FRUITS DE MER
*Huîtres
oysters
$23.00 ½ doz.

Crevettes
4 shrimp
$19.00

Demi-Homard
½ lobster
$19.50

*Regiis Ova Sturgeon Caviar
served with traditional accoutrements & toasted brioche
Ossetra $95.00 (1 oz.)
Hybrid $80.00 (1 oz.)
Supreme $65.00 (1 oz.)

PATISSERIES
Assortiment de Patisseries
assorted Bouchon Bakery pastries
$15.75 / 4pc.
$4.25 each
croissant, pain au chocolat,
cheese danish or blueberry muffin

DEBUT
Toast à l’Avocat
grilled pain de campagne, piquillo marmalade,
Haas avocado, radish & ricotta salata
$14.00

Escargots de Bourgogne
Burgundy snails, garlic-parsley butter & Bouchon Bakery puff pastry
$17.50

*Foie Gras Sauté
seared foie gras du jour
$28.50

Biscuit au Babeurre
Bouchon Bakery buttermilk biscuit,
black pepper gravy, Hobbs’ bacon & sausage,
Hooks cheddar & Fresno chili
$14.00

*Saumon Fumé
smoked salmon with lemon crème fraîche,
onion, fried capers, served with watercress salad
$18.50

Quiche Florentine
Bouchon Bakery quiche Florentine
served with mixed greens
$16.50

Soupe du Jour
$9.50

BRUNCH
Steak Pané
breaded top sirloin, country gravy, two scrambled eggs,
Bouchon buttermilk biscuit
$28.00

Poulet et des Gaufres
roasted chicken with bacon-chive waffle,
Crown maple syrup & sauce Chasseur
$29.75

*Petit Déjeuner Américaine
two eggs any style with bacon, sausage, pommes Lyonnaise,
whole wheat toast & a Bouchon Bakery pastry
$21.50

*Bénédicte au Crabe
jumbo lump crab with Bouchon Bakery English muffin, wilted spinach, piquillo peppers & sauce Hollandaise
$32.00

*Boudin Blanc avec des Oeufs
white sausage with scrambled eggs, whole wheat toast & beurre noisette
$29.75

PLATS PRINCIPAUX
*Le Burger Bouchon
grilled prime beef burger on a pain au lait bun
with cheddar cheese, tomatoes, lettuce & “animal” sauce,
served with French fries
$24.50

*Steak Bouchon
grilled eye of the rib & sauce Bearnaise,
served with French fries
$65.00

Moules au Safran
Maine bouillot mussels
steamed with white wine, Dijon mustard & saffron,
served with French fries
$28.75

Rouleau de Homard
slow poached lobster, aïoli, celery, pickled red onion,
split top bun, served with truffle French fries
$32.00

*Truffle Croque Madame
grilled ham & cheese sandwich
on brioche with a fried egg & truffle sauce Mornay,
served with truffle French fries
$32.00

Pasta du Jour
housemade pasta

LES ACCOMPAGNMENTS
Pommes Lyonnaise
Yukon gold potatoes & caramelized onions
$9.00

Epinards
sautéed spinach
$9.00

Saucisse or Bacon
Hobbs’ breakfast sausage or applewood smoked bacon
$9.00

Pommes Frites
French fries
$8.00
with truffles
$16.00

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.