

# { BOUCHON }

## BOISSON

**Bouchon Mimosa**  
freshly pressed navel orange juice  
& sparkling wine

**Pear Mimosas**  
Pear Williams liqueur,  
pear purée & sparkling wine

**Peach Bellini**  
Briottet peach liqueur,  
peach purée & sparkling wine

**Violet Mimosa**  
Crème de Violette & sparkling wine

\$13.00

## FRUITS DE MER

**\*Huîtres**  
oysters  
\$20.00 ½ doz.

**Crevettes**  
shrimp  
\$19.00

**Crabe**  
crab  
market price

**\*Petit Plateau**  
½ lobster, 8 oysters, 2 shrimp,  
4 clams, 8 mussels  
\$70.00

**\*Grand Plateau**  
1 lobster, 16 oysters, 4 shrimp,  
8 clams, 10 mussels, seasonal crab,  
special selection  
\$118.00

**\*Caviar d'Esturgeon**  
California Sterling white sturgeon caviar  
with toasted brioche & crème fraîche  
\$85.00 (1 oz.)

## BRUNCH

**Les Pâtisseries**  
Bouchon Bakery croissant,  
apricot & almond scone, blueberry  
muffin & cheese Danish  
\$14.75

**Boudin Blanc avec des Oeufs**  
white sausage with scrambled eggs,  
whole wheat toast & beurre noisette  
\$25.00

**Gaufres au Levain**  
sourdough waffles with seasonal berries,  
toasted walnuts & maple syrup  
\$14.00

**Fines Herbes Omelette**  
three egg omelet with fines herbes crème fraîche,  
mixed greens & whole wheat toast  
\$16.50

**\*Croque Madame**  
grilled ham & cheese sandwich on brioche,  
fried egg & sauce Mornay  
served with French fries  
\$18.95

**Poulet et Gaufres**  
roasted chicken with bacon & chive waffles,  
maple syrup & sauce Chasseur  
\$29.75

## DEBUT

**Oeufs Mimosas**  
4 deviled eggs  
\$5.50

**Laitue**  
bibb lettuce & garden herbs  
with house vinaigrette  
\$11.50

**Soupe à l'Oignon**  
caramelized sweet onions with beef jus,  
country bread & comté cheese  
\$11.50

**\*Salade Lyonnaise**  
escarole, frisée, bacon lardons,  
poached egg & bacon vinaigrette  
with Palladin croûtons  
\$14.75

**Salade de Cresson  
et d'Endives au Roquefort**  
watercress-endive salad, Roquefort  
& walnuts with walnut vinaigrette  
\$13.25

**Confit de Canard**  
crispy duck leg confit, pearl barley,  
sweet carrots, fava beans,  
beech mushrooms & duck jus  
\$17.00

**\*Rillettes aux Deux Saumons**  
fresh & smoked salmon rillettes  
served with toasted croûtons  
\$17.75

**Pâté de Campagne**  
country style pâté with watercress,  
cornichons & radishes  
\$14.75

**Parfait Foie Gras**  
served with toasted baguette  
\$28.50

## PLATS PRINCIPAUX

**\*Steak Frites**  
pan-seared flat iron, caramelized shallots &  
maître d'hôtel butter served with French fries  
\$37.50

**\*Steak Bouchon**  
pan-seared eye of the rib & sauce  
Béarnaise served with French fries  
\$59.00

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

**\*Truite Amantine**  
sautéed Idaho rainbow trout with haricot verts,  
toasted almonds & beurre noisette  
\$28.75

**\*Loup de Mer**  
Mediterranean sea bass with young artichokes,  
sweet carrots, pearl onions & barigoule emulsion  
\$34.00

**Pâtes du Jour**  
fresh hand-made pasta  
market price

## LES ACCOMPAGNEMENTS

**Pommes Frites**  
French Fries  
\$8.00  
with truffle \$18.00

**Saucisse**  
breakfast sausage  
\$6.50

**Bacon**  
Hobbs' applewood  
smoked bacon  
\$6.50

**Épinards**  
sautéed spinach  
\$9.00