



Grilled Australian black
angus beef prime rib

Homemade french onion soup
with emmental toasts

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 & rilette de porc  \$19
ibérique "Maison" (NEW)
18 months parma ham & homemade iberico pork rilette

Terrine de foie gras "Maison", confit d'oignons  \$25
et 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»  \$20
(8pcs)
Burgundy snails with homemade garlic butter (8pcs)

Os à moelle  \$26
Beef bone marrow with toast

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



Les Bouchons

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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

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  \$42
(échalotes, cornichons, câpres, persil)
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
provence (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

SPÉCIAL DU VENDREDI & SAMEDI/FRIDAY & SATURDAY SPECIAL

Couscous Royal (Côte d'agneau, cuisse de poulet, merguez d'agneau)  \$40
Royal couscous (lamb chop, chicken leg & lamb merguez)

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

Prices are subject to 10% service charge and prevailing GST

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/POULTRY-LAMB

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

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

Cuisse de Poulet rôti, jus de thym (NEW)  \$38
Roasted chicken leg with thyme jus

CLASSIQUES FRANÇAIS/FRENCH CLASSICS

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) *Preorder 2 days in advance

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

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

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 (NEW)  \$10
Sauteed spinach with garlic



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DIETARY NOTES & RECOMMENDATIONS:



Grilled Australian black angus beef rib eye steak with shallots butter



#lesbouchons