



Les Bouchons

MENU DÉJEUNER

2 COURSES 68
3 COURSES 88

MONDAY TO SUNDAY

NOT AVAILABLE ON PUBLIC HOLIDAY AND SPECIAL DAY

ENTRÉES

HOMEMADE FRENCH ONION SOUP

or

GRILLED CHICKEN CEASAR SALAD

or

HOMEMADE CURED DUCK AND DUCK RILLETTE PLATTER + RM5

or

ESCARGOTS WITH GARLIC BUTTER (5PCS) + RM10



PLATS

FRIES ARE NOT FREE FLOW

GRILLED AUSTRALIAN BLACK ANGUS SIRLOIN, 150 DAYS GRAIN FED (200 GM) + RM38

or

GRILLED BUTCHER BEEF CUT OF THE DAY, HOMEMADE FRIES AND SALAD (150GM) + RM10

or

ROASTED CHICKEN LEG WITH GARLIC, ONIONS & BUTTER, HOMEMADE FRIES AND SALAD

or

GRILLED NORWEGIAN SALMON FILET WITH TRUFFLE CREAMY PASTA

or

STEAK HACHÉ À CHEVAL, HOMEMADE FRIES AND SALAD

(Grilled Beef Patty with Sunny Side Up Egg)

DESSERTS

TART OF THE DAY AND CHANTILLY

(+8RM for Vanilla or Chocolate Ice cream)

or

CRÊPE WITH SPICED CARAMELIZED APPLE

(+8RM for Vanilla or Chocolate Ice cream)

or

CRÈME BRULÉE + RM8

or

HOMEMADE VALRHONA DARK CHOCOLATE MOUSSE

or

BRIE À LA TRUFFE FAIT MAISON

HomeMade Truffle Brie

