Les Bouchons Rochester

ENTRÉES / STARTERS

French Onion Soup and Emmental Crouton	**$17**
Burgundy Snails, Homemade Garlic Butter	**$19**
Burrata Salad, Heirloom Tomatoes, Truffle Cream and Pine Nuts	**$20**
Smoked Salmon, Sour Cream and Toast	**$20**
18-month Parma Ham & Homemade Iberico Pork Rillettes	**$20**
Angus Beef Tartare (100g) with Gherkins, Capers, Shallots, Parsley *(seasoned to order)*	**$23**
Homemade Foie-Gras Terrine Duck Liver Terrine, Onion Chutney, Toast Bread	**$26**
Pan Seared Foie-Gras (1pc or 2pc) served with Blueberry Sauce	**$25/$48**
Camembert Rôti Oven Baked Whole Camembert Cheese with White Wine, Croutons and Garlic Confit (150gm), Great for sharing!	**$25**
Beef Bone Marrow (1pc or 2pc) and Toasted Bread **~10 to 15min*	**$19/$29**

SPÉCIALITÉS / MUST-TRY SIGNATURES

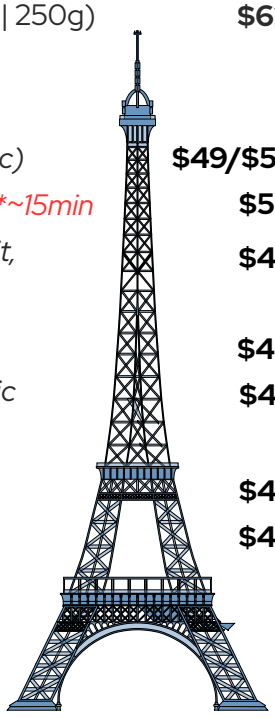
SERVED WITH SALAD AND CHOICE OF SIDE:

Homemade Fries / Sauteed Spinach with Garlic / Burnt Roasted Broccoli with Almond Flakes

RIBEYE – Grilled Australian Black Angus Ribeye with shallot butter (250g)	**$54**
TENDERLOIN - Grilled Australian Angus Beef Filet, Bordelaise Sauce (200g)	**$63**
SIRLOIN CAFÉ DE PARIS - Grilled Australian Black Angus Beef Sirloin, served on a Generous Bed of Homemade Café de Paris Butter (250g)	**$50**
WAGYU PICANHA - Grilled Australian Wagyu Picanha, Westholme (MB 4/5 | 250g)	**$62**

PLATS / MAINS

LAMB CHOP *- Grilled Australian Lamb Chop, Herbes de Provence (2pc or 3pc)*	**$49/$59**
PORK CHOP *- Grilled Thick Duroc Pork Chop, Honey Mustard sauce (300g) *~15min*	**$50**
CASSOULET AUDOIS *- Traditional French White Bean Stew, Duck Leg Confit, Pork Toulouse Sausage and Pork Belly (served with Salad only)*	**$48**
DUCK LEG *- Homemade Roasted Confit French Duck Leg , Port Wine Sauce*	**$44**
40 GARLIC CHICKEN *- Traditional Roasted Half French Chicken, Confit Garlic and Onions*	**$43**
COD FISH *- Grilled Filet of Atlantic Cod Fish, French Yuzu Cream Sauce*	**$49**
RISOTTO *- Arborio rice, Vegetable Broth, Scallops & Tiger Prawns*	**$48**



*Preparation Time

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HANDMADE WAGYU BEEF BURGERS

LE NAPOLEON - Wagyu Beef Patty 150g, Grilled Streaky Bacon, Emmental Cheese, Salad, Pickled Onions, Tomatoes, Black Pepper Sauce **$32**

TRUFFLE & BURRATA - Wagyu Beef Patty 150g, Burrata Cheese, Sundried Tomato Pesto, Arugula Salad, Cherry Tomato Confit, Truffle Mayo **$34**

LE ROSSINI DU CHEF - Wagyu Beef Patty 150g, Caramelized Onions, Foie-Gras 60g, Salad, Tomatoes, Comté Cheese, Port Wine Mayo **$42**

BURGER ADD ON

Raclette Cheese	**$4**	Grilled Streaky Bacon	**$2.50**
Comté Cheese	**$4**	Sunny Side Up Egg	**$2.50**
Emmental Cheese	**$3**	Caramelized Onions	**$1.50**
Wagyu Beef Patty (150g)	**$9**	Truffle Mayonnaise	**$2**
Pan-seared Foie Gras (60g)	**$15**		

À PARTAGER / SHARING PLATTER

served with Homemade Fries and Salad only

OP RIB - Grilled Australian Black Angus Beef Prime Rib on the Bone (1kg) *~20 to 35min **$158**

THE BUTCHER'S SELECTION - Black Angus Rib Eye (250g), Wagyu Picanha (250g), 2 Australian Lamb Chops **$138**

THE FRENCH GRILL EXPERIENCE - Wagyu Picanha (250g), Confit French Duck Leg, 2 Australian Lamb Chop **$138**

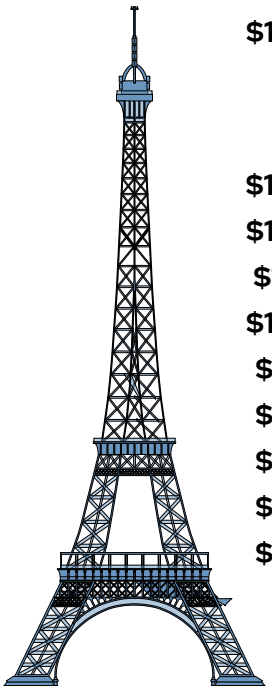
KIDS

Grilled Wagyu Beef Cheeseburger, Homemade Fries. Orange or Apple Juice **$20**

Chicken Nuggets, Homemade Fries. Orange or Apple Juice **$17**

SIDES & SAUCES

Cream Spinach	**$13**
Burnt Roasted Broccoli with Almond Flakes	**$15**
Sauteed Spinach with Garlic	**$11**
Homemade Truffle Fries with Parmesan Cheese	**$15**
Blue Cheese Sauce	**$9**
Black Pepper Sauce	**$9**
Honey Mustard Sauce	**$9**
Bordelaise Sauce	**$9**
Port Wine Sauce	**$9**



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