

{ B O U C H O N }

FRUITS DE MER

- *Huîtres**
oysters
\$34.00 ½ doz.

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

***Petit Plateau**
½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$105.00

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

***Regiis Ova Sturgeon Caviar**
served with traditional
accoutrements & toasted brioche
\$150.00 (1 oz.)
- Moules**
mussels
\$24.00 1 doz.

Demi-Homard
½ lobster
\$37.00

D É B U T

- Laitue**
Bibb lettuce & garden herbs
with house vinaigrette
\$18.50
- *Salade Lyonnaise**
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$22.50
- Escargots de Bourgogne**
Burgundy snails, parsley-garlic butter
& Bouchon Bakery puff pastry
\$24.00
- Soup à l’Oignon**
caramelized sweet onions with
beef jus, country bread &
Comté cheese
\$26.00



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PLATS PRINCIPAUX

- *Steak Frites**
pan-seared flat iron steak,
caramelized shallots & maître d’hôtel butter,
served with French fries
\$59.00
- Moules au Safran**
Maine bouchot mussels steamed with white wine,
Dijon mustard & saffron, served with French fries
\$45.00
- *TAK Room Burger**
American wagyu cheeseburger, lettuce,
red onion, tomatoes, dill pickles & secret sauce
served with French fries
\$36.00
- *Croque Madame**
grilled ham & cheese sandwich
on brioche with a fried egg & sauce Mornay,
served with French fries
\$29.50
- *Salade de Saumon**
pan-seared Scottish salmon with mixed greens,
marinated spring vegetables & 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
- Pain Perdu**
French toast served with crème chantilly
& seasonal berries
\$17.50
- Quiche du Jour**
Bouchon Bakery quiche
served with mixed greens
\$24.00

LES ACCOMPAGNEMENTS

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

Epinards
sautéed spinach
\$15.00
- Saucisse ou Bacon**
Hobbs’ breakfast sausage or
applewood smoked bacon
\$15.00

Pommes Frites
French fries | \$10.00
with truffles | \$19.00

COCKTAILS | \$18 each

- Cafe Olé**
Aged Rum, Calvados,
Licor43,
Cream, Espresso

Le Retour
White Rum,
Cognac, Cointreau,
Crème de Cassis,
Pineapple Juice
- Spritz Amandine**
Gin, Cognac,
Orgeat, Sparkling Wine

Voleur de Vélo
Gin, Campari,
Grapefruit Juice,
Club Soda

*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.