



Hors d'Oeuvres



La Charcuterie

Terrine maison 🏠★

Chicken liver terrine topped with port wine jelly and garnished with quince chutney.....\$14.50

Rillettes de sanglier 🏠★

House made country style wild boar rillettes perfumed with calvados brand.....\$14.50

Shared Platter of: 🏠★

Chicken liver terrine, wild boar rillettes, saucisson and duck prosciutto.....\$29.00

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.....\$12.00

Salade d'endives au bleu 🏠★

Belgian endive salad with diced apple and walnuts topped with French blue cheese crumble.....\$15.00

Gratinée Lyonnaise 🏠★

French onion soup made with Okanagan chardonnay, gratinée with swiss gruyère cheese.....\$12.50

Le potage création 🏠★

Our Chef's daily soup creation, made from scratch with house made stocks.....\$11.00

Chausson de crevettes 🏠🚢

Baked tiger prawn strudels on a creamy lobster sauce with a hint of Cognac.....\$16.00

Le ravioli paysan 🏠★

Slow braised oxtail ravioli with fire morel mushrooms in a ruby port velouté.....\$16.00

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.....\$26.00

Le Carpaccio de boeuf 🏠★

Thinly sliced Wagyu Beef topped with arugula, crispy capers, fresh shallots, shaved parmesan and with a grainy Dijon horseradish sauce aioli.....\$16.00



Our Specialties



La Bouillabaisse 🏠★🚢 \$34.00

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 🏠★ \$36.00

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.....\$30.00

Moules marinières 🏠🚢

Fresh steamed mussels in a savory white wine herb broth.....\$26.00

Crevettes et pétoncles 🏠★

Scallops and prawns in crispy pastry nest with a sweet vermouth and candied lime velouté\$35.50



Meat & Poultry



Demi poulet roti 🏠★

Half rôtisserie chicken topped with "herbes de Provence" on a Dijon and peppercorn sauce\$30.00

Le steak tartare 🏠

Tartare: Angus beef tenderloin hand chopped to order, served raw with condiments and spices.....\$30.00

Cuisse de canard confit 🏠

Preserved duck leg confit glazed with honey and served on an old sherry wine jus..... 1 leg/2legs \$29/\$37

Lapin à la moutarde 🏠★

Braised Fraser Valley rabbit casserole in a French mustard seed and creamy tarragon sauce.....\$31.50

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.....\$44.50

La Côte de veau 🏠★

Grilled milk fed veal chop on a calvados cream sauce, with herb roasted apples.....\$36.50

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\$48.00

All main courses are served with French Fries

Extra Sides: French Fries \$7.00 / Bread basket \$5.00

★ Bouchons Bistro classics

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

🚢 Ocean Wise



Executive Chef Luc Bissonnette & Chef Cameron Stevens