

# LE BOUCHON

-BISTRO LYONNAIS-

## ENTRÉES

Foie Gras au Torchon \$22

Muscat Grape, Maldon Salt, Brioche

Pâté de Canard Aux Pistache \$13

Bacon-Wrapped Duck Pâté,

House Pickles, Mustard

Parfait \$11

Duck & Rabbit Liver Mousse, Rhubarb Jam,

Seed & Nut Medley

Assiette Lyonnaise \$20

Daily Selection of House-Made Charcuterie

Escargots à la Bourguignonne \$11

Snails, Garlic & Parsley Butter

Tarte à l'Oignon Alsacienne \$10

Caramelized Onions, Raclette, Cheek Bacon

Brandade Morue \$11

Salt Cod, Potatoes, Olive Oil, Garlic

Steak Tartare \$12

Top-Sirloin, Cured Egg, Gribiche, Quail Egg

Salmon Rillettes \$13

Smoked Salmon, Crispy Lentils,

Smoked Trout Roe

Moules à la Provençal \$15

Lillett, Basil, Tomatoes, Garlic, Shallots

Cuisses à la Bourguignonne \$12

Sautéed Frog Legs, Garlic Butter,

Grilled Lemon

Soupe à l'Oignon Gratinée \$10

Beef Broth, Caramelized Onion,

Gruyère, Crouton

Salade Maison \$9

Red Oak, Clementine,

Crème Fraîche Vinaigrette

Fried Goat Cheese Salad \$12

Baby Beets, Radicchio, Frisée,

Pistachio, Asparagus

Salade Lyonnaise \$10

Frisée, Escarole, Poached Egg,

Lardons, Croutons, Mustard Vinaigrette

## -SPÉCIAUX-

Monday - 1/2 Price Wine by the Bottle

Tuesday - \$35 Three Course Prix-Fixe

Thursday - \$1.00 Oysters at the Bar

## -LES PLATS-

Steak Frites

Grilled Top-Sirloin, Hand-Cut Fries

with Maître d' Butter \$26

with Sauce au Poivre \$31

Lapin En Croute \$26

Confit Rabbit, Sunchoke Velouté,

Foie Gras Sausage, Pot Pie Vegetables

Poulet Rôti \$25

Green Circle Chicken, Robuchon Potatoes,

Green Beans, Chicken Skin Jus

Parisian Style Gnocchi \$22

Romesco Sauce, Ramps, Fiddlehead Ferns,

Trumpet Mushrooms, Pea Shoots,

Pecorino, Pine Nuts

Assiette L'agneau Marocaine \$27

Honey-Sesame Lamb Ribs, Merguez, Farro

Tabbouleh, Ras Ek Hanout Carrots,

Yogurt, Harissa

Pot-Au-Feu \$27

Corned Wagyu Brisket, Chicken Thigh,

Red Wine Braised Oxtail, Bone Marrow,

Glazed Vegetables, Horseradish

Fjord Troute en Croute \$25

Asparagus, Rosé Beurre Blanc,

English Pea Mousse

Bouillabaisse \$28

Monkfish, Lobster, Mussels,

Clams, Octopus, Saffron Broth, Croutons

## -PLATS POUR 2-

Canard Rôti \$59

Whole Roasted Pekin Duck, Sauce Bigarade,

Duck Fat Spaetzle, Braised Cabbage, Bacon

Côte de Bœuf M.P.

32-Ounce Bone-In Ribeye for Two,

Hand-Cut Fries, Balsamic Red Onions,

Sauce Bordelaise

## -ACCOMPAGNEMENTS-

Pommes Frites with Espelette Aioli \$7

Robuchon Potatoes \$6

Sautéed Green Beans \$7

Long Grain Wild Rice \$5

Duck-Fat Fried Pig Ears \$6

Duck Fat Spaetzle \$6

Raclette Macaroni Gratin \$8