



bistro & oyster bar

BY CHEF DANIEL BOULUD

MARKET SPECIALS

Warm White Asparagus Salad

Poached Egg Dressing, Fines Herbes
Toasted Almonds

28

Organic Chicken "Fricassée"

Morel Mushrooms, Spring Garlic

39

Oysters "Rockefeller"

Oysters & Creamed Spinach Gratin
3Pcs 25 | 6 Pcs 45

BOUCHON BEVERAGE SELECTION

with the Purchase of a Bouchon Menu



McGuigan Chardonnay

2017 South Eastern, Australia 14

McGuigan Merlot

2016 South Eastern, Australia 14

Peach Iced Tea 8

MENU BOUCHON

TWO COURSES 52 | THREE COURSES 62

Sunday—Thursday All Night Long

Friday & Saturday until 7:00pm

White Asparagus Soup

Potato, Leeks, Fines Herbes

Warm Duck Salad

Sweet & Sour Cabbage, Pine Nuts
Goat Cheese

Petit Tarte Flambée

Fromage Blanc, Bacon, Onions

Cavatelli Lamb Ragout

English Peas, Mint

Moules-Frites

Leeks, Garlic Butter Broth
French Fries

Herb Roasted Chicken Breast

Creamed Spinach, Wild Mushroom Sauce

Duo of Artisanal Cheeses

Époisses de Bourgogne & Saint-Marcellin

Chocolate Banana Tart

Tropical Gelée, Hazelnut Crumble
Jivara Ice Cream

Strawberry-Pistachio Gâteau

Rhubarb Compote, Caramelized Pistachio
Yogurt Sorbet

Assorted Ice Cream & Sorbet

Chef's Selection

Prices listed are subject to GST & Service Charge

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