



bistro & oyster bar
BY CHEF DANIEL BOULUD

MENU BOUCHON

TWO COURSES 65 | THREE COURSES 75

Everyday from 5:30pm – 7:00pm

Wild Mushroom Soup

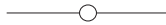
Black Truffle, Chive Cream

Beets & Burrata

Haricot Verts, Pickled Onions, Toasted Hazelnuts, Mustard Dressing

Pâté Maison

Black Truffle, Pork & Chicken Liver Terrine



Potato Gnocchi

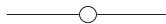
Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

Norwegian Sea Trout

Crushed Purple Potatoes, Mâche Salad, Sauce Amandine

Coq Au Vin

Red Wine-Braised Chicken, Bacon, Mushrooms, Carrots



Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream

Assorted Ice Cream & Sorbet

Chef's Selection

Duo of Artisanal Cheeses

Chef's Selection

Menu items are subject to change. Prices listed are subject to GST & Service Charge