



## 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
<i>Vegan option available, please ask your server</i>	



## Hors d'Oeuvres



### Les Huitres 🍷

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

### 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

### Le Carré d'Agneau 🏠★

Rack of Lamb served with gratin dauphinois and rosemary jus..... \$45.50

### 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

