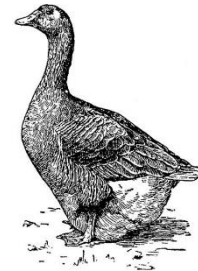




# Les Bouchons

## ENTRÉES FROIDES/COLD STARTERS

<b>COCKTAIL DE CREVETTES</b> <i>Prawn, Salad, Avocado and Marie-Rose Sauce</i>	62
<b>TERRINE DE FOIE GRAS "MAISON", COMPOTÉE D'OIGNON</b> <i>Homemade Duck Liver Terrine, Onion Chutney and Toast</i>	72
<b>TARTARE DE BŒUF À LA PARISIENNE (100 GM)</b> <i>100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley</i>	64
<b>OYSTERS</b> <i>Size L 03 Pieces, Mignonette and Lemon</i>	56
<i>Size L 06 Pieces, Mignonette and Lemon</i>	102



## ENTRÉES CHAUDES/HOT STARTERS

<b>SOUPE À L'OIGNON MAISON</b> <i>Homemade French Onion Soup with Emmental Toast</i>	39
<b>SOUPE AUX CÈPES MAISON, HUILE D'OLIVE À LA TRUFFLE</b> <i>Homemade French Ceps Soup with Truffle Olive Oil</i>	46
<b>ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL MAISON</b> <i>Burgundy Snails with Homemade Garlic Butter</i>	39
<b>OS À MOELLE, CRÈME DE CÈPES</b> <i>Beef Bone Marrow, Porcini Mushroom Cream and Toast</i>	65
<b>FOIE GRAS POËLE (60 GM), COMPOTÉE D'OIGNON, PAIN GRILLÉ</b> <i>Pan Seared Duck Liver, Onion Chutney and Toast</i>	88
<b>GALETTES DE CRABE MAISON ET AÏOLI</b> <i>Homemade Crab Cake served with French Garlic Mayonnaise</i>	58



## 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 Tenderloin MS 2, and 1 Duck Leg Confit with Garlic Cream Sauce



375

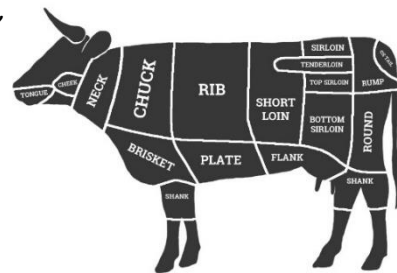


# Les Bouchons

## NOS STEAKS / OUR STEAKS

*Served with Mixed Salad & Free Flow of Homemade French Fries*

<b>FILET DE BŒUF, ANGUS, MS 2 (200 GM)</b>	<b>178</b>
<i>Grilled Extra Tender Australian Angus Beef Filet, 150 Days Grain Fed, MS 2 (200gm)</i>	
<b>ENTRECÔTE DE BŒUF, BLACK ANGUS, MS 2</b>	<b>200GM/170</b>
<i>Grilled Australian Black Angus Beef Rib Eye, "Vigneron Butter",</i>	
<i>150 Days Grain Fed, MS 2</i>	
	<b>300GM/236</b>
	<b>500GM/366</b>
<b>FAUX-FILET DE BŒUF, BLACK ANGUS, MS 2</b>	<b>200GM/138</b>
<i>Grilled Australian Black Angus Beef Sirloin, Herbes de Provence,</i>	
<i>150 Days Grain Fed MS 2</i>	
	<b>300GM/198</b>
	<b>500GM/260</b>
<b>FAUX-FILET DE BŒUF, WAGYU, MBS 5 (200 GM)</b>	<b>245</b>
<i>Grilled Australian Wagyu Beef Sirloin MBS 5 (200gm)</i>	



## À PARTAGER / TO SHARE

<b>CÔTE DE BŒUF, BLACK ANGUS, MS 3 (1.0kg to 1.4kg)</b>	<b>70/100 GM</b>
<i>Grilled Australian Black Angus Beef OP Ribs, 150 Days Grain Fed MS 3 (1.0kg to 1.4kg).</i>	
<i>For Medium Well, 40 min cooking time</i>	
<b>TOMAHAWK DE BŒUF, BLACK ANGUS, MS 2 (1.1kg-1.7kg)</b>	<b>68/100 GM</b>
<i>Grilled Australian Black Angus Beef Tomahawk, 150 Days Grain Fed, MS 2 (1.1kg to 1.7kg)</i>	
<i>For Medium Well, 40 min cooking time</i>	

### 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	28
SAUTEED MUSHROOM	28
PROVENÇAL RATATOUILLE	28
TRUFFLE FRIES	30
PAN SEARED FOIE GRAS (60 GM)	72

### KIDS MENU

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

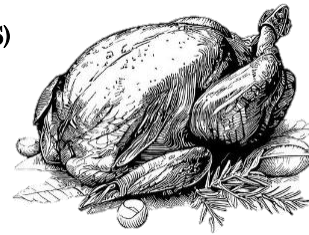


# Les Bouchons

## PLATS / MAINS

*Served with Mixed Salad & Free Flow of Homemade French Fries*

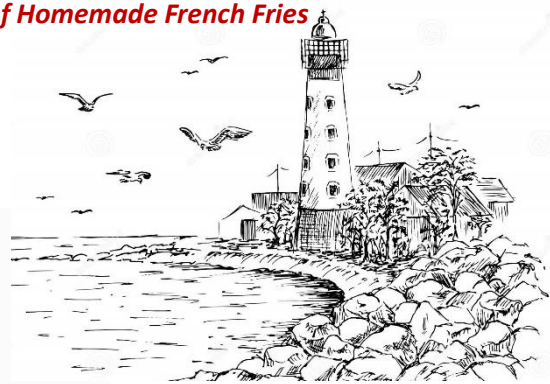
<b>CASSOULET AUDOIS (NEW)</b> <i>Traditional French White Bean (Haricot du Lauragais/South of France) Stew with Duck Leg Confit, Chicken Sausage, Lamb Leg Bite. Served with Salad only, no Fries</i>	128
<b>BŒUF BOURGUIGNON BLACK ANGUS « MAISON » (ALCOHOL)</b> <i>Home-Made Burgundy Style Black Angus MBS 3 Beef Cheeks red wine Stew</i>	118
<b>TARTARE DE BŒUF À LA PARISIENNE (200 GM)</b> <i>100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley</i>	110
<b>CÔTELETTES D'AGNEAU GRILLÉES AUX HERBES DE PROVENCE (3 PCS)</b> <i>Grilled Australian Lamb Chop with Provençal Herbs (3Pcs)</i>	165
<b>POULET RÔTI AUX 40 GOUSSES D'AIL</b> <i>Traditional roasted half 40 garlic chicken, (Butter Sauce, Confit garlic and Onions)</i>	92
<b>CONFIT DE CANARD FRANÇAIS RÔTI, CRÈME D'AIL</b> <i>Roasted French Confit Duck Leg, Garlic Cream</i>	118



## POISSONS & CRUSTACÉS/FISH & SEAFOOD

*Served with Mixed Salad & Free Flow of Homemade French Fries*

<b>FILET DE SAUMON GRILLÉ, SAUCE VIERGE</b> <i>Grilled Norway Salmon Filet, Vierge sauce</i>	98
<b>FILET DE FLÉTAN GRILLÉ, SAUCE AUX CÂPRES</b> <i>Grilled Halibut Filet, Capers Sauce</i>	98
<b>GAMBAS GÉANTES GRILLÉES</b> <i>Jumbo Tiger Prawns simply grilled with olive oil</i>	128



## 'MAC & CHEESE

<b>CLASSIC MAC &amp; CHEESE</b>	38
<b>TRUFFLE MAC &amp; CHEESE</b>	58
<b>PRAWN MAC &amp; CHEESE</b> <i>Grilled Prawns Mac &amp; Cheese</i>	112



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

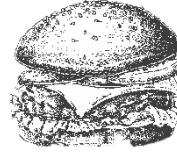


# Les Bouchons

## 'HOMEMADE' BURGER

### CHEESEBURGER AU BOEUF WAGYU

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



89

### CHEESEBURGER AU POULET

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

58

## DESSERT & FROMAGE

### BRIE À LA TRUFFE FAIT MAISON

HomeMade Truffle Brie

32

### CRÊPE SUZETTE (ALCOHOL)

French Crêpe Flambeed with Grand Marnier at Your Table, Vanila Ice Cream

75

### MOUSSE AU CHOCOLAT NOIR "VALRHONA"

HomeMade Dark Valrhona Chocolate 66% and Chantilly Cream

28

### FONDANT AUX DEUX CHOCOLAT

HomeMade Double Valrhona Chocolate (66% and 45%) Lava Cake and Vanilla Ice Cream

45

### TARTE DU JOUR

Tart of The Day

42

### CRÈME BRULÉE

28

### CRÈME CARAMEL

28

### PECHE MELBA

2 Scoops Vanilla Ice Cream, Raspberry Coulis and poached Peach

34

### DAME BLANCHE

Vanilla & Chocolate Ice Cream topped with Valrhona Dark Chocolate 66% Sauce, Whipped Cream and Almond

28

### ASSORTED SORBET & ICE CREAM (3 SCOOP)

Calamansi, Wild Berries, Vanilla, Chocolate

38

### ICE CREAM SCOOP

13



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