



## Charcuterie & Fromage



### Plateau de Charcuterie 🏠★

A selection of homemade meats, terrines and rillettes served with cornichons, mustard and croutons

Small platter .....	\$20.00
Large platter .....	\$34.50

### Plateau de Fromage 🏠★

A selection of cheeses served with fruits, walnuts and French baguette

Small platter 2 cheeses .....	\$15.00
Large platter 4 cheeses .....	\$25.00



## Hors d'Oeuvres



### Les Huitres 🍷

Half dozen fresh seasonal oysters on half shell, served with mignonette sauce.....\$19.00

### Salade Landaise 🏠★

Mixed greens, cherry tomatoes, green beans served with smoked duck breast, foie gras and gizzard confit, topped with balsamic and Cognac vinaigrette and poached egg.....\$25.00

### Salade d'Endives au Bleu 🏠★V

Belgian endive salad with diced apples and walnuts topped with French blue cheese.....\$17.00

### Salade Verte 🏠V

Mixed green salad made with freshest selections of the day.....\$15.00

### Gratinée Lyonnaise 🏠★V

French onion soup made with Okanagan chardonnay, gratinée with Swiss gruyère cheese.....\$14.00

### Duo de Saumon 🏠★🍷

Salmon gravlax of Tsar Nicolas II, and salmon tartare with a refreshing Asian twist.....\$23.50

### Les Escargots de Bourgogne 🏠★

Burgundy snails baked with fresh herbs and garlic butter in edible escargots pastry shells.....\$15.50

### Foie Gras de Canard 🏠★

**Terrine** served with brioche and nectarine chutney.....\$28.00

**Seared** served with exotic jelly, nectarine chutney, passion gel, crostini and mesclun.....\$28.00



## Our Specialties



### La Bouillabaisse 🏠★🍷 \$36.50

*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 🏠★ \$38.00

*A Classic from Toulouse*

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



## Fish & Shellfish



### Moules Marinières Traditionnelles 🏠★🚢

Steamed fresh mussels in a savory white wine and herb broth.....\$27.00

### Flétan à la Provençale 🏠★🚢

Seared halibut, tapenade, Provençal tian and vegetable coulis.....\$34.00

### Crevettes et Noix de Saint Jacques 🏠★🚢

Seared scallops and flambéed shrimps served with vanilla rum sauce.....\$37.00



## Meat & Poultry



### Ballotine de Poulet Farci 🏠★

Chicken ballotine stuffed with mushrooms and chestnuts, roasted drumstick, bacon and vegetables ragout.....\$34.00

### Le Steak Tartare 🏠★

Angus beef tenderloin hand chopped to order, served raw with condiments and spices.....5oz \$33.00

### Cuisse de Canard Confit 🏠★

Duck leg confit served with aged sherry wine jus.....1 leg/2legs \$30/\$42

### Lapin à la Moutarde 🏠★

Braised Fraser Valley rabbit casserole in a French mustard seed and creamy tarragon sauce.....\$33.50

### Tournedos *Grilled Angus beef tenderloin*

**Filet mignon grillé** 🏠★ with sauce au porto and wild mushroom medley.....8oz \$44.00

**Rossini** 🏠★ topped with seared foie gras, sauce Périgueux and truffle slices.....8oz \$69.50

### Selle d'Agneau 🏠★

Lamb sirloin steak served with gratin dauphinois and rosemary jus.....\$42.00

### L'Assiette Végétarienne 🏠★V

**Vegetarian turnover** served with fresh garden salad.....\$24.00

**Provençale vegetable tart** with a sprinkling of herbs and drizzled with olive oil.....\$24.00

(option: crostini with toasted goat cheese and honey) +\$4.00



## Chef's Table



A three course "prix fixe" menu (appetizer, main course, dessert).....\$52.00

*Vegetables are sourced from local organic farmed*

*All main courses are served with French Fries & Baguette*

### Extra Sides:

French Fries \$7.00 / Bread basket \$5.00 / Crostini \$2.00 / Extra sauce \$2.00 / Prawn \$4.00/ Scallop \$4.00

★ Bouchons Bistro classics

🏠 All dishes are prepared in-house with the freshest ingredients

🚢 Ocean Wise

V Vegetarian