

{ B O U C H O N }

Joyeuses Pâques | 5 Avril 2026

FRUITS DE MER

***Huîtres**
oysters
\$34.00 ½ doz.

Moules
mussels
\$24.00 1 doz.

Crevettes
4 shrimp
\$28.00

Demi-Homard
½ lobster
\$37.00

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

***Petit Plateau**
½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$98.00

***Grand Plateau**
1 lobster, 18 oysters, 6 shrimp,
6 clams, 12 mussels
\$185.00

CAVIAR

***Regiis Ova Ossetra Caviar**
served with traditional accoutrements
& toasted brioche
\$150.00 (1 oz.)

HORS-D'OEUVRES

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

Toast à l'Avocat
grilled pain de campagne, piquillo marmalade,
Haas avocado, radish & ricotta salata
\$21.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$24.00

***Terrine de Foie Gras de Canard**
with toasted baguette
\$36.00

Sélection de Fruits de Saison
seasonal fruit plate
\$21.00



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DÉBUT

***Tarte au Saumon Fumé**
smoked salmon with everything bagel tart,
crème fraîche & caper dill vinaigrette

ou

Parfait au Yaourt
vanilla scented Greek yogurt, Bouchon Bakery
granola, fresh fruit & lemon scone

ou

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

ou

Soupe à la Tomate
San Marzano tomato soup with garlic crouton & Comté cheese

PLATS PRINCIPAUX

***Bénédictine au Crabe**
jumbo lump crab with Bouchon Bakery
English muffin, two poached eggs,
English peas, roasted mushrooms & sauce Hollandaise

ou

Crevettes et Grits
pan-seared shrimp with Anson Mills grits,
sauce Thermidor & chow chow relish

ou

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

ou

***Steak et Œufs**
grilled New York steak served with two eggs any style,
crispy hash browns, sauce Bearnaise
& toasted pain de campagne

DESSERTS

Mignardises

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\$80.00 per person

CHILDREN'S MENU

Petit-Déjeuner Américain
two scrambled eggs served with
bacon and sausage, toast &
side of fruit

Gaufres au Levain
sourdough waffle with
Valrhona chocolate chips
& Crown maple syrup

\$19.00

LES ACCOMPAGNEMENTS

**Pommes
Lyonnaise**
Yukon gold pota-
toes & caramel-
ized onions
\$14.00

Epinards
sautéed
spinach
\$12.00

**Saucisse
or Bacon**
breakfast
sausage or
applewood
smoked bacon
\$14.00

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

CHEF DE CUISINE JAIME ESTRADA