



## Hors d'Oeuvres



### La Charcuterie

#### Terrine maison 🏠★

Chicken liver terrine topped with port wine jelly and garnished with quince chutney..... 13.50

#### Rillettes de sanglier 🏠★

House made country style wild boar rillettes perfumed with calvados brand..... 13.25

#### Shared Platter of: 🏠★

Chicken liver terrine, wild boar rillettes, saucisson and duck prosciutto..... 27.95

#### Les Huitres 🇺🇸

Chilled ½ dozen fresh seasonal oysters served on half shell with mignonette sauce..... 18.50

#### Salade mimosa 🏠

Mimosa of butter lettuce topped with grated eggs and chives in a Dijon mustard vinaigrette..... 11.50

#### Salade d'endives au bleu 🏠★

Belgian endive salad with diced apple and walnuts topped with French blue cheese crumble..... 14.50

#### Gratinée Lyonnaise 🏠★

French onion soup made with Okanagan chardonnay, gratinée with swiss gruyère cheese..... 11.95

#### Le potage création 🏠★

Our Chef's daily soup creation, made from scratch with house made stocks..... 9.95

#### Chausson de crevettes 🏠🇺🇸

Baked tiger prawn strudels on a creamy lobster sauce with a hint of Cognac..... 14.95

#### Le ravioli paysan 🏠★

Slow braised oxtail ravioli with fire morel mushrooms in a ruby port velouté..... 14.75

#### Les escargots de Bourgogne 🏠★

Burgundy snails baked with fresh herbs and garlic butter in edible escargots pastry shells..... 14.50

#### Foie gras de canard 🏠★

Fresh duck "foie gras" of the week, prepared according to the Chef's inspiration..... 25.00



## Our Specialties



#### La Bouillabaisse 🏠★🇺🇸 33.50

*A classic from Marseille*

Fresh market seafood bouillabaisse in a spicy saffron broth, served with garlic croutons and "rouille" dressing. A specialty of Provence.

#### Le Cassoulet 🏠★ 34.50

*A Classic from Toulouse*

Duck leg confit, in-house smoked pork belly and a Toulouse sausage served over a navy bean "ragoût" with a hint of garlic. A specialty of France southwest.



## Fish & Shellfish



### Coulibiac de saumon 🏠★

Russian style salmon coulibiac baked in puff pastry and served on a chive beurre blanc..... 29.95

### Les moules à la Provençale 🏠 ⚓

Mussels "Bouchons", steamed with local chardonnay with shallots, basil, garlic and tomato ..... 24.95

### Les moules Bombay 🏠 ⚓

Mussels "Bombay", steamed with Gewürztraminer in a mild curry and coconut milk broth ..... 24.95

### Crevettes et pétoncles 🏠★

Scallops and prawns in crispy pastry nest with a sweet vermouth and candied lime velouté ..... 33.75



## Meat & Poultry



### Demi poulet roti 🏠★

Half rôtisserie chicken topped with "herbes de Provence" on a Dijon and peppercorn sauce ..... 29.95

### Le steak tartare 🏠

Tartare : Angus beef tenderloin hand chopped to order, served raw with condiments and spices..... 29.95

### Cuisse de canard confit 🏠

Preserved duck leg confit glazed with honey and served on an old sherry wine jus..... 1 leg/2legs 28/36

### Lapin à la moutarde 🏠★

Braised Fraser Valley rabbit casserole in a French mustard seed and creamy tarragon sauce..... 30.95

### Filet mignon grillé 🏠★

Grilled Angus beef tenderloin on a port wine sauce with wild mushroom medley..... 5oz/10oz 36/48

### Le carré d'agneau 🏠★

Herb crusted rack of lamb "Provençal" with Madeira wine jus and ratatouille garnish..... 43.95

### L'entrecôte grillée 🏠★

Grilled certified Angus New-York steak on a cabernet sauvignon reduction with candied shallots ..... 34.95

### L'assiette végétarienne 🏠★

Vegetarian option: an array of seasonal vegetables and seared marinated tofu..... 25.50



## Chef's Table



A three course "prix fixe" menu (appetizer, main course, dessert). Your server will tell you all about it ..... 47

★ Bouchons Bistro classics

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

⚓ Ocean Wise



*Executive Chef Luc Bissonnette & Chef Cameron Stevens*