



Cocktails



Bloody Ceasar of the day.....	\$9.50
Mimosa - Blue Mountain & Grand Marnier, jus d'orange.....	\$9.50



Eggs



Œufs en meurette ◀	
Poached eggs with red wine, foie gras with pearl onions, Toulouse sausage, mushrooms & Crostini.....	\$19.95
Œufs brouillés ◀	
Scrambled eggs, nature or with herbs and smoked salmon, served with salad or pommes frites.....	\$16.00



Our Specialties



Croissant au Homard ◀ +	
Fresh croissant with house made mayonnaise, lobster & greens.....	\$19.95
Les Escargots de Bourgogne ◀ ✎	
Burgundy snails baked with fresh herbs and garlic butter in edible escargots pastry shells.....	\$14.50
Gratinée Lyonnaise ✎ ✎	
French onion soup made with Okanagan chardonnay, gratinée with swiss gruyère cheese.....	\$11.95
Assiette de Charcuterie ✎ ✎	
House made terrine, boar rilette, saucisson.....	\$19.00
Croque Monsieur / Madame ✎ \$16.50/\$18.00	
Morning Cassoulet ✎ ✎	
Navy beans, pork belly and Toulouse sausage with cumin.....	\$22.50
Steak & Eggs ✎ +	
8 oz grilled NY strip, 2 eggs, sunny side up, French fries or salad.....	\$26.95



Detox



Salade Mimosa ◀	
Mimosa of butter lettuce topped with grated eggs and chives in a Dijon mustard vinaigrette.....	\$11.50
Les Huitres ⚓	
Chilled ½ dozen fresh seasonal oysters served on half shell with mignonette sauce.....	\$18.50
Fruit salad ◀ \$13.50	



Viennoiseries & Sides



Butter Croissant	\$3.25
Chocolate Croissant	\$3.75
Almond Croissant	\$4.50
Chocolate Almond Croissant	\$5.00
Chouquettes (6 pieces)	\$6.00
Baguette or Toast	\$3.50
French fries	\$5.00



Drinks



Espresso / Decaf Espresso / Americano	\$3.75
Latte / Cappuccino / Decaf Cappuccino / Hot chocolate	\$4.25
Regular coffee / Tea	\$3.50
Double Espresso / Cappuccino	\$4.75
Orange juice / Soda	\$3.50
Mineral or Sparkling water - Evian-Perrier S/L.....	\$3.50/\$7.95
Badoit L.....	\$8.75

✎✎ Bouchons Bistro classics

◀ ✎ The dishes are "homemade", elaborated on the spot from raw products

⚓ Ocean Wise

