

BOUCHON

JOURNÉE

PASTRY

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

BREADS

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

FRUIT & YOGURT

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 Purée	\$7.00

PLATS PRINCIPAUX

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
Breakfast Jardinière	Two eggs any style, toasted brioche, tropical fruit salad, sautéed spinach, Lyonnaise potatoes, pastry, juice and Bouchon blend coffee	\$22.00
Le Jardin	Two eggs any style, garden tomatoes, sautéed spinach & toasted brioche	\$13.00
Les Oeufs	Two eggs any style, potato croquettes, toasted brioche & choice of applewood smoke bacon or country sausage	\$13.00
Omelette du Jour	Three egg omelette with country sausage or bacon & toasted brioche	\$15.00
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	\$17.00
Corned Beef Hash	Corned beef hash served with two eggs any style & toast	\$18.00
Ham Steak & Eggs	Nueske Farms ham steak, two eggs any style, Lyonnaise potatoes & toast	\$25.00
Quiche du Jour	Classic French tart with a savory custard filling	\$13.50
Salmon Baguette	Smoked salmon with a petite baguette, chive cream cheese, red onion, tomato & capers	\$16.00
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

SIDE DISHES

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

{ BOUCHON }

SALADES

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

Poulet Grillé

romaine hearts, grilled chicken, garlic croutons &
parmesan vinaigrette
\$16.95

Salade du Chef

little gem lettuce, confit potato, smoked ham,
hard boiled egg, house vinaigrette
\$14.50

HORS D'OEUVRES

Olives Marinées

marinated olives
\$6.50

Cocktail de Crevettes

1/2 doz. chilled shrimp and cocktail sauce
\$19.00

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.)

SOUPE

Soupe du Jour

\$9.00

CAVIAR

Sterling White Sturgeon

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

SANDWICHES

(all served with pommes frites)

Dinde Fumée	smoked turkey breast, watercress, brie and aioli on whole wheat cranberry bread	\$13.95
Tartine du Tuna	open-faced sandwich served on toasted levain bread	\$17.00
Croque Madame	toasted ham & cheese on brioche with a fried egg & mornay sauce	\$18.95
Épaule de Porc Rôti	roasted pork shoulder, onion marmalade, romaine lettuce, whole grain mustard crème fraîche on Dutch crunch bread	\$13.95

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