



## Charcuterie & Fromage



### Assiette de Charcuterie 🏠★🚢 \$25.00

A selection of homemade meats, terrines and rillettes served with cornichons, mustard and crostinis

### Assiette de Fromage 🏠★ \$21.00

A selection of cheeses (4oz) served with crostinis



## Hors d'Oeuvres



### Entrée du jour 🏠

Starter of the day .....\$17.50

### Les Huitres 🚢

Half dozen fresh seasonal oysters on half shell, served with mignonette sauce .....\$21.00

### Salade d'Endives au Bleu 🏠★V

Belgian endive salad with diced apples and walnuts topped with French blue cheese .....\$18.00

### Salade Verte 🏠V

Mixed green salad made with freshest selections of the day .....\$15.00

### Gratinée Lyonnaise 🏠★

French onion soup, gratinéed with Swiss gruyère cheese .....\$15.00

### Gravlax de Saumon 🏠★🚢

Salmon gravlax of Tsar Nicolas II served with Blinis and a Dill and Chive cream .....\$18.00

### Les Escargots de Bourgogne 🏠★

Burgundy snails baked with fresh herbs and garlic butter in edible escargots pastry shells .....\$16.50

### Foie Gras de Canard 🏠★

Seared served with caramelized apples, deglazed with aged balsamic vinegar .....\$30.00



## Our Specialties



### La Bouillabaisse 🏠★🚢 \$39.95

*A Classic from Marseille*

Fresh market seafood bouillabaisse in a spicy saffron broth, served with garlic croutons and rouille dressing. A specialty of Provence.

### Le Cassoulet 🏠★ \$39.95

*A Classic from Toulouse*

Duck leg confit, in-house smoked pork belly and Toulouse sausage served over a navy bean ragoût with a hint of garlic. A specialty of the Southwest of France.



## Fish & Shellfish



### Poisson du Jour 🏠🚢

Fish of the day .....\$35.00

### Crevettes et Noix de Saint Jacques 🏠★🚢

Seared scallops and flambéed shrimp served with Bisque sauce and Vegetables .....\$38.00



## Meat & Poultry



### Viande du Jour

Meat or Poultry of the day..... \$35.00

### Le Steak Tartare *Certified Angus beef tenderloin served with French Fries*

**Classic Steak Tartare** hand chopped to order, served raw with condiments and spices..... 5oz \$34.00

**Aller-Retour Steak Tartare** Classic Steak Tartare Seared on each side..... 5oz \$34.00

### Lapin à la Moutarde

Braised Fraser Valley rabbit casserole in a French mustard seed and creamy tarragon sauce

Served with Vegetables..... \$39.00

### Tournedos *Grilled certified Angus beef tenderloin served with Vegetables*

**Filet mignon grillé** with sauce au porto and wild mushroom medley..... 7oz \$49.00

**Terre & Mer** Surf and Turf with Prawns and Scallops..... 7oz \$62.00

### Le Carré d'Agneau

Herb Crusted Rack of Lamb served with Gratin Dauphinois, Ratatouille and rosemary jus..... \$44.00

### Spaghetti à la Sauce aux Truffes

Spaghetti with a Truffle sauce..... \$26.00

*Vegetables are sourced from local organic farms*



## Sides



French Fries..... \$4.00

Bread & Butter..... \$3.00

Crostini..... \$2.00

Extra Sauce..... \$2.00

Prawn..... \$3.00

Scallop..... \$6.00

You split..... \$2.00



## Menu du Jour / Menu of the Day



**Entrée du jour + Poisson du Jour / Viande du Jour + Dessert du Jour**..... \$49.95

Starter of the Day + Fish of the Day / Meat or Poultry of the Day + Dessert of the Day

Bouchons Bistro classics

All dishes are prepared in-house with the freshest ingredients

Ocean Wise

Vegetarian