



Charcuterie & Fromage



Plateau de Charcuterie 🏠★

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

Small platter	\$21.00
Large platter	\$35.00

Plateau de Fromage 🏠★

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

Small platter 2 cheeses	\$15.50
Large platter 4 cheeses	\$26.00



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..... \$18.00

Salade Verte 🏠V

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

Gratinée Lyonnaise 🏠★

French onion soup, gratinéed with Swiss gruyère cheese..... \$15.00

Gravlax de Saumon 🏠★🍷

Salmon gravlax of Tsar Nicolas II served with Blinis and a Dill and Chive cream..... \$17.00

Les Escargots de Bourgogne 🏠★

Burgundy snails baked with fresh herbs and garlic butter in edible escargots pastry shells..... \$16.50

Foie Gras de Canard 🏠★

Terrine served with brioche and pear chutney..... \$28.00

Seared served with caramelized apples, deglazed with aged balsamic vinegar..... \$30.00



Our Specialties



La Bouillabaisse 🏠★🍷 \$39.00

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 🏠★ \$39.00

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 the Southwest of France.



Fish & Shellfish



Poisson du Jour

Market Fish and Sides..... Market Price

Crevettes et Noix de Saint Jacques

Seared scallops and flambéed shrimp served with Bisque sauce..... \$37.50



Meat & Poultry



Le Steak Tartare *AAA Angus beef tenderloin*

Classic Steak Tartare hand chopped to order, served raw with condiments and spices..... 5oz \$33.00

Aller-Retour Steak Tartare Classic Steak Tartare Seared on each side..... 5oz \$33.00

Lapin à la Moutarde

Braised Fraser Valley rabbit casserole in a French mustard seed and creamy tarragon sauce..... \$36.00

Tournedos *Grilled AAA Angus beef tenderloin*

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

Terre & Mer Surf and Turf with Prawns and Scallops..... 8oz \$60.00

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

Le Carré d'Agneau

Herb Crusted Rack of Lamb served with Gnocchi, Ratatouille and rosemary jus..... 10oz \$36.00

Spaghetti à la Sauce aux Truffes

Spaghetti with a Truffle sauce..... \$25.00



Chef's Table



A three course "prix fixe" menu (appetizer, main course, dessert)..... \$49.95

Vegetables are sourced from local organic farms

Extra Sides:

French Fries or vegetables \$7.00 / Extra Bread \$5.00 / Crostini \$2.00 / Extra sauce \$2.00 / Prawn \$4.00/ Scallop \$6.00

Bouchons Bistro classics

All dishes are prepared in-house with the freshest ingredients

Ocean Wise

Vegetarian

