

## PLATS PRINCIPAUX

### FRUITS DE MER

**\*Huîtres** oysters \$28.00 ½ doz.  
**Moules** mussels \$8.50 1 doz.

**Crevettes** 4 shrimp \$24.00  
**Demi-Homard** ½ lobster \$30.00

**\*Palourdes**  
 clams  
 \$2.50 ea.

**\*Petit Plateau**  
 ½ lobster, 8 oysters, 2 shrimp,  
 4 clams, 8 mussels  
 \$90.00

**\*Grand Plateau**  
 1 lobster, 20 oysters, 6 shrimp,  
 8 clams, 10 mussels  
 \$150.00

### SALADES

**Laitue**  
 Bibb lettuce & garden herbs  
 with house vinaigrette  
 \$15.50

**Salade d'Haricots Verts et Tomates**  
 heirloom tomato salad with  
 haricots verts, Niçoise olives, fennel,  
 white anchovies & basil vinaigrette  
 \$16.50

**Salade Maraîchère au Chèvre Chaud**  
 mixed greens, warm goat cheese  
 & herbes de Provence  
 with red wine vinaigrette  
 \$15.50

**\*Salade Lyonnaise**  
 escarole, frisée, bacon lardons,  
 poached egg & Palladin croûtons  
 with bacon vinaigrette  
 \$18.00

### FROMAGE

**\*Pianoforte**  
 Andante Dairy's Saint-Marcellin  
 style cow cheese, served with  
 toasted croûtons  
 \$19.00

~  
**"Un repas sans fromage  
 c'est comme une journée  
 sans soleil."**  
 ~



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

**\*Steak Frites**  
 pan-seared flat iron steak,  
 caramelized shallots & maître d'hôtel butter,  
 served with French fries  
 \$47.50

**\*Steak Bouchon**  
 pan-seared American Wagyu eye of the rib  
 & sauce Béarnaise,  
 served with French fries  
 \$79.00

**Poulet Rôti**  
 roasted chicken with sweet corn, hen-of-the-woods mushrooms,  
 bacon lardons & Dijon chicken jus  
 \$36.50

**\*Gigot d'Agneau**  
 roasted leg of lamb with  
 ratatouille & extra virgin olive oil  
 \$40.00

**\*Truite Amandine**  
 sautéed Idaho rainbow trout with haricots verts,  
 toasted almonds & beurre noisette  
 \$35.00

**Moules au Safran**  
 Maine bouchot mussels  
 steamed with white wine, Dijon mustard & saffron,  
 served with French fries  
 \$30.50

**Gnocchi à la Parisienne**  
 sautéed gnocchi with a fricassée of summer vegetables  
 \$28.00

**Boudin Blanc**  
 white sausage with potato purée,  
 dried French plums & beurre noisette  
 \$32.00

**\*Croque Madame**  
 grilled ham & cheese sandwich  
 on brioche with a fried egg & sauce Mornay,  
 served with French fries  
 \$27.00

### HORS-D'OEUVRES

**Olives Marinées**  
 marinated olives  
 \$7.50

**Ceufs Mimosa**  
 4 deviled eggs  
 \$8.00

**Oreilles de Cochon**  
 crispy pig ears with  
 sauce gribiche  
 \$15.00

**\*Rillettes aux Deux Saumons**  
 fresh & smoked salmon rillettes  
 served with toasted croûtons  
 \$19.25

**Pâté de Campagne**  
 country style pâté with watercress,  
 cornichons & radishes  
 \$17.50

### DEBUT

**Soupe à l'Oignon**  
 caramelized sweet onions  
 with beef jus, country bread  
 & Comté cheese  
 \$19.75

**\*Tartare de Saumon**  
 salmon tartare, hard boiled eggs,  
 red onions, capers & crème fraîche,  
 served with toasted croûtons  
 \$19.75

**\*Tartare de Bœuf**  
 beef tartare with radishes, cornichons,  
 frisée & horseradish crème fraîche,  
 served with grilled pain de campagne  
 \$20.50

**Escargots de Bourgogne**  
 Burgundy snails, parsley-garlic butter  
 & Bouchon Bakery puff pastry  
 \$19.75

### REGIIS OVA STURGEON CAVIAR

**Traditionnel**  
 served with traditional  
 accoutrements & toasted brioche

\* Ossetra  
 \$120.00 (1 oz.)

\* Hybrid  
 \$105.00 (1 oz.)

\* Supreme  
 \$85.00 (1 oz.)

### LES ACCOMPAGNEMENTS

**Pommes Frites** French fries \$8.50  
 with truffle \$19.00

**Haricots Verts**  
 glazed French  
 green beans  
 \$10.00

**Purée de Pommes  
 de Terre**  
 potato purée  
 \$11.00

**Épinards**  
 sautéed spinach  
 \$10.00

**Maïs et Lardons**  
 glazed corn  
 & bacon lardons  
 \$11.00