



Les Bouchons

f @bouchonssingapore

ig @lesbouchonsg



ENTRÉES

- Mousse de Foie de Poulet "Maison" (100g) *Homemade Chicken Liver Mousse* 🍷 \$15
- Soupe à L'oignon *French Onion Soup* 🍷 DAIRY-FREE VERSION AVAILABLE \$15
- French Ceps Soup with Truffle Oil 🍷 \$17
- French Heirloom Beetroot Salad 🍷 VEGAN VERSION AVAILABLE \$17
- Salade Caprese *Tomato, Mozzarella, Capers & Basil Pesto* 🍷 \$19
- Burgundy Escargots with Garlic Butter (9 pcs) 🍷 \$20
- Smoked Salmon with Toast 🍷 \$20
- Os à Moelle *Beef Bone Marrow with Toast* \$24
- Sausage Platter *2 pcs of Merguez & 2 pcs of Pork Truffle Sausages served with Dijon mustard* \$24
- Assiette de Charcuterie *Assorted French Cold Cut & Homemade Pork Rillette* 🍷 \$24
- Terrine de Foie Gras "Maison" *Foie Gras Terrine served with Onion Chutney and Toast* 🍷 \$26



PLATS Served with Mixed Salad & Free Flow of Homemade French Fries

- Tartare de Bœuf *100% Fresh Raw Minced Angus Beef Filet served with Gherkins, Capers, Shallots and Parsley to season the beef for yourself just like in Paris.* \$39
- Impossible™ Steak Hache 200g 🍷 \$33
- Grilled Filet of Salmon with Sauce Vierge \$38
- Poulet aux 40 Gousses d'Ail *Traditional 40 Garlic Roasted Chicken* \$39
- Grilled Canadian Pork Chop 400g \$44
- Assiette Bat D'Af *Lamb, Merguez, Harissa Chilli* \$46
- Brochettes of Marinated Lamb \$46
- Grilled Lamb Chop with Herbes de Provence \$48
- Jumbo Prawns Simply Grilled with Olive Oil \$49
- Extra Tender Angus Beef Filet 🍷 \$54
- Grilled Black Angus Rib Eye with "Vigneron" Butter 🍷 \$54
- Grilled Beef Wagyu Onglet \$60
- The Super Entrecôte *Grilled 500g US Black Angus Ribeye* \$72
- Grilled Sirloin Wagyu *Japanese Satsuma Wagyu A4 - BMS+ 7/8, 640/700 days grain fed* 🍷 \$92

À PARTAGER Served with Mixed Salad & Free Flow of Homemade French Fries for 2

- Surf & Turf Platter for 2 *Extra Tender Angus Beef Filet, Lamb Merguez & Jumbo Prawns* \$88
- Catch of the day 800g ~ 1kg featuring Great Atlantic Seabass from the Canary Islands \$92
- Giant "Côte de Bœuf" 1kg *Angus Prime Rib for 2* 🍷 \$148



ACCOMPAGNEMENTS & SAUCES

- Épinards à La Crème *Creamed Spinach* 🍷 \$13
- Truffle Fries \$13
- Gluten-Free Sliced Bread *2 pcs x 30g each* \$5
- Homemade Sauces *Black Pepper* 🍷 / *Blue Cheese* 🍷 / *Porcini/Mustard* 🍷 \$6 each

FROMAGES

- Truffle Brie "Maison" 50g *Mascarpone, Truffle Paté* 🍷 \$10
- Assiette de Fromage *Camembert, Goat Cheese "Mothais", Tomme de Savoie, Comté* 🍷 \$24
- Option to replace 1 cheese with Truffle Brie "Maison" +\$4 🍷

KIDS MENU

- ★ Mini Beef Burger, French Fries and Fresh Fruit Juice \$12 ★
 - ★ Chicken Nuggets (5pcs), French Fries and Fresh Fruit Juice \$12 ★
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DESSERTS AVAILABLE, PLEASE INQUIRE WITH OUR FRIENDLY TEAM

Breakfast

(Coming Soon)
Breakfast will be served from 10am
(last order at 11.45am)



Lunch (12pm to 2pm)

3-Course Lunch Set
Available on Weekdays only
(last order at 2pm)



Teatime

(Coming Soon)
Available daily from 2pm
(last order at 5pm)



Prices are subject to 10% service charge and prevailing GST

DIETARY NOTES & RECOMMENDATIONS:



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