

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

BOUCHONS BISTRO

Since 2004

ASK TO YOUR SERVER THE HOLIDAYS SPECIALS

HAPPY HOLIDAYS MENU

From December 24th to December 30th
Closed on December 25th

HORS D'OEUVRES

Les Huitres 29

Half dozen of fresh oysters,
Chef's mignonette
GF DF

Salade d'Endives au Bleu 24

Belgian endive salad with apples,
walnuts & blue cheese
V GF DFO

Salade Verte 16

Butter lettuce, mixed nuts, house
vinaigrette
V GF DF

Escargots de Bourgogne 28

Burgundy snails, herbs, garlic butter,
pastry shells
GFO

Foie Gras de Canard

Seared foie gras 33
caramelized apple, aged balsamic
Poached foie gras 33
chutney, Toast
GFO DFO

FISH & SHELLFISH

Crevettes et Noix de Saint

Jacques 52 NEW

Scallops, prawns, creamy Risotto
Truffle
GFO

OUR SPECIALTIES

La Bouillabaisse 50

A Classic from Marseille
Market seafood, saffron broth, rouille,
garlic, toast
GFO DF

Le Cassoulet 50

A Classic from Toulouse
Duck confit, pork belly, Toulouse
sausage, navy bean ragout
GFO DF

Vol au Vent 45

A Classic from Normandy
Puff Pastry, babies Scallops, Salmon,
shrimp, mushrooms, Dieppoise sauce
GFO

EVENTS

New Years' Eve

Fix Menu on December 31st
1st seating from 4:30 to 6:30
3 courses \$115
2nd seating from 7:00 to late
4 courses \$135

Holidays Closing

From January 1st to 29th, 2026
Reopening January 30th, 2026

Valentine's Day

February 14th, 2026
Fix Menu \$109

Valentine's Brunch

February 15th, 2026
Buffet \$59

**Wine Dinner Pairing with
Loire Valley**
on March 2026

MEAT

Bouchée a la Reine 42 NEW

Puff Pastry, chicken, mushrooms
cream, vegetables
GFO

Tournedos

Grilled Certified Angus Beef tenderloin,
vegetables & potatoes (6oz / 170g)
GF DF

Filet mignon grillé 62

beef reduction sauce

Terre & Mer Surf and Turf 72

prawns & scallops

Rossini 77

seared foie gras, truffle sauce

Le Carré d'Agneau 59

Herb-crusted rack of lamb, butter
purée, roasted vegetables
GFO DFO

Gnocchi à la Parisienne 29 NEW

Truffle Cream
VO

SIDES

Homemade French Fries 8

Homemade Truffle Fries 15

Bread & Butter 4

Crostini 2

Extra Sauce 3

Prawn 3

Scallop 7

You Split 2

Menu Legend

V Vegetarian - VO Vegetarian Option - GF Gluten Free - GFO Gluten Free Option – DF Dairy Free – DFO Dairy Free Option

"The consumption of RAW oysters & meats poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination"

Join us for your Special Event (Private Dining, Cocktail, Catering)
Send us your request at bfbouchons@gmail.com

Group of 8 people or more: gratuity 20% applied

Joyeuses
Fêtes