



Les Bouchons

SET LUNCH

2 COURSES 68

3 COURSES 88

MONDAY TO SUNDAY

NOT AVAILABLE ON PUBLIC HOLIDAY AND SPECIAL DAY

ENTRÉES

HOMEMADE FRENCH ONION SOUP

or

NORWEGIAN SMOKED TROUT, SOUR CREAM AND TOAST

or

HOMEMADE CURED DUCK AND DUCK RILLETTES PLATTER

or

ESCARGOT WITH GARLIC BUTTER (5PCS) + RM10



PLATS

Fries are not free flow for set lunch

ROASTED FRENCH DUCK LEG CONFIT, GARLIC CREAM, HOMEMADE FRIES AND SALAD

or

GRILLED BEEF WAGYU CUT OF THE DAY, HOMEMADE FRIES AND SALAD (150GM)

or

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

HOMEMADE FRIES AND SALAD

or

GRILLED SALMON, PROVENCAL RATATOUILLE, SAFFRON LEMON CREAM (180GM)

or

BLANQUETTE DE POULET, HOMEMADE FRIES AND SALAD

(Traditional Creamy Chicken Stew with Homemade Fries and Salad)

DESSERTS

TART OF THE DAY AND CHANTILLY

(+8RM for Vanilla or Chocolate Ice cream)

or

HOMEMADE TRUFFLE BRIE + RM12

or

HOMEMADE VALRHONA DARK CHOCOLATE MOUSSE

or

1 SCOOP ICE CREAM (VANILLA OR CHOCOLATE)

POIRE BELLE HELENE WITH VANILLA ICE CREAM & CHOCOLATE SAUCE

or

COFFEE OR TEA

