

BOUCHON

BISTRO

FRUITS DE MER

<b>*Huîtres</b> oysters \$20.00 ½ doz	<b>Crevettes</b> shrimp \$19.00	<b>*Palourdes</b> clams \$1.95 piece	<b>Moules</b> mussels \$7.00 1 doz	<b>Demi-Homard</b> ½ lobster \$17.50	<b>Ceviche</b> \$13.50
<b>*Petit Plateau</b> ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$70.00	<b>*Caviar d’Esturgeon</b> California Sterling white sturgeon caviar with toasted brioche & crème fraîche \$65.00 (1 oz)			<b>*Grand Plateau</b> 1 lobster, 16 oysters, 4 shrimp, 8 clams, 10 mussels, ceviche, special selection \$118.00	

PETIT DÉJEUNER

<b>Assortiment de Pâtisserie</b>	<b>*Omelette</b>	<b>Ouefs Bénédicte</b>	<b>Gaufres</b>	
Bouchon Bakery pastries \$15.00 / 4 pc.	forest mushrooms & Gruyère cheese omelette, served with mixed greens \$19.50	English muffin, Hobbs’ smoked pork loin, poached eggs with sauce Hollandaise \$21.50	sourdough waffles with caramelized bananas & crème chantilly \$14.00	
<b>*Oeufs Mimosa</b>	<b>*Oeufs</b>	<b>Beignets du Jour</b>	<b>Bacon</b>	<b>Saucisse</b>
4 deviled eggs \$5.50	2 eggs any style \$5.50	doughnuts \$7.00 / 2 pc.	applewood smoked Hobbs Shore bacon \$8.00	breakfast sausage \$8.00

SALADES ET HORS-D’OEUVRES

<b>Salade Maraîchère au Chèvre Chaud</b> mixed greens, warm goat cheese & herbes de Provence with red wine vinaigrette \$13.25	<b>Salade d’Haricots Verts et Tomates</b> heirloom tomato salad with haricots verts, niçoise olives, fennel, white anchovies & basil vinaigrette \$13.00	<b>Fleurs de Courgette</b> crispy squash blossoms served with basil & parmesan aioli \$12.00
<b>Cobb Salad</b> Mary’s Farm chicken, chopped young lettuce, tomatoes, Hass avocado, Roquefort, hen egg & bacon lardons \$26.00	<b>*Salade de Saumon</b> grilled Scottish salmon with pearl cous cous, corn, pickled blueberries, radish, mixed greens & house vinaigrette \$28.00	
<b>*Salade Lyonnaise</b> escarole, frisée, bacon lardons, poached egg & bacon vinaigrette with Palladin croûtons \$14.75	<b>Quiche du Jour</b> served with mixed greens \$16.50	<b>*Tartare de Saumon</b> salmon tartare, hard boiled eggs, red onions, capers & crème fraîche, served with croûtons \$17.25

PLATS PRINCIPAUX

<b>*Steak &amp; Eggs</b> pan-seared flat iron, caramelized shallots & a sunny side up egg, served with French fries \$38.00	<b>Chicken &amp; Waffles</b> roasted chicken with a bacon & chive waffle, maple syrup & sauce chasseur \$29.75	
<b>*Truite Amandine</b> sautéed Idaho rainbow trout with haricot verts, toasted almonds & beurre noisette \$28.75	<b>Boudin Blanc</b> white sausage with soft scrambled hen eggs & beurre noisette \$27.95	<b>*Haché du Jour</b> hash of the day, served with market vegetables, a sunny side up egg & whole wheat toast market price
<b>*Croque Madame</b> ham & cheese sandwich on brioche with a fried egg & sauce Mornay, served with French fries \$18.95	<b>*Le Burger Bouchon</b> grilled prime beef burger on a pain au lait bun with beefsteak tomatoes, lettuce, house pickles & French fries \$19.50	

LES ACCOMPAGNEMENTS

<b>Haricots Verts</b> glazed French green beans \$9.00	<b>Pommes Frites</b> French fries \$8.00 with truffles \$18.00	<b>Épinards</b> sautéed spinach \$9.00
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