

{ B O U C H O N }

LES PATISSERIES

Assortiment de Pâtisserie

assorted Bouchon pastries

\$14.50 / 4pc.

\$4.25 each

croissant, pain au chocolat,
cheese danish, almond croissant,
fruit danish or blueberry muffin

Beignets du Jour

Bouchon Bakery spiced doughnuts

\$8.50

DEBUT

Yaourt aux Fruits des Bois

vanilla yogurt with mixed berries

& Bouchon Bakery granola

\$9.00

Flocons d'Avoine

McCann's steel cut Irish oatmeal

with orange marmalade

& Bouchon Bakery granola

\$9.00

PLATS DU JOUR

Escargot à la Bourguignon

Burgundy snails, parsley-garlic butter

& Bouchon Bakery puff pastry

\$17.50

Soupe à l'Oignon

caramelized sweet onions with beef jus,

country bread & Comté cheese

\$13.50

*Saumon Fumé

smoked salmon with traditional

accoutrements & pumpnickel

\$17.50

Quiche du Jour

served with mixed greens

\$17.00

*FROMAGE DU JOUR

selection of cow, sheep or goat

artisanal cheese,

served with seasonal garnishes

& pecan-raisin crackers

\$9.75 ea.

3pc. (tasting portion) \$17.00

DESSERT

Crème Brûlée

vanilla bean

custard

Tarte au Citron

lemon sabayon

& pine nut crust

Profiteroles

vanilla ice cream & chocolate sauce

\$13.00

PLATS PRINCIPAUX

*Oeufs Benedict

two poached eggs served with Hobbs' smoked pork loin

or smoked salmon, English muffin, sauce Hollandaise

& mixed greens

\$23.00

Poulet et des Gaufres

roasted chicken with bacon-chive waffle,

Crown maple syrup & sauce Chasseur

\$28.00

Omelette

three egg omelet served with wilted spinach,

button mushrooms, Comté cream & whole wheat toast

\$17.50

Pain Perdu

brioche French toast with apple compote, almond streusel

& Crown maple syrup

\$14.50

*Petit Déjeuner Américain

two eggs any style with bacon, sausage & potato croquettes

with whole wheat toast, a Bouchon Bakery pastry, fresh juice

& Bouchon blend coffee

\$25.75

Gaufres au Levain

sourdough waffle with caramelized bananas, walnuts,

chantilly cream & Crown maple syrup

\$14.50

*Hachis de Merguez

house-made merguez sausage hash

served with two eggs any style & whole wheat toast

\$22.00

SALADES

Salade Maraîchère

mixed greens with roasted butternut squash, pomegranate seeds,

toasted cashews & cider vinaigrette

\$13.25

Salade Cobb

romaine lettuce with roasted chicken, bacon lardons,

hard-boiled egg, cherry tomatoes, Hass avocado,

blue cheese & house vinaigrette

\$23.50

*Salade de Saumon

grilled Scottish salmon with baby kale, toasted farro,

pickled beech mushrooms, apple, toasted pecans

& honey sage vinaigrette

\$25.50

SANDWICHES

*Tartine du Jour

open faced sandwich on toasted levain, served with French fries

\$18.50

*Le Burger Bouchon

grilled prime beef burger on a pain au lait bun

with cheddar cheese, tomatoes, lettuce & "animal sauce",

served with French fries

\$21.50

*Croque Madame

toasted ham & cheese on brioche with

a fried egg & sauce Mornay, served with French fries

\$19.50

Pommes Lyonnaise

Lyonnaise

potatoes

\$6.50

Bacon

Hobbs'

applewood

smoked bacon

\$7.00

Saucisse

Hobbs' country

sausage

\$7.00

Pommes Frites

French fries

\$8.00

with truffles

\$18.00