



# Les Bouchons

## MENU DÉCOUVERTE

3 COURSES 198

MONDAY TO SUNDAY

NOT AVAILABLE ON PUBLIC HOLIDAY AND SPECIAL DAY

### ENTRÉES

**TERRINE DE FOIE GRAS "MAISON" + RM8**

*Homemade Duck Liver Terrine, Onion Chutney and Toast*

or

**TARTARE DE BŒUF À LA PARISIENNE (60 GM)**

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

or

**OYSTERS (ALCOHOL)**

*2 Pcs Oysters Size N2, mignonette vodka Granita*

or

**SOUPES AUX CÈPES MAISON**

*Homemade French Ceps Soup with Truffle Olive Oil*

or

**ASSIETTE DE TRUITE FUMÉE & GÂTEAU DE CRABE**

*Sliced Smoke Trout & Crab Cake, Sour Cream and Toast*



### PLAT

FRIES ARE NOT FREE FLOW

**FILET DE BŒUF ANGUS MS 2 + RM28**

*Grilled Extra Tender Australian Black Angus Beef Filet, 150 Days Grain Fed, MS 2 (200gm)*

or

**FAUX-FILET DE BŒUF, BLACK ANGUS, MS 2**

*Grilled Australian Black Angus Beef Sirloin, Herbes de Provence, 150 Days Grain Fed MS 2 (200gm)*

or

**BŒUF BOURGUIGNON BLACK ANGUS « MAISON » (ALCOHOL)**

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

or

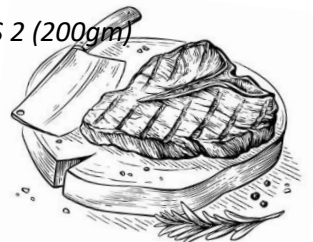
**CASSOULET AU DOIS + RM10**

*Traditional French White Bean Stew with Duck Leg Confit, Chicken Sausage, Lamb Leg Bite. Served with Salad only NO FRIES*

or

**FILET DE FLÉTAN GRILLÉ, SAUCE AUX CÂPRES**

*Grilled Halibut Filet, Capers Sauce*



### DESSERT & FROMAGE

**CRÊPE SUZETTE (ALCOHOL) + RM18**

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

or

**FONDANT AUX DEUX CHOCOLAT**

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

or

**CRÈME CARAMEL**

or

**BRIE À LA TRUFFE FAIT MAISON**

*HomeMade Truffle Brie*

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