

} B O U C H O N }

BRUNCH

P A S T R Y

Croissant	\$3.75
Pain au Chocolat	\$4.00
Pecan Sticky Bun	\$4.25
Almond Brioche	\$3.25
Cheese Danish	\$4.25
Banana Nut Muffin	\$3.50
Scone	\$3.75
Bouchon Pastry Basket (Assortment of Four Bouchon Artisan Pastries)	\$13.00

B R E A D S

Brioche & Jam	\$3.00
Wheat Toast & Jam	\$2.50
Cranberry Toast & Jam	\$3.00
Baguette & Cream Cheese	\$4.00
Baguette with Butter, Jams & Nutella spread	\$4.00

Beignets du Jour - Housemade spiced doughnuts with Bouchon Bakery Jam	\$7.00

F R U I T & Y O G U R T

Housemade Maple-Almond Granola	\$6.00
Yogurt Parfait	\$6.00
Yogurt with Honey	\$6.00
Tropical Fruit Salad	\$8.00
Ruby Red Grapefruit with Garden Mint	\$8.00
Cinnamon Oatmeal with Candied Orange Peel & Raspberry Puree	\$7.00

S P E C I A L T I E S

Breakfast Américaine	Two eggs any style served with bacon, country sausage & toasted brioche. Your choice of a breakfast pastry, fresh juice & Bouchon blend coffee.	\$22.00
Bouchon French Toast	Bread pudding style with warm layers of brioche, custard & apples. Served with maple syrup	\$12.00
Sourdough Waffles	Sourdough waffles with bananas, toasted walnuts, maple syrup & Tahitian vanilla bean butter	\$12.00
Oeuf & Boudin Blanc	White sausage with scrambled eggs, croissant & beurre noisette	\$22.00
Omelette du Jour	Three egg omelette with country sausage or bacon & toasted brioche	\$17.00
Corned Beef Hash	Corned beef hash served with two eggs any style & toast	\$18.00
Croque Madame	Toasted ham & cheese on brioche with a fried egg & mornay sauce. Served with pommes frites	\$18.95
Salmon Baguette	Smoked salmon with a petite baguette, chive cream cheese, red onion, tomato & capers	\$16.00
Quiche du Jour	Classic French tart with a savory custard filling	\$13.50
Chicken & Waffles	Roasted chicken, bacon and chive waffle, Tahitian vanilla bean butter & sauce Chasseur	\$26.00
Steak Frites	Pan-seared prime flat iron served with maître d'hôtel butter & pommes frites	\$33.50
Truite Amandine	Pan-roasted trout with haricots verts, toasted almonds & beurre noisette	\$25.00
Moules au Safran et à la Moutarde	Maine bouchot mussels steamed in white wine, mustard & saffron, served with pommes frites	\$25.50
Tartine du Tuna	Open-faced sandwich served on toasted levain bread with pommes frites	\$17.00
Ham Steak & Eggs	Nueske Farms ham steak, two eggs any style, Lyonnaise potatoes & toast	\$25.00

S I D E D I S H E S

Country Bacon	\$5.50
Country Sausage	\$5.50
Country Ham	\$5.50
Pommes Frites	\$5.00
Lyonnaise Potatoes	\$5.00
Épinards - Sautéed Spinach	\$5.00

{ BOUCHON }

FRUITS DE MER

(Available after 11:00 am)

Grand Plateau

1 lobster, 16 oysters, 8 shrimp,
8 clams, 10 mussels, seasonal crab,
special selection
\$110.00

Petit Plateau

1/2 lobster, 8 oysters, 4 shrimp,
4 clams, 8 mussels
\$65.00

Huîtres

oysters
\$18.00 1/2 doz

Moules

mussels
\$7.00/1 doz

Crevettes

shrimp
\$19.00 1/2 doz

Demi-Homard

1/2 lobster
market price

Palourdes

clams
\$1.95/piece

Crabe

crab
market price

SALADES ET HORS D'OEUVRES

Salade Maraîchère au Chèvre Chaude

mixed greens with red wine vinaigrette,
warm goat cheese & Herbes de Provence
\$9.75

Laitue

bibb lettuce with garden herbs
\$9.75

Soupe du Jour

\$9.00

Rillettes aux Deux Saumons

fresh & smoked salmon rillettes with toasted croutons
\$14.75

Terrine de Foie Gras de Canard

served with toasted baguette
\$25.00 \$49.00
(2.5 oz.) (5 oz.)

CAVIAR

Sterling White Sturgeon

with toasted brioche
& crème fraîche
\$135.00
(2 oz.)

CHAMPAGNE COCKTAILS

(All cocktails \$12.50)

Bellini - white peach puree, Marie Brizard peche, Albrecht Cremant, raspberry

D'Artagnan - Laubade VSOP, Grand Marnier, orange juice, Montand Brut

Champagne Cocktail - sugar, Angostura bitters, Montand Brut, twist

Strawberry Fields - Fragoli wild strawberry liqueur, Albrecht Cremant

French 75 - Plymouth gin, simple syrup, lemon, Montand Brut, twist

Kir Royal - creme de cassis, Montand Brut, twist

Mimosa - orange juice, Montand Brut

Golden Herbs - Yellow Chartreuse, Albrecht Cremant

Hibiscus - edible hibiscus flower and syrup, Albrecht Cremant

French 77 - St. Germain, lemon, Montand Brut, twist

FROMAGES

(Served with honeycomb)

Bellwether Farm Pepato

sheep's milk

Hook's Bleu

cow's milk

Evangeline

goat's milk

Abondance

cow's milk

Teahive

cow's milk

Brin d'Amour

sheep's milk

\$9.75 ea. / 3 pc (tasting portion) \$15.25

DESSERTS

Tarte aux Fruits de Saison

seasonal fruit tart
\$10.00

Ile Flottante

meringue with vanilla
crème anglaise,
almond & caramel
\$9.00

Tarte au Citron

lemon tart
\$9.50

Crème Caramel

caramel custard
\$9.00

Crème Glacée/ Sorbet aux Fruits

ice cream/sorbet
\$5.50

Marquise au Chocolat

dark chocolate mousse
with burnt orange cream
\$10.00

Pot de Crème

infused custard
\$9.00

Profiteroles

vanilla ice cream
& chocolate sauce
\$9.50