



Les Bouchons Robertson Quay

60 ROBERTSON QUAY #01-02

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ENTRÉES / STARTERS

French Onion Soup served with emmental crouton

Burgundy Snails served with homemade garlic butter

Burrata Cheese Salad served with heirloom tomatoes, truffle cream and pine nuts **\$19**

Smoked Salmon served with sour cream and toast

18-month Parma Ham & Homemade Pork Rillettes

Angus Beef Tartare (100g) with gherkins, capers, shallots, parsley (seasoned to order)

Pan Seared Foie Gras (1pc) served with blueberry sauce, toasted bread **\$24**

Beef Bone Marrow served with toasted bread ~ 10 to 15min preparation time **\$28**

SERVED WITH SALAD AND CHOICE OF SIDE:

Homemade Fries / Sautéed Spinach with Garlic / Burnt Roasted Broccoli with Almond Flakes

SPÉCIALITÉS / MUST-TRY SIGNATURES

RIBEYE - Grilled Australian Black Angus Ribeye with shallot butter (MB 6/7 | 250g)

TENDERLOIN - Grilled Australian Angus Beef Filet (180g) **\$54**

WAGYU SIRLOIN - Grilled Wagyu Angus Beef Sirloin with provençal herbs (200g)

PLATS / MAINS

WAGYU PICANHA - Grilled Beef Wagyu Picanha (MB 4/5 | 200g)

LAMB CHOP - Grilled Australian Lamb Chop with provençal herbs (2pcs)

COD FISH - Grilled Filet of Atlantic Cod Fish served with French Yuzu cream sauce **\$49**

CASSOULET AUDOIS - Traditional French White Bean Stew, Duck Leg Confit, Lamb Sausages, Lamb Leg Bites (served with salad only)

À PARTAGER / SHARING PLATTER

OP RIB - Grilled Australian Black Angus Beef Prime Rib (1kg) **\$148**

~ 20 to 35min preparation time

Royal Couscous - Lamb Chop, Chicken Leg and Lamb Merguez (Friday & Saturday only) **\$42**

KIDS

Grilled Beef Patty (100g) served with fries, fresh juice and toy **\$19**

Chicken Nuggets (5pcs) served with fries, fresh juice and toy **\$15**

SIDES & SAUCES

Cream Spinach **\$12**

Sautéed Spinach with Garlic **\$10**

Burnt Roasted Broccoli with Almond Flakes **\$14**

Blue Cheese sauce **\$7**

Black Pepper sauce **\$7**