

BOUCHON

FRUITS DE MER

***Huîtres** oysters \$30.00 ½ doz.
Moules mussels \$8.50 1 doz.

Crevettes 4 shrimp \$26.00
Demi-Homard ½ lobster \$35.00

***Palourdes** clams \$2.50 ea.

***Petit Plateau**
 ½ lobster, 8 oysters, 2 shrimp,
 4 clams, 8 mussels \$95.00

***Grand Plateau**
 1 lobster, 18 oysters, 6 shrimp,
 6 clams, 12 mussels \$159.00

***Regiis Ova Sturgeon Caviar**
 served with traditional
 accoutrements & toasted brioche
 Ossetra \$120.00 (1 oz.) | Hybrid \$105.00 (1 oz.)
 Supreme \$85.00 (1 oz.)

PÂTISSERIES

Assortiment de Pâtisseries
 assorted Bouchon Bakery pastries
 \$6.00 each
 \$21.00 4pc.
 croissant, pain au chocolat, almond croissant
 cheese danish or blueberry muffin

DÉBUT

Toast à l'Avocat
 grilled pain de campagne, piquillo marmalade,
 Haas avocado, radish & ricotta salata
 \$18.00

Escargots de Bourgogne
 Burgundy snails, garlic-parsley butter
 & Bouchon Bakery puff pastry
 \$19.75

***Foie Gras Sauté**
 seared foie gras du jour
 \$32.00

Biscuit au Babeurre
 Bouchon Bakery buttermilk biscuit,
 black pepper gravy, Hobbs' bacon & sausage,
 Hook's cheddar & Fresno chili
 \$18.00

***Saumon de Fumé**
 smoked salmon with lemon crème fraîche,
 onion, fried capers, served with watercress
 salad & toasted pumpernickel
 \$24.00

Quiche Florentine
 Bouchon Bakery quiche Florentine
 served with mixed greens
 \$19.50

Beignets du Jour
 Bouchon Bakery doughnuts
 \$16.00



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BRUNCH

Steak Pané
 breaded top sirloin, country gravy, two scrambled eggs,
 Bouchon Bakery buttermilk biscuit
 \$34.00

Poulet et Gaufres
 roasted chicken with bacon-chive waffle,
 Crown maple syrup & sauce Chasseur
 \$36.50

***Petit-Déjeuner Américain**
 two eggs any style with bacon, sausage, pommes Lyonnaise,
 whole wheat toast & a Bouchon Bakery pastry
 \$28.00

***Bénédictine au Crabe**
 jumbo lump crab with Bouchon Bakery English muffin,
 two poached eggs, English peas, roasted mushrooms,
 onion confit & sauce Hollandaise
 \$38.00

***Hachis de Merguez**
 housemade merguez sausage hash served with two eggs
 any style & whole wheat toast
 \$27.50

PLATS PRINCIPAUX

***TAK Room Cheeseburger**
 American wagyu beef with cheddar cheese, lettuce, red onion,
 tomatoes, dill pickles & secret sauce served with French fries
 \$32.00

***Steak Bouchon**
 grilled American wagyu eye of the rib & sauce Bearnaise,
 served with French fries
 \$89.00

Moules au Safran
 Maine bouchot mussels steamed with white wine,
 Dijon mustard & saffron, served with French fries
 \$30.50

***Croque Madame**
 grilled ham & cheese sandwich
 on brioche with a fried egg & sauce Mornay,
 served with French fries
 \$27.00

***Salade du Saumon**
 grilled Scottish salmon with broccoli, arugula, toasted
 sunflower seeds, dried cranberries & spring onion vinaigrette
 \$34.00

LES ACCOMPAGNEMENTS

Pommes Lyonnaises
 Yukon gold potatoes & caramelized onions
 \$11.00

Epinards
 sautéed spinach
 \$11.00

Saucisse ou Bacon
 Hobbs' breakfast sausage or applewood smoked bacon
 \$12.00

Pommes Frites
 French fries
 \$10.00
with truffles
 \$19.00

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.