



Boeuf bourguignon

Grilled Australian lamb chop
with provencal herbs



Les Bouchons

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

ENTRÉES FROIDES/COLD STARTERS

Salade de burrata à la crème de truffe \$27
Burrata cheese, arugula, heirloom tomatoes, pine nut,
truffle cream, extra virgin olive oil

Saumon fumé, crème aux herbes et échalotes, \$22
pains grillés
Smoked salmon with sour cream and toast

Jambon de Parme 18 mois & rillette de porc ibérique \$19
"Maison" (NEW)
18 months parma ham & homemade iberico pork rillette

Terrine de foie gras "Maison", confit d'oignons et \$25
figues, pain grillé
Homemade duck liver terrine, onion & figs confit, toast bread

ENTRÉES CHAUDES/HOT STARTERS

Soupe à l'oignon «Maison», croûtons à l'emmental \$18
Homemade french onion soup with emmental crouton

Escargots de Bourgogne au beurre d'ail «Maison» (8pcs) \$20
Burgundy snails with homemade garlic butter (8pcs)

Os à moelle (Beef bone marrow with toast) \$26

Bisque de crevettes "Maison" (NEW) \$19
Homemade prawn bisque

Foie-gras poêlé 1pc (60g), sauce aux myrtilles, \$22
pain grillé
Pan seared duck-liver 1pc / Blueberry sauce, toast bread

Foie-gras poêlé 2pcs (120g), sauce aux myrtilles, \$40
pain grillé
Pan seared duck-liver 2pcs / Blueberry sauce, toast bread

Prices are subject to 10% service charge and prevailing GST

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) \$54
Grilled Australian extra tenderloin angus beef filet (180g)

Entrecôte de bœuf black angus Australien grillée, \$54
beurre vigneron, nourri 150 jours au grain (250g)
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 \$45
de provence (200g)
Grilled Australian black angus beef sirloin with herbs, 150 days grain fed (200g)

"Picanha" de wagyu grillée (200g) (NEW) \$42
Grilled wagyu picanha 200g

Plat-de-côte angus braisé, sauce BBQ "Maison" (NEW) \$48
Braised angus short rib with BBQ sauce

Bavette de bœuf wagyu Australien grillée (180g, MB 6/7) \$47
Grilled Australian wagyu beef flap steak (180g, MB 6/7)

Assiette du Grillardin \$49
Mixed grill plate (1pc grilled lamb chop, 1pc lamb sausage,
200g of New Zealand angus beef sirloin)

Tartare de bœuf au couteau (échalotes, cornichons, câpres, persil) \$42
Hand cut beef tartare (180g) (100% fresh raw angus beef, gherkins,
capers, shallots and parsley to season yourself like in Paris)

Entrecôte de bœuf angus Néo-Zélandais grillée (200g) \$42
Grilled New Zealand angus beef rib eye, shallots butter, grass fed (200g)

Faux-filet de bœuf angus Néo-Zélandais grillé aux herbes de \$40
providence (200g)
Grilled New Zealand angus beef sirloin with Provence herbs, 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 \$155
(2 personnes)
Grilled Australian black angus beef prime rib 1kg, 150 days grain fed (2 persons)
(Experience a candlelit: Tallow candle made from cultured Japanese quail with
your op RIB)

Bouchons meat platter (NEW) \$119
180g of wagyu beef flap meat, 2pcs grilled lamb chops, 2pcs lamb sausages,
1 roasted duck confit

CLASSIQUES FRANÇAIS/FRENCH CLASSICS

Bœuf bourguignon «Maison», purée de pomme de terre «Maison» \$42
Homemade burgundy style wagyu beef cheeks stew in red wine sauce with
homemade mash potato

Cassoulet traditionnel audois (haricots du lauragais) \$46
Traditional french white bean stew with duck leg confit, lamb sausages,
lamb leg bites (serve with salads only)

Steak au poivre rose flambé au cognac (flambeed at your table) \$63
Angus beef tenderloin flambeed at your table with pink peppercorn and cognac

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 \$38
Grilled filet of barramundi, French yuzu cream sauce

VOLAILLE-AGNEAU-PORC/POULTRY-LAMB-PORK

Confit de canard Français rôti, sauce au Porto \$44
Homemade roasted French duck confit with port wine sauce

Poulet rôti aux 40 gousses d'ail \$39
Traditional roasted half chicken with garlic and onions

Côtes d'agneau Australiennes grillées aux herbes de Provence (3pcs) \$50
Grilled Australian lamb chop with provencal herbs (3pcs)

Côte de porc grillée "duroc" (300g) (NEW) \$44
Grilled Spanish duroc pork chop

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

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

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) (NEW) \$10

Epinards à la crème (Cream spinach) \$12

Purée de pomme de terre «Maison» (NEW) \$16
Homemade mashed potato

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

Purée de pomme de terre «Maison» à la truffe (NEW) \$13
Homemade truffle mashed potato

Pomme de terre grenailles rôti à la graisse de boeuf wagyu (NEW) \$12
Roasted baby potatoes with wagyu beef tallow

Épinards sauté à l'ail (Sauteed spinach with garlic) (NEW) \$10

DIETARY NOTES & RECOMMENDATIONS:

CHEF RECOMMENDATION VEGETARIAN

CONTAINS ALCOHOL

CONTAINS DAIRY/EGGS

CONTAINS NUTS

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Grilled Australian black angus beef rib eye steak with shallots butter