

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 (NEW) $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 rillette de porc à la graisse de canard $25
Assorted french cold cuts with pork rillette

Salade de betteraves à l'ancienne $19
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

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BŒUF/BEEF

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

Bavette de bœuf wagyu Australien grillée (200g pour-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 (NEW) $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 parsely to season yourself like in Paris)

A 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 (2 personnes) $162
Grilled Australian black angus beef prime rib 1kg, 150 days grain fed (2 persons)

Bavette de bœuf wagyu Australienne (600g pour-MB 6/7) 2 personnes $153
Grilled Australian wagyu beef flap steak (600g-MB 6/7)

Les Bouchons platter (NEW) $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 *(Provencal 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

#lesbouchonsg

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

POISSONS, CRUSTACÉS/FISH/CRUSTACEA

Crevettes géantes grillées simplement à l'huile d'olive extra vierge $52
Jumbo prawns simply grilled with olive oil

Filet de saumon grillé, sauce vierge $43
Grilled filet of salmon with vierge sauce

Filet de flétan grillé, sauce aux capres $46
Grilled filet of halibut, capers sauce

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 » (NEW) $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 flambeed 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

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Grilled Australian black angus beef prime rib