

# LE BOUCHON

-BISTRO LYONNAIS-

## ENTRÉES

- Foie Gras au Torchon \$22  
Red Plum, 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, Croutons
- 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
- Tuna Niçoise Crudo \$15  
Green Beans, Olive, Tomato, Quail Egg,  
Fried Capers, Anchovy 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
- Poulet Rôti \$25  
Green Circle Chicken, Robuchon Potatoes,  
Green Beans, Chicken Skin Jus
- Parisian Style Gnocchi \$22  
Romesco Sauce, Trumpet Mushrooms,  
Eggplant, Zucchini, Pine Nuts, Pea Shoots,  
Goat Cheese
- Assiette L'agneau Marocaine \$27  
Honey-Sesame Lamb Ribs, Merguez, Farro  
Tabbouleh, Ras Ek Hanout Carrots,  
Yogurt, Harissa
- 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
- Dover Sole M.P.  
Ratatouille, Pommes Purée, Pistachio Pistou

## -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

established 1993