

FRUITS DE MER

*Huîtres oysters \$20.00 ½ doz.	Moules mussels \$7.00 1 doz.
Crevettes shrimp \$19.00	Demi-Homard ½ lobster market price
*Palourdes clams \$1.95 ea.	Crabe crab market price

*Petit Plateau

½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$70.00

*Grand Plateau

1 lobster, 16 oysters, 4 shrimp,
8 clams, 10 mussels, seasonal crab,
special selection
\$118.00

*Caviar d'Esturgeon

California Sterling white sturgeon caviar
with toasted brioche & crème fraîche
\$85.00 (1 oz.)

SALADES

Laitue

bibb lettuce & garden herbs
with house vinaigrette
\$11.50

Salade Maraîchère au Chèvre Chaud

mixed greens, warm goat cheese
& herbes de Provence
with red wine vinaigrette
\$13.25

Salade de Cresson et d'Endives au Roquefort, Pommes et Noix

watercress-endive salad,
Fuji apples, Roquefort & walnuts
with walnut vinaigrette
\$13.25

*Salade Lyonnaise

escarole, frisée, bacon lardons,
poached egg & bacon vinaigrette
with Palladin croûtons
\$14.75

PLATS PRINCIPAUX

*Steak Frites

pan-seared flat iron,
caramelized shallots & maître d'hôtel butter,
served with French fries
\$37.50

*Steak Bouchon

pan-seared eye of the rib & sauce Béarnaise,
served with French fries
\$59.00

Poulet Rôti

roasted chicken with Brussels sprouts,
bacon lardons, chestnuts & chicken jus
\$29.75

*Gigot d'Agneau

roasted leg of lamb with riz rouge,
forest mushrooms, garlic cream & lamb jus
\$35.50

Boudin Noir

blood sausage with potato purée
& white wine poached apples
\$27.95

*Saumon Poêlé

pan-seared Scottish salmon with leeks,
fines herbs & beurre blanc
\$35.25

*Truite Grenobloise

sautéed Idaho rainbow trout with
cauliflower florets, capers, lemon suprêmes,
brioche & beurre noisette
\$28.75

Moules au Safran

Maine bouchot mussels
steamed with white wine, Dijon mustard & saffron,
served with French fries
\$28.75

Gnocchi à la Parisienne

sautéed gnocchi with winter vegetables
\$26.75

*Croque Madame

grilled ham & cheese sandwich
on brioche with a fried egg & sauce Mornay,
served with French fries
\$18.95

HORS-D'OEUVRES

Olives Marinées

marinated olives
\$5.00

Oeufs Mimosa

4 deviled eggs
\$5.50

*Assiette de Charcuterie

served with pickled vegetables
\$18.50

EN JAR

*Rillettes aux Deux Saumons

fresh & smoked salmon rillettes
served with toasted croûtons
\$17.75

Parfait de Foie Gras

served with toasted baguette
\$28.50

DEBUT

Soupe à l'Oignon

caramelized sweet onions
with beef jus, country bread
& Comté cheese
\$11.50

Pâté de Campagne

country style pâté with watercress,
cornichons & radishes
\$14.75

*Tartare de Saumon

salmon tartare, hard boiled eggs,
red onions, capers & crème fraîche,
served with toasted croûtons
\$17.25

Escargots à la Bourguignonne

Burgundy snails,
parsley-garlic butter
& Bouchon Bakery puff pastry
\$17.00

Confit de Canard

crispy duck leg confit,
sauerkraut & duck jus
\$17.00

*Foie Gras Sauté

seared foie gras du jour
\$28.50

FROMAGES

*Fromage du Jour

selection of cow, sheep or goat
artisanal cheese,
served with seasonal garnishes
& pecan-raisin crackers

\$9.75 ea.

3pc. (tasting portion) \$17.00

~

**"Un repas sans fromage
c'est comme une journée
sans soleil."**

~

SAISON DE LA TRUFFE

Gnudi aux Truffes

ricotta-parmesan dumplings

Pâtes aux Truffes

house-made pasta

Risotto aux Truffes

carabinieri rice risotto

Black winter truffles from Périgord

\$48.00

LES ACCOMPAGNEMENTS

Pommes Frites

French fries
\$8.00
with truffle
\$18.00

Choux de Bruxelles

roasted Brussels sprouts
& bacon lardons
\$9.00

Purée de Pommes de Terre

potato purée
\$8.00

Champignons de Paris

button mushrooms
glazed with veal jus
\$9.00

Épinards

sautéed spinach
\$9.00