

BOUCHON

FRUITS DE MER

***Huîtres** oysters \$32.00 ½ doz.
Moules mussels \$12.00 1 doz.

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

***Palourdes** clams \$3.00 ea.

***Petit Plateau** ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$98.00

***Grand Plateau** 1 lobster, 18 oysters, 6 shrimp, 6 clams, 12 mussels \$164.00

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

DÉBUT

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

Escargots de Bourgogne Burgundy snails, garlic-parsley butter & Bouchon Bakery puff pastry \$21.00

***Foie Gras Sauté** seared foie gras du jour \$34.00

***Saumon Fumé** smoked salmon with lemon crème fraîche, onion, fried capers, served with watercress salad & toasted pumpernickel \$26.00

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



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BRUNCH

Steak Pané breaded top sirloin, country gravy, two scrambled eggs, Bouchon Bakery buttermilk biscuit \$36.00

Poulet et Gaufres roasted chicken with bacon-chive waffle, Crown maple syrup & sauce Chasseur \$38.00

***Petit-Déjeuner Américain** two eggs any style with bacon, sausage, pommes Lyonnaise, whole wheat toast & a Bouchon Bakery pastry \$29.00

***Bénédictine au Crabe** jumbo lump crab with Bouchon Bakery English muffin, two poached eggs, sweet corn, roasted mushrooms & sauce Hollandaise \$39.00

***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 \$24.00

Ad Hoc Fried Chicken Sandwich fried chicken breast, dill pickles, Hoc slaw & Bouchon Bakery bun served with French fries \$32.00

***Croque Madame** grilled ham & cheese sandwich on brioche with a fried egg & sauce Mornay, served with French fries \$29.50

***Salade de Saumon** grilled Scottish salmon with marinated heirloom tomatoes, cucumbers, red onion & Palladin croûtons with basil vinaigrette \$36.00

LES ACCOMPAGNEMENTS

Pommes Lyonnaises Yukon gold potatoes & caramelized onions \$12.00

Epinars sautéed spinach \$12.00

Saucisse ou con 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.