

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 24<sup>th</sup> to December 30<sup>th</sup>  
Closed on December 25<sup>th</sup>

### 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 31<sup>st</sup>

1<sup>st</sup> seating from 4:30 to 6:30

3 courses \$115

2<sup>nd</sup> seating from 7:00 to late

4 courses \$135

#### Holidays Closing

From January 1<sup>st</sup> to 29<sup>th</sup>, 2026

Reopening January 30<sup>th</sup>, 2026

#### Valentine's Day

February 14<sup>th</sup>, 2026

Fix Menu \$109

#### Valentine's Brunch

February 15<sup>th</sup>, 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](mailto:bfbouchons@gmail.com)

Group of 8 people or more: gratuity 20% applied

Joyeuses  
Fêtes