

{ B O U C H O N }

SEAFOOD

***Huîtres**
oysters
\$34.00 ½ doz.

Demi-Homard
½ lobster
\$37.00

Crevettes
4 shrimp
\$28.00

***Palourdes**
clams
\$3.00 ea.

***Petit Plateau**
½ lobster, 10 oysters,
2 shrimp, 4 clams
\$98.00

***Grand Plateau**
1 lobster, 22 oysters,
6 shrimp, 6 clams
\$185.00

***Regiis Ova Ossetra Caviar**
served with traditional
accoutrements & toasted brioche
\$130.00 (1 oz.)

STARTERS

Œufs Mimosa
4 deviled eggs
\$10.00

Soupe à l’Oignon
caramelized sweet onions
with beef jus, country bread
& Comté cheese
\$26.00

Escargots de Bourgogne
Burgundy snails, parsley-garlic butter
& Bouchon Bakery puff pastry
\$24.00

***Salade Lyonnaise**
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$22.50

Pain Perdu
French toast served with crème chantilly
& seasonal fruit
\$17.50

Parfait au Yaourt
Greek yogurt with Bouchon Bakery
granola & mixed berries
\$18.50

Flacons d’Avoine
jumbo rolled oats, almond milk, chia seeds,
madjool dates, seasonal fruit, almond butter,
mixed nut seed & grain granola
\$18.50

MAIN COURSES

***Steak Frites**
pan-seared filet steak,
caramelized shallots & maître d’hôtel butter,
served with French fries
\$59.00

Poulet et Gaufres
roasted chicken with sourdough waffle,
Crown maple syrup & sauce Chasseur
\$39.00

Merguez Hash
crispy Yukon gold potatoes, piquillo peppers, pickled red onion,
Hen of the Woods mushrooms, lamb jus,
sunny side up egg & grilled pain de campagne
\$36.00

***Bénédicté au Crabe**
jumbo lump crab with Bouchon Bakery English muffin,
two poached eggs, sweet corn, roasted mushrooms
& sauce Hollandaise
\$41.00

Quiche du Jour
Bouchon Bakery quiche served with mixed greens
\$24.00

Toast à l’Avocat
grilled pain de campagne, Hass avocado,
radish & ricotta salata
\$21.00

***TAK Room Burger**
American wagyu cheeseburger, lettuce,
red onion, tomatoes, dill pickles & secret sauce
served with French fries
\$36.00

***Salade de Saumon**
pan-seared Scottish salmon with marinated heirloom
tomatoes, cucumbers, red onion & Palladin
croûtons with red wine vinaigrette
\$39.00

Poulet Tartine
chicken waldorf tartine with walnuts,Fuji apples,
grapes & Bibb lettuce on toasted pain de campagne
served with French fries
\$29.00

ACCOMPANIMENTS

**Pommes
Lyonnaise**
Yukon gold
potatoes &
caramelized
onions
\$15.00

Epinards
sautéed
spinach
\$12.00

Bacon
applewood
smoked bacon
\$15.00

**Pommes
Frites**
French fries
\$12.00
with truffles
\$19.00

*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.

PLEASE NOTE THAT THE CHECK INCLUDES AN 18% SERVICE CHARGE.

Coral Gables, Florida | telephone 305.990.1360

Summer 2026