Plats Principaux

*Oeufs Benedict
Two poached eggs served with Hobbs’ smoked pork loin or smoked salmon, English muffin, sauce Hollandaise & mixed greens
$23.00

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

Omelette
Three egg omelet served with wilted spinach, button mushrooms, Comté cream & whole wheat toast
$19.50

Pain Perdu
Brioche French toast with apple compote, almond streusel & Crown maple syrup
$16.50

*Petit Déjeuner Américain
Two eggs any style with bacon, sausage & potato croquettes with whole wheat toast, a Bouchon Bakery pastry, fresh juice & Bouchon blend coffee
$25.75

Gaufres au Levain
Sourdough waffle with caramelized bananas, walnuts, chantilly cream & Crown maple syrup
$16.50

*Hachis de Merguez
House-made merguez sausage hash served with two eggs any style & whole wheat toast
$24.00

*Steak et Oeufs
6oz flat iron steak with two eggs any style, pommes lyonnaise & whole wheat toast
$29.75

Salades

Salade Cobb
Romaine lettuce with roasted chicken, bacon lardons, hard-boiled egg, cherry tomatoes, Hass avocado, blue cheese & house vinaigrette
$23.50

*Salade de Saumon
Grilled Scottish salmon with baby kale, toasted farro, pickled beech mushrooms, apple, toasted pecans & honey sage vinaigrette
$25.50

Sandwiches

*Le Burger Bouchon
Grilled prime beef burger on a pain au lait bun with cheddar cheese, tomatoes, lettuce & “animal sauce”, served with French fries
$23.50

*Dessert

Profiteroles
Vanilla ice cream & chocolate sauce
$13.00

Crème Brûlée
Vanilla bean custard
$9.00

Tarte au Citron
Lemon sabayon & pine nut crust
$9.00

Assorted Bouchon pastries
$15.75 / 4pc.
$4.25 each
Croissant, pain au chocolat, cheese danish, almond croissant, fruit danish or blueberry muffin

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

Flocos d’Avoine
McCann’s steel cut Irish oatmeal with orange marmalade & Bouchon Bakery granola
$13.00

Escargot à la Bourguignon
Burgundy snails, parsley-garlic butter & Bouchon Bakery puff pastry
$17.50

Soupe à l’Oignon
Caramelized sweet onions with beef jus, country bread & Comté cheese
$13.50

*Saumon Fumé
Smoked salmon with traditional accoutrements & pumpernickel
$18.50

Quiche du Jour
Served with mixed greens
$17.00

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

Dessert
$13.00

Pommes Lyonnaise
Lyonnaise potatoes
$9.00

Bacon
Hobbs’ applewood smoked bacon
$9.00

Saucisse
Hobbs’ country sausage
$9.00

Pommes Frites
French fries
$8.00

with truffles
$19.00

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGG, 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.

DEBUT

Assorted Bouchon pastries
$15.75 / 4pc.
$4.25 each
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PLATS DU JOUR

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*Saumon Fumé
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$18.50

Quiche du Jour
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*FROMAGE DU JOUR
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DESSERT
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Profiteroles
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$13.00

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Lyonnaise potatoes
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Bacon
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Saucisse
Hobbs’ country sausage
$9.00

Pommes Frites
French fries
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