

LE BOUCHON

-BISTRO LYONNAIS-

ENTRÉES

Gougeres \$12

French Cheese Puffs

Boeuf Bourguignonne Dumplings \$16

Soubise, Bordelaise, Short Ribs, Carrots

Foie Gras a la Quebécois \$22

Almond Pancake, White Cheddar,
Maple Sauce, Bacon, Potato

Pâté de Lapin Aux Pistache \$14

Bacon-Wrapped Rabbit Pâté,
House Pickles, Mustard, Rabbit Gelée

Parfait \$12

Duck & Rabbit Liver Mousse, Fig Jam,
Seed & Nut Medley

Assiette Lyonnaise \$22

Daily Selection of House-Made Charcuterie

Escargots à la Bourguignonne \$12

Snails, Garlic & Parsley Butter

Tarte à l'Oignon Alsacienne \$11

Caramelized Onions, Raclette, Cheek Bacon

Brandade Morue \$12

Salt Cod, Potatoes, Olive Oil, Garlic

Steak Tartare \$13

Top-Sirloin, Cured Egg, Gribiche, Quail Egg

Moules à la Provençal \$16

Lillett, Basil, Tomatoes, Fennel, Shallots

Cuisses à la Bourguignonne \$13

Sautéed Frog Legs, Garlic Butter,
Grilled Lemon

Soupe à l'Oignon Gratinée \$11

Beef Broth, Caramelized Onion,
Gruyère, Croutons

Salade Maison \$10

Red Oak, Clementine,
Crème Fraîche Vinaigrette

Salade de Pomme \$11

Arugula, Manchego, Hazelnuts,
Gooseberries, Cider Vinagrette

Salade Lyonnaise \$11

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 \$27
with Sauce au Poivre \$32

Poulet Rôti \$26

Green Circle Chicken, Robuchon Potatoes,
Haricots vert, Chicken Skin Jus

Duck Egg Raviolo \$21

Burgundy Truffles, Fromage Blanc,
Maitake Mushrooms

Cassoulet Toulousain \$29

Pork Belly, Duck Confit, Lamb Stew,
Smoked Ham, White Beans

Lapin en Croûte \$27

Rabbit Confit, Sunchoke Veloute,
Rabbit Sausage, Root Vegetables

Bouillabaisse \$29

Monkfish, Lobster, Mussels,
Clams, Octopus, Saffron Broth, Croutons

Pot-au-Feu \$28

Corned Brisket, Oxtail, Bone Marrow,
Pork Belly, Cabbage, Bok Choy, Potatoes,
Vietnamese Pho Broth

Fjord Trout en Croûte \$26

Cider Beurre Blanc, Baby Potatoes,
Spaghetti Squash, Cauliflower

-PLATS POUR 2-

Canard Rôti \$60

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 \$7

Duck Fat Spaetzle \$6

Raclette Macaroni Gratin \$8