

Le Roi Du Steak Frites

"King of Steak & Fries"



ENTRÉES FROIDES/COLD STARTERS

Salade de burrata à la crème de truffe (NEW) 🥗🍷🍴 \$29
Burrata cheese, arugula, heirloom tomatoes, pine nut, truffle cream, extra virgin olive oil

Saumon fumé, crème aux herbes et échalotes, pains grillés 🍷🍴 \$23
Smoked salmon with sour cream and toast

Jambon de Parme 18 mois & rilette de porc ibérique "Maison" (NEW) 🍷🍴 \$20
18 months parma ham & homemade iberico pork rilette

Terrine de foie gras "Maison", confit d'oignons et figues, pain grillé 🍷🍴 \$27
Homemade duck liver terrine, onion & figs confit, toast bread



ENTRÉES CHAUDES/HOT STARTERS

Soupe à l'oignon «Maison», croûtons à l'emmental 🍷🍴 \$19
Homemade french onion soup with emmental crouton

Escargots de Bourgogne au beurre d'ail «Maison» (8pcs) 🍷🍴 \$21
Burgundy snails with homemade garlic butter (8pcs)

Os à moelle (Beef bone marrow with toast) 🍷🍴 \$28

Foie-gras poêlé 1pc (60g), sauce aux myrtilles, pain grillé 🍷🍴 \$23
Pan seared duck-liver 1pc / Blueberry sauce, toast bread

Foie-gras poêlé 2pcs (120g), sauce aux myrtilles, pain grillé 🍷🍴 \$43
Pan seared duck-liver 2pcs / Blueberry sauce, toast bread



Les Bouchons

7 Ann Siang Road, Singapore 069689 - 64230737
60 Robertson Quay #01-02, Singapore 238252 - 67334414
10 Rochester Park, Singapore 139221 - 69048972
f @bouchonssingapore i @lesbouchons

BŒUF/BEEF

Serve with Salad & Choice of Side (Homemade French Fries/Sauteed Spinach with Garlic/Burnt Roasted Brocolis with Almond flakes/Wagyu Beef Tallow Roasted Baby Potato)

Filet de bœuf angus Australien grillé (180g) 🍷🍴 \$57
Grilled Australian extra tenderloin angus beef filet (180g)

Entrecôte de bœuf black angus Australien grillée, beurre vigneron, nourri 150 jours au grain (250g) 🍷🍴 \$57
Grilled Australian black angus beef rib eye steak with shallots butter, 150 days grain fed (250g)

Faux-filet de bœuf black angus Australien grillé aux herbes de provence (200g) 🍷🍴 \$48
Grilled Australian black angus beef sirloin with herbs, 150 days grain fed (200g)

"Picanha" de wagyu grillée (200g) (NEW) 🍷🍴 \$46
Grilled wagyu picanha 200g

Tartare de bœuf à la parisienne (échalotes, cornichons, câpres, persil) 🍷🍴 \$44
Beef Tartare (100% fresh raw angus beef, gherkins, capers, shallots and parsely to season yourself like in paris)

Entrecôte de bœuf angus Néo-Zélandais grillée (200g) 🍷🍴 \$44
Grilled New Zealand angus beef rib eye, shallots butter, grass fed (200g)



À PARTAGER/SHARING PLATTER

Serve with Salad & Choice of Side (Homemade French Fries/Sauteed Spinach with Garlic/Burnt Roasted Brocolis with Almond flakes/Wagyu Beef Tallow Roasted Baby Potato)

"Côte de bœuf" d'1kg black angus nourri 150 jours au grain (2 personnes) 🍷🍴 \$158
Grilled Australian black angus beef prime rib 1kg, 150 days grain fed (2 persons)
(Experience a candlite: Tallow candle made from cultured Japanese quail with your op RIB)

Bouchons meat platter (NEW) 🍷🍴 \$126
200g of grilled wagyu Picanha, 2pcs grilled lamb chops, 2pcs lamb sausages, 1 roasted duck confit

DIETARY NOTES & RECOMMENDATIONS:

🍷 CHEF RECOMMENDATION

🥜 CONTAINS NUTS

🌿 VEGETARIAN

🍷 CONTAINS ALCOHOL

🥛 CONTAINS DAIRY/EGGS

PLATS/MAINS

Serve with Salad & Choice of Side (Homemade French Fries/Sauteed Spinach with Garlic/Burnt Roasted Brocolis with Almond flakes/Wagyu Beef Tallow Roasted Baby Potato)

POISSONS/FISH

Filet de barramundi grillée, sauce au yuzu Français 🍷🍴 \$39
Grilled filet of barramundi, French yuzu cream sauce

VOLAILLE-AGNEAU-PORC/POULTRY-LAMB-PORK

Confit de canard Français rôti, sauce au porto 🍷🍴 \$47
Homemade roasted French duck confit with port wine sauce

Côtes d'agneau Australiennes grillées aux herbes de provence (3pcs) 🍷🍴 \$53
Grilled Australian lamb chop with provencal herbs (3pcs)



CLASSIQUES FRANÇAIS/FRENCH CLASSICS

Cassoulet traditionnel audois (haricots du lauragais) 🍷🍴 \$48
Traditional french white bean stew with duck leg confit, lamb sausages, lamb leg bites (serve with salads only)

ACCOMPAGNEMENTS/SIDES/SAUCES

Sauce au poivre noir (Black pepper sauce) 🍷 \$7

Sauce au bleu d'Auvergne (Blue cheese sauce) 🍷 \$7

Sauce au Porto (Port wine sauce) 🍷 \$10

Épinards à la crème (Cream spinach) 🍷🍴 \$13

Épinards sauté à l'ail (Sauteed spinach with garlic) 🍷🍴 \$11

Brocolis rôti, amandes grillées (NEW) 🍷🍴 \$14
Burnt roasted broccoli with almond flakes

Pomme de terre fondante à la graisse de bœuf wagyu (NEW) 🍷🍴 \$12
Wagyu beef tallow roasted baby potato



🍷 #lesbouchons

Prices are subject to 10% service charge and prevailing GST