

VISUAL MENU

视觉菜单



www.lesbouchonsmalaysia.com



@lesbouchonsmalaysia



Grilled Australian Black Angus Beef Rib Eye with Vigneron Butter
烤澳洲黑安格斯肋眼牛排, “葡萄酒黄油”, 150 天谷饲, MS 2 (200gr)



The Cassoulet Audois
传统法式白豆炖配鸭腿慢煮、鸡肉香肠、羊腿小块。



French Onion Soup with Emmental Toast
自制法式洋葱浓汤搭配奶酪烤土司



Grilled Australian Black Angus Beef Tomahawk
烤澳洲黑安格斯战斧牛排, 150 天谷饲, MS 2



Tarte of the Day
当日特制挞



Roasted Duck Confit Leg served with Garlic Cream
脆皮法式鸭腿慢炖



Children portion of Chicken Sausage and Fries
鸡肉香肠&薯条



Home-Made Burgundy Style Wagyu Beef Cheeks in Red wine Stew
自制勃艮第式红酒焖和牛牛颊肉

VISUAL MENU

视觉菜单



www.lesbouchonsmalaysia.com



@lesbouchonsmalaysia



Grilled Norway Salmon Filet, Vierge sauce
烤挪威三文鱼, 维耶格酱



Homemade Crab Cake with Garlic Mayonnaise
自制蟹饼搭配法式蒜香美乃滋



Grilled Halibut in Capers Sauce with Fries
烤比目鱼, 酸豆酱



40-Garlic Chicken
传统蒜香烤半鸡, (黄油, 香焗蒜和洋葱)



Truffle Brie Cheese
自制松露布里奶酪



Truffle Burrata Salad
布拉塔奶酪、芝麻菜、樱桃番茄、松子、酸豆和自制松露奶油



Crêpes Suzette
法式柑曼怡香橙力娇酒火焰可丽饼, 香草冰淇淋



Homemade Duck Liver Terrine, Onion Chutney and Toast
自制鸭肝冷盘, 洋葱酸辣酱和烤吐司

VISUAL MENU

视觉菜单



www.lesbouchonsmalaysia.com



@lesbouchonsmalaysia



French Ceps Soup
自制法式“牛肝菌”蘑菇浓汤搭配松露油



Homemade Lava Cake with Vanilla Ice Cream
自制法芙娜巧克力(66% 和 45%) 流心蛋糕, 香草冰淇淋



Royal Meat Platter
烤羊排、羊肉香肠、黑安格斯肋眼牛排 MS 2, 以及蒜香奶油酱鸭腿慢煮、综合拼盘



Kids version Mac & Cheese
传统芝士通心粉