

{ **BOUCHON** }
CORAL GABLES

L'EXPRESS

LUNCH | 12:00-3:00PM

WINE & COCKTAILS / \$12 each

Selection du Sommelier Red, White or Rosé

COCKTAILS

French 75

Gin, Crémant d'Alsace

Hemingway Daiquiri

Rum, Luxardo Maraschino

APPETIZERS

Soupe du Jour

soup of the day

~ or ~

Laitue

Bibb lettuce & garden herbs with house vinaigrette

~ or ~

Pâté de Campagne

country style pâté with watercress, cornichons & radishes

~ or ~

Salade Maraîchère au Chèvre Chaud

mixed greens, warm goat cheese, baguette croûton & herbes de Provence
with red wine vinaigrette



ENTRÉES

TAK Room Burger

American wagyu cheeseburger, lettuce, red onion, tomatoes,
dill pickles & secret sauce served with French fries

~ or ~

Croque Madame

grilled ham & cheese sandwich on brioche with a fried egg & sauce Mor-
nay,
served with French fries

~ or ~

Poulet Tartine

chicken waldorf tartine with walnuts, Fuji apples, grapes & Bibb lettuce
on toasted pain de campagne served with French fries

~ or ~

Gnocchi à la Parisienne

sautéed parisienne gnocchi served with petits pois, morel mushrooms,
radish, Fiore Sardo & caramelized onion emulsion

\$36.00 per person

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.