

# LE BOUCHON

-BISTRO LYONNAIS-

## -HORS D'OEUVRES-

Huitres • 18

Four Blue Point Oysters,  
Broiled Ramp Butter

Œuf Outhier • 19

Soft Scrambled Farm Egg,  
Vodka Crème Fraîche,  
Golden Kaluga Caviar

Époisses Gougères 11

Choux Puff,  
Warm Époisses Cheese

Duck Liver Mousse

Beignet • 6

Raspberry Jam,  
Foie Fat Feuilletine,  
Fleur de Sel

## -LES CLASSIQUES-

Escargots à la Bourguignonne 14  
Snails, Garlic & Parsley Butter

Tarte à l'Oignon Alsacienne 15  
Caramelized Onions, Raclette, Bacon

Moules à la Provençale • 20  
PEI Mussels, Basil, Tomatoes,  
Fennel, Shallots, Lillet

Soupe à l'Oignon Gratinée 12  
Beef Broth, Caramelized Onion,  
Gruyère, Croutons

Salade Lyonnaise • 13  
Frisée, Escarole, Poached Egg,  
Lardons, Croutons, Mustard Vinaigrette

Salade Betteraves 13  
Baby Beet Salad, Avocado Crème,  
Orange, Dukkah, Mint

Cuisses de Grenouilles 16  
Seared Frog Legs,  
Fish Sauce, Lemon Garlic Butter

Pâté en Croûte 19  
Duck, Wild Boar, and Pistachio Pâté, Foie  
Gras, Cornichons, House Made Mustard

## -SAISON-

Asperges Blanches 32  
Glazed AAA White Asparagus,  
Brown Butter Breadcrumbs, Espelette  
Hollandaise, Périgord Truffle

Seared Foie Gras • 28  
Foie Fat Panisse, Maple Agrodolce,  
Macerated Blueberries,  
Brown Butter Hazelnuts

Tartare D'agneau • 25  
Diced Lamb Loin, Green Garlic Aioli,  
Fried Capers, Whole Wheat Pouri

Salade de Chou 15  
Baby Kale, Roquefort, Pickled Pear,  
Brown Butter Pecans, Apple-Honey Vinaigrette

## -LES PLATS-

Steak Frites •  
Grilled Top-Sirloin, Hand-Cut Fries  
with Maître d' Butter 34  
with Sauce au Poivre 38  
"Manion" Style 40

Poulet Rôti 29  
Half Amish Chicken, Robuchon Potatoes,  
Haricot Vert, Chicken Skin Jus

Cassoulet Toulousain • 44  
White Beans, Pork Belly, Confit Duck Leg,  
Armagnac Duck Sausage,  
Braised Lamb Shoulder

Lapin en Croûte 34  
Braised Rabbit, Cider-Sunchoke Purée,  
Rabbit Sausage, Root Vegetables, Puff Pastry

Truite Des Fjords en Croûte • 31  
Ocean Trout Wrapped in Puff Pastry,  
English Pea Mousse, Sauce Sorrel "Troisgros,"  
Smoked Trout Roe

Agnolotti 36  
Roast Sunchoke & Boursin Pasta,  
Caramelized Brown Butter Sauce,  
Périgord Truffle

## -PLATS POUR 2-

Oxtail Bourguignon 70  
Red Wine Braised Whole Oxtail,  
Pommes Aligot, Thumbelina Carrots,  
Pearl Onions, Beech Mushrooms,  
Sauce Bordelaise

Canard Rôti 75  
Whole Roasted Pekin Duck,  
Sauce Bigarade, Duck Fat Spätzle,  
Braised Cabbage, Duck Bacon

*Chef/Owner: Oliver Poilevey*  
*Executive Chef: Wbaldo Gallegos*  
*Chef de Cuisine: Henry Zimmerman*  
*Sous Chefs: Leti Rodriguez/Zach Gordon*

### Spéciales

Monday: Half-Price Bottles of Wine

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness.  
These items can be ordered raw or undercooked,  
or may contain raw or undercooked ingredients

established 1998