

BOUCHON

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

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

PÂTISSERIES

Assortiment de Pâtisseries
assorted Bouchon Bakery pastries
\$7.00 each
\$25.00 4pc.
croissant, pain au chocolat, almond croissant,
cheese danish or blueberry muffin

DÉBUT

Sélection de Fruits de Saison
seasonal fruit plate
\$21.00

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

Escargots de Bourgogne
Burgundy snails, parsley-garlic butter
& Bouchon Bakery puff pastry
\$23.00

***Foie Gras Poêlé**
seared foie gras du jour
\$36.00

Biscuit au Babeurre
Bouchon Bakery buttermilk biscuit,
black pepper gravy, Hobbs' bacon & sausage,
Hook's cheddar & Fresno chili
\$21.00

***Saumon Fumé**
smoked salmon with lemon crème fraîche,
onion, fried capers, served with watercress
salad & toasted pumpernickel
\$26.00

Quiche Florentine
Bouchon Bakery quiche Florentine
served with mixed greens
\$24.00



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BRUNCH

Steak Pané
breaded top sirloin, country gravy, two scrambled eggs,
Bouchon Bakery buttermilk biscuit
\$38.00

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

***Petit-Déjeuner Américain**
two eggs any style with bacon, sausage, pommes Lyonnaise,
toasted pain de campagne & a Bouchon Bakery pastry
\$34.00

***Bénédictine au Crabe**
jumbo lump crab with Bouchon Bakery English muffin,
two poached eggs, English peas, roasted mushrooms,
onion confit & sauce Hollandaise
\$41.00

***Hachis de Merguez**
housemade merguez sausage hash served with two eggs
any style & toasted pain de campagne
\$29.50

PLATS PRINCIPAUX

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

***Steak Bouchon**
grilled American wagyu eye of the rib with
two eggs any style, pomme darphine & sauce Béarnaise
\$95.00

Ad Hoc Fried Chicken Sandwich
fried chicken breast, dill pickles,
Hoc slaw & Bouchon Bakery bun served with French fries
\$34.00

***Croque Madame**
grilled ham & cheese sandwich
on brioche with a fried egg & sauce Mornay,
served with French fries
\$29.50

***Salade de Saumon**
grilled Scottish salmon with mixed greens,
marinated spring vegetables & onion vinaigrette
\$39.00

LES ACCOMPAGNEMENTS

**Pommes
Lyonnaise**
Yukon gold
potatoes &
caramelized
onions
\$12.00

Epinards
sautéed
spinach
\$12.00

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

**Pommes
Frites**
French fries
\$10.00
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.