



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

Vegan option available, please ask your server



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 🏠★

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

Gravlax de Saumon 🏠★🍷

Salmon gravlax of Tsar Nicolas II \$16.00

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, potato mousseline with olives, Provençal tian and Côte d'Azur tomatoes \$34.00

Crevettes et Noix de Saint Jacques 🏠★🚢

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



Meat & Poultry



Poulet Rôtisserie 🏠★

Half Cornish hen glazed with spices, served on a black peppercorn sauce..... \$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 et Vegan 🏠★V

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

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

Vegan Bourguignon a vegan spin on the classic beef Bourguignon
made with mushrooms, vegetables and seitan, in a hearty red wine sauce..... \$24.00



Chef's Table



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

Vegetables are sourced from local organic farms

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 and Vegan

