

# Le Roi Du Steak Frites

## "King of Steak & Fries"



### ENTRÉES FROIDES/COLD STARTERS

- Salade de burrata à la crème de truffe (NEW)** 🥗🍷🍷 \$29  
Burrata cheese, arugula, heirloom tomatoes, pine nut, truffle cream, extra virgin olive oil
- Saumon fumé, crème aux herbes et échalotes, pains grillés** 🍷 \$23  
Smoked salmon with sour cream and toast
- Jambon de Parme 18 mois & rilette de porc ibérique "Maison" (NEW)** 🍷 \$20  
18 months parma ham & homemade iberico pork rilette
- Terrine de foie gras "Maison", confit d'oignons et figues, pain grillé** 🍷🍷 \$27  
Homemade duck liver terrine, onion & figs confit, toast bread



### ENTRÉES CHAUDES/HOT STARTERS

- Soupe à l'oignon «Maison», croûtons à l'emmental** 🍷🍷 \$19  
Homemade french onion soup with emmental crouton
- Escargots de Bourgogne au beurre d'ail «Maison» (8pcs)** 🍷 \$21  
Burgundy snails with homemade garlic butter (8pcs)
- Os à moelle (Beef bone marrow with toast)** 🍷 \$28
- Foie-gras poêlé 1pc (60g), sauce aux myrtilles, pain grillé** 🍷 \$23  
Pan seared duck-liver 1pc / Blueberry sauce, toast bread
- Foie-gras poêlé 2pcs (120g), sauce aux myrtilles, pain grillé** 🍷 \$43  
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)** 🍷 \$57  
Grilled Australian extra tenderloin angus beef filet (180g)
- Entrecôte de bœuf black angus Australien grillée, beurre vigneron, nourri 150 jours au grain (250g)** 🍷🍷 \$57  
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 de provence (200g)** \$48  
Grilled Australian black angus beef sirloin with herbs, 150 days grain fed (200g)
- "Picanha" de wagyu grillée (200g) (NEW)** \$46  
Grilled wagyu picanha 200g
- Tartare de bœuf à la parisienne (échalotes, cornichons, câpres, persil)** \$44  
Beef Tartare (100% fresh raw angus beef, gherkins, capers, shallots and parsely to season yourself like in paris)
- Entrecôte de bœuf angus Néo-Zélandais grillée (200g)** 🍷 \$44  
Grilled New Zealand angus beef rib eye, shallots butter, 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 (2 personnes)** 🍷 \$158  
Grilled Australian black angus beef prime rib 1kg, 150 days grain fed (2 persons)  
(Experience a candlite: Tallow candle made from cultured Japanese quail with your op RIB)
- Bouchons meat platter (NEW)** 🍷 \$126  
200g of grilled wagyu Picanha, 2pcs grilled lamb chops, 2pcs lamb sausages, 1 roasted duck confit

### DIETARY NOTES & RECOMMENDATIONS:



CHEF  
RECOMMENDATION



CONTAINS  
NUTS



VEGETARIAN



CONTAINS  
ALCOHOL



CONTAINS  
DAIRY/EGGS

### 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** 🍷🍷 \$39  
Grilled filet of barramundi, French yuzu cream sauce

### VOLAILE-AGNEAU-PORC/POULTRY-LAMB-PORK

- Confit de canard Français rôti, sauce au porto** 🍷 \$47  
Homemade roasted French duck confit with port wine sauce

- Côtes d'agneau Australiennes grillées aux herbes de provence (3pcs)** 🍷 \$53  
Grilled Australian lamb chop with provencal herbs (3pcs)



### VENDREDI & SAMEDI SPECIAL/FRIDAY & SATURDAY SPECIAL

- Couscous Royal (Côte d'agneau, cuisse de poulet, merguez d'agneau)** \$42  
Royal couscous (lamb chop, chicken leg & lamb merguez)

### CLASSIQUES FRANÇAIS/FRENCH CLASSICS

- Cassoulet traditionnel audois (haricots du lauragais)** 🍷 \$48  
Traditional french white bean stew with duck leg confit, lamb sausages, lamb leg bites (serve with salads only)

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

- Grilled beef patty 100g, french fries, fruit juice and toy** \$21
- Chicken nuggets (5pcs), french fries, fruit juice and toy** \$16

### ACCOMPAGNEMENTS/SIDES/SAUCES

- Sauce au poivre noir** 🍷 \$7  
(Black pepper sauce)
- Sauce au bleu d'Auvergne** 🍷 \$7  
(Blue cheese sauce)
- Sauce au Porto** 🍷 \$10  
(Port wine sauce)
- Épinards à la crème** 🍷🍷 \$13  
(Cream spinach)
- Épinards sauté à l'ail** \$11  
(Sauteed spinach with garlic)
- Brocolis rôti, amandes grillées (NEW)** \$14  
Burnt roasted broccoli with almond flakes
- Pomme de terre fondante à la graisse de boeuf wagyu (NEW)** \$12  
Wagyu beef tallow roasted baby potato



#lesbouchons

Prices are subject to 10% service charge and prevailing GST