

} B O U C H O N }

FRUITS DE MER

***Huîtres** oysters \$32.00 ½ doz.
Moules mussels \$12.00 1 doz.

Crevettes 4 shrimp \$26.00
Demi-Homard ½ lobster \$35.00

***Palourdes** clams \$3.00 ea.

***Petit Plateau**
 ½ lobster, 8 oysters, 2 shrimp,
 4 clams, 8 mussels \$98.00

***Grand Plateau**
 1 lobster, 18 oysters, 6 shrimp,
 6 clams, 12 mussels \$164.00

***Regiis Ova Sturgeon Caviar**
 served with traditional
 accoutrements & toasted brioche
 Ossetra \$120.00 (1 oz.) | Hybrid \$105.00 (1 oz.)

DÉBUT

Assortiment de Pâtisseries
 assorted Bouchon Bakery pastries
 \$7.00 each
 \$25.00 4pc.
 croissant, pain au chocolat, almond croissant
 cheese danish or blueberry muffin

Sélection de Fruits de Saison
 Seasonal fruit plate
 \$21.00

Toast à l'Avocat
 grilled pain de campagne, piquillo marmalade,
 Haas avocado, radish & ricotta salata
 \$18.00

Escargots de Bourgogne
 Burgundy snails, garlic-parsley butter
 & Bouchon Bakery puff pastry
 \$23.00

***Foie Gras Sauté**
 seared foie gras du jour
 \$34.00

Biscuit au Babeurre
 Bouchon Bakery buttermilk biscuit,
 black pepper gravy, Hobbs' bacon & sausage,
 Hook's cheddar & Fresno chili
 \$21.00

***Saumon Fumé**
 smoked salmon with lemon crème fraîche,
 onion, fried capers, served with watercress
 salad & toasted pumpnickel
 \$26.00

Quiche Florentine
 Bouchon Bakery quiche Florentine
 served with mixed greens
 \$24.00



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BRUNCH

Steak Pané
 breaded top sirloin, country gravy, two scrambled eggs
 Bouchon Bakery buttermilk biscuit
 \$36.00

Poulet et Gaufres
 roasted chicken with bacon-chive waffle,
 Crown maple syrup & sauce Chasseur
 \$38.00

***Petit-Déjeuner Américain**
 two eggs any style with bacon, sausage, pommes Lyonnaise,
 whole wheat toast & a Bouchon Bakery pastry
 \$29.00

***Bénédictine au Crabe**
 jumbo lump crab with Bouchon Bakery English muffin,
 two poached eggs, sweet corn, roasted mushrooms
 & sauce Hollandaise
 \$39.00

***Hachis de Merguez**
 housemade merguez sausage hash served with two eggs
 any style & whole wheat toast
 \$27.50

PLATS PRINCIPAUX

***TAK Room Burger**
 American wagyu cheese burger, lettuce,
 red onion, tomatoes, dill pickles & secret sauce
 served with French fries
 \$34.00

***Steak et Oeufs**
 grilled American wagyu eye of the rib
 served with two eggs any style, pommes darphin
 & sauce Bearnaise
 \$95.00

Ad Hoc Fried Chicken Sandwich
 fried chicken breast, dill pickles, Hoc slaw &
 Bouchon Bakery bun served with French fries
 \$32.00

***Croque Madame**
 grilled ham & cheese sandwich
 on brioche with a fried egg & sauce Mornay,
 served with French fries
 \$29.50

***Salade de Saumon**
 grilled Scottish salmon with marinated heirloom
 tomatoes, cucumbers, red onion & Palladin
 croutons with basil vinaigrette
 \$36.00

LES ACCOMPAGNEMENTS

Pommes Lyonnaise
 Yukon gold potatoes & caramelized onions
 \$12.00

Epinards
 sautéed spinach
 \$12.00

Saucisse ou Bacon
 Hobbs' breakfast sausage or applewood smoked bacon
 \$14.00

Pommes Frites
 French fries \$10.00
with truffles \$19.00

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.