

FOOD



BOUCHON

WINE BAR & FRENCH CUISINE

OPENING DAYS 7/7

OPEN FOR FRIDAY LUNCH

PRIVATE LUNCH UPON REQUEST



CORKAGE WINE 25\$ / BOTTLE

CORKAGE LIQUOR 65\$ / BOTTLE

BIRTHDAY CAKE AVAILABLE UPON REQUEST

BRING YOUR OWN: \$10 CAKEAGE



SMOKING FROM 10PM

FEEL FREE TO SMOKE OUTSIDE ANYTIME!



ALL DISHES ARE HOMEMADE, PREPARED WITH LOVE & FRESH INGREDIENTS

ALL PRICE ARE INCLUSIVE OF 10% VAT

GET EXTRA **CASH** TODAY

1 TOP UP
YOUR CARD
TODAY

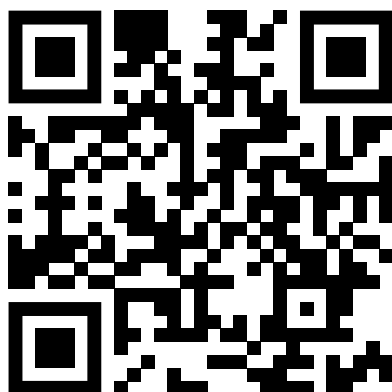
2 & GET
EXTRA \$\$\$



**REGULAR
XTRA TOP UP:**
50\$ = 52,5\$
100\$ = 110\$
200\$ = 225\$

3 USE IT
TO PAY YOUR BILLS

**GET THE LATEST NEWS,
REGISTER TO *our* CHANNEL**



Telegram



ASPARAGUS BACON \$2.50



BRUSCHETTA \$2.50



FRIED MUSHROOM \$2.50



OLIVE TAPENADE \$3.50



CHEESE TOAST \$2.00



COPPA HAM \$3.70



SHRIMP TEMPURA \$4.00



CLAMS WHITE WINE \$3.70



FRENCH FRIES

\$2.70



SPINACH GOAT CHEESE

\$3.50



PATATAS BRAVAS

\$3.00



CHICKEN FINGERS

\$2.75



HAM/CHEESE CROCKET

\$2.75



CHICKEN LIVER TOAST

\$3.50



CALAMARI TEMPURA

\$3.00



BAKED MUSSELS

\$4.00



CHARCUTERIE PLATTER (5 kinds)

SELECTION OF COLD CUTS
SERVED WITH BREAD



RED : Dry and young from
Beaujolais, Bourgogne or Loire
WHITE : Smooth and aromatic as
Macon, Saint Veran or Vouvray

13\$



CHEESE PLATTER (3 kinds)

SELECTION OF CHEESE SERVED
BREAD



RED: Try it with a Pinot Noir from
Bourgogne or a red from Loire
WHITE: Amazing pairing with
Jura or Savoie Wines

13\$



MIX COLD CUT & CHEESE PLATTER

SELECTION OF 5 COLD CUTS
AND 3 CHEESE SERVED WITH
BREAD



RED: Beaujolais (especially
Brouilly) or Gamay pinot noir
WHITE: Alsace is a must (Jura or
Savoie); Vouvray is also worth a
try

24\$



HOMEMADE FOIE GRAS ON TOAST (50gr)

DUCK LIVER SLOWLY COOKED
IN SPICES & POIRE WILLIAMS
SERVED WITH BREAD &
ONION JAM



RED: Aged Médoc or Haut-Médoc
(2015 or older)

WHITE: Sweet of course but you
can also go for a champagne
glass !

12\$



SEABASS CARPACCIO

SEABASS FILLET SLIGHTLY
CUT WITH SESAME OIL,
SPROUT AND ROCKET SALAD



RED: Enjoy it with a young Côtes
du Rhône

WHITE: Best pairing with a young
and dry from Rhône or Ardèche

9\$



GIANT BEEF CARPACCIO M (120grs) / XXL (300grs)

IMPORTED AUZ BEEF SLIGHTLY
CUT, OLIVE OIL, PARMESAN
CHEESE, PINENUT, SEASONING



RED: Young Côtes du Rhône or
Pinot noir from Bourgogne

ROSÉ: Better than white, go for a
fruity Rosé from Provence

M 12\$ | XL 22\$



STARTER





PUMPKIN & FOIE GRAS SOUP

PUMKIN SOUP SERVED WITH
CROUTONS & FOIE GRAS



RED: Enjoy it with a young
Côtes du Rhône

WHITE: Sweet of course but you
can also go for a champagne
glass !

9\$



SEAFOOD PUFF BOUCHÉE À LA REINE

CLAMS, CALAMARI, SHRIMP,
CREAMY SAUCE IN PUFF PASTRY



RED: Enjoy it with a young
Côtes du Rhône

WHITE: Best pairing with a
young and dry from Rhône,
Ardèche or Loire

7.5\$



BAKED EGG OEUF COCOTTE

BAKED EGG WITH MUSHROOM,
CROUTONS & BACON



RED: Young Côtes du Rhône,
Pinot noir

ROSÉ: Better than white, go for
a fruity Rosé from Provence

6\$

Jones Dorée
Beaujolais Blanc
Classic
Hardemay
Picolle, vinifié et embouteillé par
Jean-Paul BRUN



MAINS





CAESAR SALAD

SALAD. CHICKEN, EGG, TOMATOES, PARMESAN, ANCHOVY DRESSING



RED : Dry from Beaujolais, Bourgogne or Loire

WHITE : Smooth and aromatic as Macon, Saint Veran or Vouvray

10\$



SEA BASS FILLET

SERVED WITH BRAISED CABBAGE, PUMPKIN MASH, WHITE WINE SAUCE



RED: Dry and young from Beaujolais, Bourgogne or Loire

WHITE: Muscadet or Dry and sophisticated from Jura or Bourgogne

13\$



TOULOUSE SAUSAGE MASH POTATOES

TOULOUSE SAUSAGE SERVED WITH MASHED POTATOES, SAUCE AND SALAD



RED: Best with a Rosé wine; Bordeaux is also recommended
WHITE: Stick to the area and go for a WHITE Bordeaux

11\$



IMPORTED AUZ BEEF TARTARE

BEEF TARTARE SEASONED,
SERVED WITH FRENCH FRIES
AND SALAD



RED: Saint Joseph, Ventoux,
Beaujolais are a must
WHITE: South Rhône or Ardèche

14\$



CHICKEN LEG STUFFED WITH SPINACH

SERVED WITH FRIED POTATOES
AND MUSHROOM SAUCE



RED: Enjoy it with a young
Côtes du Rhône
WHITE : Best pairing with a
young and dry from Rhône or
Ardèche

12\$



WELSH RAREBIT

BREAD AND HAM COVERED WITH
TOASTED CHEDAR IN BEER,
EGG AND FRENCH FRIES



RED: Very interesting pairing
with Jura or Savoie, Bordeaux is
one more option
WHITE: Round like a Viognier or
a Vouray

15\$



BEEF BOURGUIGNON

(AUZ) BEEF STEW IN RED WINE SAUCE WITH CARROTS, ONIONS, MUSHROOMS SERVED WITH MASH POTATOES



RED: Rhône Valley is the must

WHITE: Viognier will get along

16\$



CHOUCROUTE SAUERKRAUT

HOMEMADE MARINATED CABBAGE
3 PORK MEAT AND SAUSAGE
SERVED WITH POTATOES



RED: Dry and young from
Beaujolais, Bourgogne or Loire
WHITE: Muscadet or Dry and
sophisticated from Jura or
Bourgogne

16\$





DUCK BREAST BERRIES

DUCK BREST SERVED WITH
FRIED POTATOES, SPINACH
AND SWEET & SOUR SAUCE



RED: Definitely Bordeaux
Saint-Julien, Saint-Estèphe,
Saint-Emilion
WHITE: Alsace or Northern
Bourgogne (Chablis, Saint Veran)

15\$



LINGUINE FOIE GRAS AL DENTE

LINGUINE IN FOIE GRAS (50GR)
SAUCE WITH FOREST MUSHROOM,
COGNAC



RED: Foie gras means Bordeaux
especialy south (Graves, Côtes
de Bordeaux, Pessac Léognan)
WHITE: Sweet from Bordeaux
and Dry from Alsace

15\$



BOUCHON AUZ BEEF & TRUFFLE BURGER

(AUZ) BEEF BURGER WITH
ICEBERG, TOMATOES, BRIE
CHEESE AND TRUFFLE OIL SAUCE
SERVED WITH FRENCH FRIES



RED: Noble and old from
Bordeaux or Bourgogne
WHITE: Powerful and old
Bourgogne are THE perfect match

14\$

GRILL



AUZ BEEF FLANK 200GR

BEEF FLANK WITH PEPPER SAUCE
SERVED WITH FRENCH FRIES AND
SALAD



RED: Definitely Northern Rhône
as Hautes Côtes de Beaune,
WHITE: Viognier and southern
Rhône (Chardonnay, Beaujolais)

18\$



AUZ BEEF RIB EYE 300GR

BEEF RIB EYE WITH PEPPER
SAUCE SERVED WITH FRIED
POTATOES AND SALAD



RED: Best with the 3 Saints of
Bordeaux, Saint-Estèphe, Saint
Emilion, Saint-Julien
ROSÉ: Pick a Rosé of Provence

26\$



AUZ BEEF FLANK 1KG!

SERVED WITH 3 SAUCES

SIDE \$2 EACH: FRENCH FRIES
/ WEDGES POTATOES /
GREEN SALAD / SAUTÉED VEGEES



RED: Definitely Northern Rhône
as Hautes Côtes de Beaune,
WHITE: Viognier and southern
Rhône (Chardonnay, Beaujolais)

75\$



AUZ BEEF GIANT RIB (2 persons 1,5kg)

BEEF PRIME RIB SERVED WITH
FRIED POTATOES, BAKED
TOMATOES & ASPARAGUS.



RED: Côtes du Rhône or Pinot
noir or Merlot
ROSÉ: Better than white, go for
a fruity Rosé from Provence

125\$



PARIS BREST

PUFF PASTRY FILLED WITH
PRALINE, ROASTED HAZELNUT
& SALTED CARAMEL



RED: Fleshy, fruity with light
tannins: Grenache noir, Syrah
WHITE: Creamy & fruity wine
with wood notes: Chardonnay

6\$



CRÈME BRULÉE

CARDAMON AND VANILLA
FLAVOURED CRÈME BRULÉE



RED: Tender wine with light
tannins: Gamay, Pinot noir, Syrah
WHITE: Dry & mineral: Muscadet,
Sauvignon Blanc, Chablis

5\$



CHOCOLATE MOUSSE

CLASSIC DARK CHOCOLATE
MOUSSE



RED: Fleshy, fruity with light
tannins: Grenache noir, Syrah
WHITE: Creamy & fruity wine
with wood notes: Chardonnay

6\$



CHOCOLATE FONDANT

CHOCOLATE FONDANT SERVED
WITH CRÈME ANGLAISE



RED: Tender wine with light
tannins: Gamay, Pinot noir
WHITE: Dry & mineral: Muscadet,
Sauvignon Blanc, Chablis

6\$



LEMON TART

LEMON TART WITH FRESH
MERINGUE



RED: Wine with smooth tannins
matching, Pinot noir
WHITE: Creamy & fruity wine
with wood notes: Chardonnay

5\$



COUPE COLONEL

LIME SHERBET SERVED WITH
VODKA

6\$

