**FRUITS DE MER**

- **Oysters**
  - $22.00 1/2 doz.
  - $70.00 1 doz.

- **Mussels**
  - **Demi-Homard**
  - Crevettes
  - 4 shrimp
  - 1/2 lobster
  - $19.00
  - $195.00

- **Clams**
  - *Poisson Cru*
    - $1.95 ea.
    - $13.50

- **Petit Plateau**
  - 1/2 lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels
  - $70.00

- **Grand Plateau**
  - 1 lobster, 16 oysters, 4 shrimp, 8 clams, 10 mussels, poisson cru, special selection
  - $120.00

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

- **Salades**
  - *Laitue*
    - Bibb lettuce & garden herbs with house vinaigrette
    - $12.50

- **Salade de Cresson et d’Endives au Roquefort, Pommes et Noix**
  - watercress-endive salad, Fuji apples, Roquefort & walnuts with walnut vinaigrette
  - $14.00

- **Salade Marsichière au Chèvre Chaud**
  - mixed greens, warm goat cheese & herbes de Provence with red wine vinaigrette
  - $13.25

- **Salade Lyonnaise**
  - escarole, frisée, bacon lardons, poached egg & Palladin croûtons with bacon vinaigrette
  - $15.50

- **Salade de Foie Gras du Jour**
  - served with toasted baguette
  - $28.50

- **Foie Gras Sauté**
  - served with seasonal garnishes
  - $7.75 ea.
  - 3pc. (tasting portion) $17.00
  - 6pc. (tasting portion) $32.00

- **“Un repas sans fromage c’est comme une journée sans soleil.”**

**PLATS PRINCIPAUX**

- **Steak Frites**
  - pan-seared flat iron steak, caramelized shallots & maitre d’hôtel butter, served with French fries
  - $39.50

- **Steak Bouchon**
  - grilled eye of the rib with pommes dauphines, forest mushrooms & sauce Bordelaise
  - $59.95

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

- **Confit de Canard**
  - crispy duck leg confit with Brussels sprouts & whole grain mustard sauce
  - $17.50

- ***Gigot d’Agneau***
  - roasted leg of lamb with garden squash, glazed chestnuts, pearl onions & lamb jus
  - $36.00

- ***Saumon Poêlé***
  - pan-seared Scottish salmon with French green lentils, matignon of root vegetables & red wine jus
  - $36.00

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

- ***Croque Madame***
  - grilled ham & cheese sandwich on brioche with a fried egg & sauce Mornay, served with French fries
  - $19.50

- ***Tartare de Boeuf***
  - beef tartare with radishes, cornichons, frisée & horseradish crème fraîche, served with grilled pain de campagne
  - $18.50

- ***Poulet Rôti***
  - roasted chicken with potato purée, bacon lardons, melted savoy cabbage
  - $29.75

- ***Gnocchi à la Parisienne***
  - sautéed gnocchi with a fricasée of seasonal vegetables
  - $26.75

- ***Cassoulet***
  - duck confit, garlic sausage, braised bacon, Tarbais beans & persillade breadcrumbs
  - $32.00

- ***Assiette de Charcuterie***
  - served with pickled vegetables
  - $18.75

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

**FROMAGES**

- **“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

- **“Un repas sans fromage c’est comme une journée sans soleil.”**

**HORS-D’OEUVRES**

- **Olives Marinées***
  - marinated olives
  - $5.50

- ***Oeufs Mimosa***
  - 4 deviled eggs
  - $6.00

- ***Oeuviles de Cochon***
  - crispy pig ears with sauce gribiche
  - $12.50

- ***Palourdes***
  - *Poisson Cru*
    - marinated fish du jour
    - $13.50

**LES ACCOMPAGNEMENTS**

- **Pommes Frites***
  - French fries
  - $8.00
  - with truffle
  - $18.00

- **Purée de Pommes de Terre***
  - potato purée
  - $9.00

- **Champignons de Paris***
  - button mushrooms glazed with veal jus
  - $9.00

Please note that peanut oil is commonly used in our kitchen.

*Please 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.*