Les Bouchons Robertson Quay

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, Toasted 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

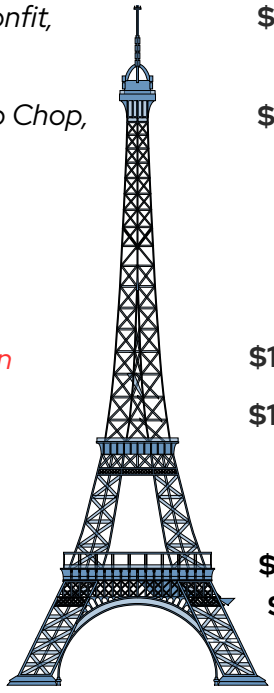
SERVED WITH SALAD AND CHOICE OF SIDE:

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 *- Grilled Australian* ***Black Angus*** *Beef Sirloin, Herbes de Provence (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 (2pcs/3pcs)*	**$49/$59**
COD FISH *- Grilled Filet of Atlantic Cod Fish, French Yuzu Cream Sauce*	**$49**
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) *~ 15min*	**$48**
ROYAL COUSCOUS *- Semolina, Lamb Broth, Slow Cook Vegetable, Lamb Chop, Chicken Leg and Lamb Merguez (Friday & Saturday only)* *Additional Merguez: +$9 | Additional Lamb Chop: +$12*	**$46**



À PARTAGER / SHARING PLATTER

served with Homemade Fries and Salad only

OP RIB *- Grilled Australian Black Angus Beef Prime Rib (1kg) *~ 20 to 35min*	**$158**
THE BUTCHER'S SELECTION *- Black Angus Rib Eye (250g), Wagyu Picanha (250g), 2 Australian Lamb Chops*	**$138**

KIDS

Grilled Angus Beef Patty, *Homemade Fries. Orange or Apple Juice*	**$20**
Chicken Nuggets, *Homemade Fries. Orange or Apple Juice*	**$17**

SIDES & SAUCES

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

*Preparation Time

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GST