



# Les Bouchons Ann Siang

7 ANN SIANG ROAD

+65 6423 0737 | WHATSAPP +65 9673 2053

## ENTRÉES / STARTERS

**French Onion Soup** served with emmental crouton

**Burgundy Snails** served with homemade garlic butter

**Burrata Cheese Salad** served with heirloom tomatoes, truffle cream and pine nuts **\$19**

**Smoked Salmon** served with sour cream and toast

**18-month Parma Ham & Homemade Pork Rillettes**

**Angus Beef Tartare** (100g) with gherkins, capers, shallots, parsley (*seasoned to order*)

**Pan Seared Foie Gras** (1pc) served with blueberry sauce, toasted bread **\$24**

**Beef Bone Marrow** served with toasted bread ~ 10 to 15min preparation time **\$28**

## SERVED WITH SALAD AND CHOICE OF SIDE:

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

## SPÉCIALITÉS / MUST-TRY SIGNATURES

**RIBEYE** - Grilled Australian Black Angus Ribeye with shallot butter (250g)

**TENDERLOIN** - Grilled Australian Angus Beef Filet (180g) **\$54**

**WAGYU SIRLOIN** - Grilled Wagyu Angus Beef Sirloin with provençal herbs  
(MB 6/7 | 200g)

## PLATS / MAINS

**WAGYU PICANHA** - Grilled Beef Wagyu Picanha (MB 4/5 | 200g)

**LAMB CHOP** - Grilled Australian Lamb Chop with provençal herbs (2pcs)

**COD FISH** - Grilled Filet of Atlantic Cod Fish served with French Yuzu cream sauce **\$49**

**CASSOULET AUDOIS** - Traditional French White Bean Stew, Duck Leg Confit, Lamb Sausages, Lamb Leg Bites (*served with salad only*)

## À PARTAGER / SHARING PLATTER

**OP RIB** - Grilled Australian Black Angus Beef Prime Rib (1kg) **\$148**

~ 20 to 35min preparation time

## SIDES & SAUCES

Cream Spinach **\$12**

Sautéed Spinach with Garlic **\$10**

Burnt Roasted Broccoli with Almond Flakes **\$14**

Blue Cheese sauce **\$7**

Black Pepper sauce **\$7**