



Boeuf bourguignon

Grilled Australian lamb chop with provencal herbs

Le Roi Du Steak Frites "King of Steak & Fries"

ENTRÉES FROIDES/COLD STARTERS

- Mousse de foie de poulet au Porto «maison»** 🍷 \$19
Homemade chicken liver mousse with port wine
- Salade de burrata à la crème de truffe** 🥑🍄 \$31
Burrata cheese, arugula, heirloom tomatoes, pine nut, truffle cream, extra virgin olive oil
- Saumon fumé, crème aux herbes et aux échalotes, pains grillés** 🍷 \$24
Smoked salmon with sour cream and toast
- Assiette de charcuterie et rilette de porc à la graisse de canard** 🍷 \$25
Assorted french cold cuts with pork rilette
- Salade de betteraves à l'ancienne** 🍷 \$19.5
French heirloom beetroot salad
- Terrine de foie gras "maison", compotée d'oignon, pain grillé** 🍷 \$25
Homemade duck liver, onion chutney, toast bread

ENTRÉES CHAUDES/HOT STARTERS

- Soupe à l'oignon «maison», croûtons à l'emmental** 🍷🍷 \$19
Homemade french onion soup with emmental crouton
- Os à moelle** 🍷 \$29
Beef bone marrow with toast
- Escargots de Bourgogne au beurre d'ail «maison»** (8pcs) 🍷 \$22
Burgundy snails with homemade garlic butter (8pcs)
- Soupes aux cèpes "maison", huile d'olive à la truffe** 🍷 \$21
Homemade french ceps soup, truffle olive oil
- Foie-gras Poêlé 1pc (60g), compotée d'oignons, pain grillé** 🍷 \$22
Pan seared duck-liver 1pc/onion chutney, toast bread
- Foie-gras Poêlé 2pcs (120g), compotée d'oignons, pain grillé** 🍷 \$40
Pan seared duck-liver 2pcs/onion chutney, 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

- Served with Salads & Homemade French Fries or Choice of Provençal Ratatouille for \$8++**
- Bavette de bœuf wagyu Australien grillée (200gr, MB 6/7)** 🍷 \$59
Grilled Australian wagyu beef flap steak (200g-MB 6/7)
- Faut-filet de bœuf wagyu Australien grillé (250g-MBS 6/7)** 🍷 \$92
Grilled Australian wagyu beef sirloin (250g-MBS 6/7)
- Faux-filet de bœuf angus Néo-Zélandais grillé aux herbes de provence (200g)** \$43
Grilled New Zealand angus beef sirloin with Provence herbs, grass fed (200g)
- Entrecôte de bœuf angus Néo-Zélandais grillée (200g)** \$45
Grilled New Zealand angus beef rib eye, shallots butter, grass fed (200g)
- Entrecôte de bœuf black angus Australien grillée, beurre vigneron, nourri 150 jours au grain (300g)** 🍷🍷 \$60
Grilled Australian black angus beef rib eye steak with shallots butter, 150 days grain fed (300g)
- Filet de bœuf angus Australien grillé (200g)** 🍷 \$60
Grilled Australian extra tenderloin angus beef filet (200g)
- Assiette du Grillardin** \$49
Mixed grill plate (1pc grilled lamb chop, 1 lamb sausage, 200g of New Zealand angus beef sirloin)
- Tartare de bœuf à la parisienne (échalotes, cornichons, câpres, persil)** \$44
Beef tartare (100% fresh raw angus beef, gherkins, capers, shallots and parsley to season yourself like in Paris)

À PARTAGER/SHARING PLATTER

- Served with Salads & Homemade French Fries or Choice of Provençal Ratatouille for \$8++**
- "Côte de bœuf" d'1kg black angus nourri 150 jours au grain** 🍷 \$162 (2 personnes)
Grilled Australian black angus beef prime rib 1kg, 150 days grain fed (2 persons)
- Bavette de bœuf wagyu Australienne (600gr, MB 6/7) 2 personnes** \$153
Grilled Australian wagyu beef flap steak (600g-MB 6/7)
- Les Bouchons platter** 🍷 \$140
200g of beef wagyu flap meat, 2 pcs grilled lamb chops, 2 pcs lamb sausages, 1 roasted duck confit, 2 pcs of grilled jumbo tiger prawns

ACCOMPAGNEMENTS/SIDES/SAUCES

- Epinards à la crème (Cream spinach)** 🍷 \$14
- Ratatouille provençale (Provençal ratatouille)** 🍷 \$16
- Sauce au poivre noir (Black pepper sauce)** 🍷 \$7
- Sauce au bleu d'Auvergne (Blue cheese sauce)** 🍷 \$7
- Sauce aux cèpes (Porcini sauce)** 🍷 \$7

#lesbouchons

Prices are subject to 10% service charge and prevailing GST

PLATS/MAINS

Served with Salads & Homemade French Fries or Choice of Provençal Ratatouille for \$8++

VÉGÉTARIEN/VEGETARIAN

- Impossible™ steak haché grillé (V)** 🍷 \$42
Grilled impossible™ vegetarian patty

FRUITS DE MER/SEAFOOD

- Crevettes géantes grillées simplement à l'huile d'olive extra vierge** \$52
Jumbo prawns simply grilled with olive oil
- Filet de barramundi grillé, sauce a la crème yuzu (NEW)** 🍷 \$38
Grilled barramundi filet, yuzu cream sauce (200g)

VOLAILLE-AGNEAU-PORC/POULTRY-LAMB-PORK

- Confit de canard français rôti** 🍷 \$46
Homemade roasted french duck confit
- Côtes d'agneau Australiennes grillées aux herbes de Provence (3pcs)** \$52
Grilled Australian lamb chop with provencal herbs (3pcs)
- Poulet rôti aux 40 gousses d'ail** 🍷 \$43
Traditional roasted half chicken with garlic and onions
- Tomahawk de porc Ibérique grillé (500g)** 🍷 \$69
Grilled Spanish iberico pork tomahawk (500g)

CLASSIQUES FRANÇAIS/FRENCH CLASSICS

Served with Salads & Homemade French Fries or Choice of Provençal Ratatouille for \$8++

- Boeuf bourguignon « MAISON »** \$48
Homemade burgundy style wagyu beef cheeks stew in red wine sauce
- Cassoulet traditionnel Audois (haricots du Lauragais)** 🍷 \$48
Traditional french white bean stew with duck leg confit, lamb sausages, lamb leg bites (served with salads only)
- Steak au poivre rose flambé au cognac (flambéed at your table)** 🍷 \$70
Angus beef tenderloin flambéed at your table with pink peppercorn and cognac

MENU ENFANTS/KIDS MEAL (For children below 10 years old)

- Grilled beef patty 100g, french fries, fresh fruit juice and toy** \$20
- Chicken nuggets (5pcs), french fries, fresh fruit juice and toy** \$15

DIETARY NOTES & RECOMMENDATIONS:

- 🍷 CHEF RECOMMENDATION
- 🍷 CONTAINS ALCOHOL
- 🍷 CONTAINS DAIRY/EGGS
- 🍷 CONTAINS NUTS
- 🍷 VEGETARIAN

Scan for Food Image



Grilled Australian black angus beef prime rib