FRUITS DE MER

*Huîtres  
obysters  
$23.00 ½ doz.

Crevettes  
4 shrimp  
$19.00

Demi-Homard  
½ lobster  
$19.50

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

FIRST COURSE

Soupe à l’Oignon  
caramelized sweet onions with beef jus, country bread & comté cheese  
$16.50

Laitue  
Bibb lettuce & garden herbs with house vinaigrette  
$13.00

Salade Maraîchère au Chèvre Chaud  
mixed greens, warm goat cheese & herbes de Provence with red wine vinaigrette  
$13.75

*Foie Gras Sauté  
seared foie gras du jour  
$28.50

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

*Sauté de Boeuf  
based tartare with radishes, cornichons, frisée & horseradish crème fraîche, served with grilled pain de campagne  
$18.50

Soupe du Jour  
$9.50

Olives Marinées  
marinated olives  
$6.00

Oeufs Mimosa  
4 deviled eggs  
$7.00

SIDES

Pommes Frites  
French fries $8.00 / with truffle $18.00

Purée de Pommes de Terre  
potato puree  
$9.00

Choux de Bruxelles  
roasted Brussels sprouts & bacon lardons  
$9.00

Please hold your device’s camera over this QR Code to view our digital wine list.

PLATS PRINCIPAUX

*Steak Frites  
pan-seared flat iron steak, caramelized shallots & maître d’hôtel butter, served with French fries  
$42.00

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

Poulet Rôti  
roasted chicken with caramelized Brussels sprouts, bacon lardons & Dijon chicken jus  
$32.00

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

Boudin Blanc  
white sausage with potato purée, dried French plums & beurre noisette  
$29.75

*Tarte Grenobloise  
sautéed Idaho rainbow trout with cauliflower florets, capers, lemon suprêmes, brioche & beurre noisette  
$29.50

*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  
homemade pasta  
MP

DESSERTS

Tarte au Citron  
lemon sabayon & pine nut crust  
$15.00

Crème Brûlée  
vanilla bean custard  
$15.00

Profiteroles  
vanilla ice cream & chocolate sauce  
$15.00

Chocolate Bouchons  
warm chocolate brownies, vanilla ice cream, cocoa nibs, chocolate sauce  
$15.00

FROMAGE

*Fromage du Jour  
selection of cow, sheep or goat artisanal cheese, served with seasonal garnishes  
$9.75 ea.  |  3pc. (tasting portion) $17.00  |  6pc. (tasting portion) $32.00

*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.

Las Vegas, Nevada  telephone 702.414.6200

GUESTS ARE REQUIRED TO WEAR FACE COVERINGS WITHIN THE RESTAURANT WHEN NOT SEATED AT THE TABLE, INCLUDING ENTERING AND EXITING THE RESTAURANT AND WALKING TO AND FROM AND WHEN USING THE RESTROOMS