



Les Bouchons

@bouchonssingapore

@lesbouchong



FRIDAY & SATURDAY SPECIAL

Couscous Royal
Lamb Skewer, Chicken & Merguez \$40

ENTRÉES

Mousse de Foie de Poulet "Maison" (100g) <i>Homemade Chicken Liver Mousse</i>	\$14
Soupe à L'oignon <i>French Onion Soup</i>	\$15
French Ceps Soup with Truffle Oil	\$16
Salade Caprese <i>Tomato, Mozzarella, Capers & Basil Pesto</i>	\$17
French Heirloom Beetroot Salad	\$17
Burgundy Escargots with Garlic Butter (9 pcs)	\$20
Smoked Salmon with Toast	\$20
Os à Moelle <i>Beef Bone Marrow with Toast</i>	\$24
Sausage Platter <i>2 pcs of Merguez & 2 pcs of Pork Truffle Sausages served with Dijon mustard</i>	\$24
Assiette de Charcuterie <i>Assorted French Cold Cut & Homemade Pork Rillette</i>	\$24
Terrine de Foie Gras "Maison" <i>Foie Gras Terrine served with Onion Chutney and Toast</i>	\$26
Foie Gras Poêlé 120g <i>Pan-seared Foie Gras served with Onion Chutney and Toast</i>	\$27



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

Tartare de Bœuf <i>100% Fresh Raw Minced Angus Beef Filet served with Gherkins, Capers, Shallots and Parsley to season the beef for yourself just like in Paris.</i>	\$39
Impossible™ Steak Hache 200g	\$32
Poulet aux 40 Gousses d'Ail <i>Traditional 40 Garlic Roasted Chicken</i>	\$32
Grilled Filet of Salmon with Sauce Vierge	\$38
Grilled Canadian Pork Chop 400g	\$44
Assiette Bat D'AF <i>Lamb, Merguez, Harissa Chilli</i>	\$46
Brochettes de Marinated Lamb	\$46
Grilled Lamb Chop with Herbes de Provence	\$48
Jumbo Prawns Simply Grilled with Olive Oil	\$49
Extra Tender Angus Beef Filet	\$50
Grilled Black Angus Rib Eye with "Vigneron" Butter	\$50
Grilled Beef Wagyu Onglet	\$58
The Super Entrecôte <i>Grilled 500g US Black Angus Ribeye</i>	\$68
Grilled Sirloin Wagyu <i>Japanese Hokkaido Black Wagyu MB+6/7</i>	\$78

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

Surf & Turf Platter for 2 <i>Extra Tender Angus Beef Filet, Lamb Merguez & Jumbo Prawns</i>	\$85
Catch of the day 800g ~ 1kg <i>featuring Great Atlantic Seabass from the Canary Islands</i>	\$88
Giant "Côte de Bœuf" 1kg <i>Angus Prime Rib for 2</i>	\$138

Add a piece of Pan-seared Foie Gras 60g at \$12 with any Plats or À Partager order

ACCOMPAGNEMENTS & SAUCES

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

KIDS MENU

Mini Beef Burger, French Fries and Fresh Fruit Juice	\$12
Chicken Nuggets (5pcs), French Fries and Fresh Fruit Juice	\$12

FROMAGES & DESSERTS

Truffle Brie "Maison" 50g <i>Mascarpone, Truffle Paté</i>	\$10
Assiette de Fromage <i>Camembert, Goat Cheese "Mathias", Tomme de Savoie, Comté</i>	\$24
Option to replace 1 cheese with Truffle Brie "Maison" + \$4	
Crème Brûlée	\$13
Crème Caramel	\$13
Île Flottante	\$13
Double Chocolate Lava Cake with Vanilla Ice Cream	\$15
Dame Blanche	\$15
Pêche Melba	\$15
Pruneaux au Vin Rouge with Vanilla Ice Cream	\$15
Sorbets & Ice creams (3 scoops) <i>Vanilla, Chocolate, Pistachio, Mango, Lemon</i>	\$15
Coupe Griottines	\$17
Colonel Bouchons <i>Lemon Sorbet, Vodka</i>	\$17

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)



Tealime

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



Prices are subjected to 10% service charge and prevailing GST

DIETARY NOTES & RECOMMENDATIONS:



CONTAINS ALCOHOL



CONTAINS DAIRY/EGGS



CONTAINS NUTS



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