

# BOUCHON

## BISTRO FRANÇAIS



### HORS-D'OEUVRES

**Soupe à l'Oignon** 88  
Onion Soup, Emmental

**Les Huitres de la Saison**  
1/2 Doz 198 1 Doz 368  
Seasonal Oysters, Shallot Mignonette

**Coquilles Saint Jacques** 138  
Pan Seared Scallops, Cider, Beurre Blanc Sauce

**Calamars Frie** 128  
Crispy Calamari & Chili Aioli

**Escargots de Bourgogne**  
1/2 Doz 98 1 Doz 168  
Burgundy Snails, Herb Butter

**Assiette de Foie Gras** 138  
Terrine de Foie Gras & Pan Fried Foie Gras,  
Toast, Quench Jam

**Assiette de Charcuterie** 178  
Foie Gras, Bayonne Ham (10M),  
Garlic Sausage, Saucisson Sec,  
Chorizo, Duck Rilette

**Assiette Mixte** 268  
Foie Gras, Bayonne Ham (10M),  
Garlic Sausage, Saucisson Sec,  
Chorizo, Duck Rillettes, Selection of  
3 Cheeses from the Board

**Camembert de Campagne** 118  
Baked Camembert, Garlic Bread

### SALADES

**Lyonnaise** 98  
Lardon, Garlic Sausage, Poached Egg

**Périgourdine** 108  
Smoked Duck Breast, Duck Gizzard,  
Foie Gras, Walnut

**Maraîchère (v)** 98  
Warm Goat Cheese Croutons

**Salade d'Asperges (v)** 108  
Asparagus, Hollandaise, Oven  
Roasted Tomato

### PLATS PRINCIPAUX

**Moules à la Marinière**  
500g 208 1kg 358  
Blue Mussels, White Wine, Lemon, French Fries  
À la Crème add 10

**Lasagne de Légumes (v)** 188  
Grilled Vegetables with Pesto Béchamel

**Côtelettes de Porc** 238  
Pork Cutlets, Mash Potato, Apple,  
Whole Grain Mustard, Calvados Sauce

**Poulet Rôti** 228  
1/2 Rosted Spring Chicken, Fingerling Potatoes,  
Roots Vegetables

**Agneau Rôti en Croûte Aux Herbes** 298  
Herb Crusted Roasted Lamb Rack,  
Mash Potatoes, Lamb Jus

**Fish of The Day** 268

### Spécialité de la Maison

Our Signatures

**Confit de Canard** 238  
Duck Leg, Garlic Sautéed Potatoes,  
Mixed Leaf Salad, Sherry Vinegar

**Tartare de Filet de Boeuf**  
150g 188 230g 258  
Toasted Baguette, French Fries

**Bouillabaisse** 258  
Provençal Seafood Stew  
(Tiger Prawns, Mussels, Perch & Crab)

**Boeuf Bourguignon** 258  
Braised Black Angus Shoulder,  
Red Wine, Bacon, Mash

### STEAK FRITES

**Onglet "Hanging Tender"**  
370g / 13oz 298

**Entrecôte "Ribeye"**  
340g / 12oz 298

**Chateaubriand Grilled  
"Tenderloin"**  
340g / 12oz 298

All Steaks served with French Fries,  
Provençal Tomato & Choice of:  
Béarnaise / Café de Paris Butter / Au Poivre

### PETIT PLATS

**Mix Green Vegetables** 68  
Asparagus, Broccolis, French beans, Snow peas

**Épinards** 68  
Buttered Spinach

**Haricots Verts Almondine** 68  
Green Beans, Toasted Almond

**Salade Composée** 58  
Mixed Leaf Salad

**Tartiflette** 78  
Potato, Bacon, Reblochon

### ASSIETTE DE FROMAGES

Camembert / Reblochon /  
ST. Maure / Bleu d Auvergne / Comte  
served with Toast and Dry Fruits

**1 Selection** 48 / **3 Selection** 128  
**5 Selection** 188

### LES DESSERTS

**Douceur du Jour** 78  
Dessert of the day

**Crème Brûlée** 78  
with Mixed Berries

**Mousse au Chocolat** 78  
with Sea Salt Caramel

**Café Gourmand** 98  
3 Selections Of The Day And Espresso Coffee

**Fondant au Chocolat** 88  
with Vanilla Ice Cream

**Apple Crumble** 78  
with Vanilla Ice Cream

### DESSERT WINE

Sauternes, Château Rieussec, Carmes, *Sauternes, France, 2011* 118

### DESSERT COCKTAIL

Lillet Blanc or Lillet Rosé, *served on ice with a slice of orange, Bordeaux* 78



# BOUCHON

BISTRO  
FRANÇAIS



## WHITE WINES

	Glass/Bottle
Chardonnay, Heritage de Carillan, <i>Languedoc, 2017</i>	70/308
Sauvignon Blanc, Séduction, <i>Languedoc, 2017</i>	78/318
Viognier, Delas Frères, <i>Rhône Valley, 2017</i>	88/408
Chardonnay, Petit Chablis, Chateau Maligny, <i>Burgundy, 2017</i>	98/448
Grenache Blend, 6ème Sens Blanc, Gerard Bertrand, <i>Languedoc, 2016</i>	98/448

Bourgogne Blanc, Domaine Vincent Girardin, <i>Burgundy, 2016</i>	498
Roh' Avel, clos de l'Elu, <i>Loire Valley 2017</i>	550
Pouilly Fumé, Eric Louis, <i>Loire Valley, 2017</i>	568
Sancerre, La Gravelière, Joseph Mellot, <i>Loire Valley, 2017</i>	608
Bourgogne Hautes-Côtes-De-Nuit Blanc, Domaine Guyon, <i>Burgundy, 2017</i>	628
Pouilly-Fuissé, Domaine Chanson, <i>Burgundy, 2015</i>	698
Chablis 1er Cru Fourchaume, Domaine Vrignaud, <i>Burgundy, 2015</i>	848

## CHAMPAGNE & SPARKLING WINES

	Glass/Bottle
Charles de Frères, Cuvée Jean-Louis, <i>Burgundy, NV</i>	78/328
Moët & Chandon, Imperial, <i>Champagne, NV</i>	148/738
Veuve Clicquot Rosé, <i>Champagne, NV</i>	790
Ruinart Blanc de Blancs, <i>Champagne, NV</i>	1300

## DESSERT WINES & FORTIFIED WINES

	Glass/Bottle
Sherry, Palomino Fino, Tio Pepe, Jerez, <i>Spain, NV</i>	68/308
Port, Fine Ruby, Taylor's, Vila Nova de Gaia, <i>Portugal, NV</i>	88/398
Monbazillac, Château Lafargue, <i>South West, 2011</i>	88/398
Sauternes, Chateau Rieussec, Carmes, <i>Bordeaux, 2011</i>	118/598

## RED WINES

	Glass/Bottle
Merlot, Baron Philippe de Rothschild, <i>Languedoc, 2017</i>	70/308
Cabernet Blend, Château Puy de Guirande, <i>Bordeaux, 2017</i>	78/318
Cabernet Sauvignon, Moulin de Gassac, <i>South of France, 2017</i>	80/338
Pinot Noir, Reserve Speciale, Gerard Bertrand, <i>Languedoc, 2017</i>	88/408
Grenache & Syrah, Côtes-du-Rhône "Saint Esprit", Delas Frères, <i>Rhône Valley, 2017</i>	98/448

Sancerre, Eric Louis, <i>Loire Valley, 2016</i>	498
Bourgogne Hautes-Côtes-De-Nuit, Antonin Guyon, <i>Burgundy, 2016</i>	598
Château Larrivau, <i>Bordeaux, Haut-Medoc, 2012</i>	628
St Joseph, Domainede Boisseyt, Les Garipelées, <i>Rhône Valley, 2017</i>	700
Saint Estephe de Calon Segur, <i>Bordeaux, St. Estephe, 2015</i>	750
Chateau Peyreau St Emilion Grand Cru, <i>Bordeaux, Saint Emilion, 2011</i>	730
Savigny les Beaune, 'Les Goudelettes,' Antonin Guyon, <i>Burgundy, 2015</i>	768
Château Clarke, <i>Bordeaux, Haut-Médoc 2011</i>	880
Châteauneuf-du-Pape, Domaine de la Janasse, <i>Rhône Valley, 2013</i>	998
Gevrey-Chambertin, Dugat-Py, <i>Burgundy, 2015</i>	1378
Chateau Magdelaine, <i>Bordeaux, St-Emilion, 2009</i>	1400
Le Haut-Medoc de Giscours, <i>Bordeaux, Haut-Medoc, 2007</i>	1600
Chateau Sociando-Mallet, <i>Bordeaux, Haut-Medoc, 2000</i>	1700
Clos Dubreuil, Bordeaux, <i>St Emilion Grand Cru, 2012</i>	2100
Smith Haut Lafitte, Bordeaux, <i>Pessac-Léognan, 1998</i>	2945
Gevrey-Chambertin, Armand Rousseau, <i>Burgundy, 2006</i>	3200

## ROSÉ WINES

	Glass/Bottle
Grenache & Syrah, Marrenon Petula, <i>Rhône Valley, 2015</i>	70/308
Grenache Blend, Whispering Angel, Château d'Esclans, <i>Provence, 2018</i>	98/468

## COCKTAILS, LIQUORS & NON-ALCOHOLICS

### MOCKTAILS

Shirley Temple <i>Ginger Ale, Lemon, Grenadine Syrup</i>	58
Virgin Moscow Mule <i>Spicy Ginger Beer, Lime Juice, Mint Leaves</i>	58
Fruit Punch <i>Apple, Pineapple, Cranberry and Hint of Fresh Lemon Juice</i>	58
Virgin Bloody Mary <i>Tomato Juice, Lemon Juice, Tabasco, Salt &amp; Pepper</i>	68

### BEERS

Kronembourg blanc ( <i>bottle 33cl</i> )	68
Kronembourg 1664 ( <i>draft 25cl or 50cl</i> )	52/82
Gallia Lager ( <i>bottle 33cl</i> )	72

### SOFT DRINKS AND JUICES

Soft Drinks <i>Coke (regular/diet) Sprite, Soda, Tonic</i>	38
Juices <i>Pineapple, Orange, Tomato, Cranberry, Apple</i>	38

### COFFEES AND TEAS

Selection of Tea	32
Espresso, Americano, decaffeinated	38
Café latte, Cappuccino, Double Espresso	42

### COCKTAILS

Kir Royal <i>Sparkling Wine, Raspberry Liquor</i>	78
El Diablo <i>Tequila, Lime, Ginger Ale, Raspberry Liquor</i>	78
Bloody Mary <i>Vodka, Tomato Juice, Lemon Juice, Tabasco, Salt and Pepper</i>	78
Mojito <i>White Rhum, Fresh Mint, Fresh Lime, Soda, Brown Sugar</i>	78
Aperol Spritz <i>Sparkling Wine, Tonic, Aperol</i>	78
Negroni <i>Dry Gin, Camapri, Sweet Vermouth</i>	88
'Saru' Espresso Martini <i>Vodka, Dry Martini, Kahlua, Espresso Shot</i>	88

### AFTER DINER

Hennessy VSOP/XO	78/148
G.E. Massenez Poire Williams	86
Patrón Xo Café	88
Calvados Payd da' uge Christian Drouin	108
Massenez Vieille Prune Brandy	108
Armagnac Château de Laubade V.S.O.P	108
Ron Zacapa 23years	118