



## Charcuterie & Fromage



### Assiette de Charcuterie \$25.00

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

### Assiette de Fromage \$22.00

A selection of cheeses (4oz) served with crostinis



## Hors d'Oeuvres



### Les Huitres

Half dozen fresh seasonal oysters on half shell, served with mignonette sauce.....\$22.00

### Salade d'Endives au Bleu

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

### Salade Verte

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.....\$19.00

### Les Escargots de Bourgogne

Burgundy snails baked with fresh herbs and garlic butter in edible escargots pastry shells.....\$17.00

### Foie Gras de Canard

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



## Our Specialties



### La Bouillabaisse \$40.00

*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 \$40.00

*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.

### Le Lapin à la Moutarde \$40.00

*A Classic from Dijon*

Braised Fraser Valley rabbit in a French mustard seed and creamy tarragon sauce served with Vegetables. A specialty of Burgundy.



## Fish & Shellfish



### Crevettes et Noix de Saint Jacques ? ? ?

Seared scallops and flambéed shrimp served with Bisque sauce and Vegetables..... \$40.00

**Fish of the Day** ? ?..... Market Price

### Noix de Saint Jacques Rossini ? ? ?

Seared Scallops topped with seared foie gras, creamy truffle sauce ..... \$55.00



## Meat



### 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

### 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..... \$48.00

### Spaghetti à la Sauce aux Truffes ? V

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

? Bouchons Bistro classics

? All dishes are prepared from scratch in-house with the freshest ingredients

? Ocean Wise

V Vegetarian

