

## LES HUITRES



Fines de Claires	£2.40
Speciales de claires	£2.60
Maldon Rock	£2.50
Dorset Deep Sea	£2.00
Jersey	£2.20
Belon Natives	£3.50
Kumamoto Rock	£3.00
Lock Ryan Natives	£3.50

# LE BOUCHON BRETON

## LES CRUSTACES

Les Bulots – Welks	£6.50
Crevette Grises – ( ½ Pint)	£6.75
Ecrevisses - (pint)	£7.25
Clams Mariniere	£7.75
Moules Mariniere	£7.75
Tourteaux- Cornish Crab	£12.50
Gambas – Tiger Prawns	£13.95
Homard – Lobster (Entier ou ½)	£18/32

## LE REPAS DU MIDI- 11AM- 5PM





Croque Monsieur, Frites et Salade – <i>Traditional Ham and Cheese Toasty Served with Chips and Salad</i>	£6.95
Worldof Salad – <i>Curly and Belgian Endive Salad with Blue Cheese, Walnut, and Apple</i>	£7.25
Salade Frisee Au Lardons, Oeuf Poche – <i>Curly Endive, Bacon and Soft Poached Egg Salad</i>	£7.95
Assiette de Charcuterie Lyonnaise – <i>Cold Meat Platter</i>	£8.25
Toulouse Saucisse- Pommes Puree – <i>Grilled Toulouse Sausage Served with Mash</i>	£8.95
Saumon Grille en Nicoise – <i>Salad Nicoise with a Grilled Fillet of Salmon</i>	£9.25
Boeuf aux Carottes – <i>Beef Stew with Carrots Served on Buttered Tagliatelles</i>	£9.75
Gateau de Poisson – <i>Panfried Fishcakes Sauce crème Fraiche Tartare</i>	£9.50
Bouchon Burger – <i>Prime Scots Meat and Herbs Burger Served with Chip (add 50p for Bacon/Cheese)</i>	£9.95

## LES ENTREES

Soupe a L'Oignons- <i>French Onion Soup with Cider, Gruyere and Croutons</i>	£6.50
Les six Escargots de Bourgogne – <i>6 snails in Garlic Butter</i>	£7.50
Remoulade de Haddock et d'Endive – <i>Smoked Haddock and Belgian Endive Remoulade</i>	£7.95
Soupe de Pecheur – <i>Fish Soup Served with Gruyere Cheese , Croutons and Rouille</i>	£8.50
Cuisses de Grenouilles a l'Ail et au Persil – <i>Sauteed Frog Legs, Garlic and Parsley Butter</i>	£9.95
Salade Perigourdine – <i>Foie gras, Gesier and Smoked Magret Salad, Nuts and Xeres Dressing</i>	£10.75
Bouche de Cepes Persilles – <i>Sauteed Ceps with Parsley Butter in a Puff Pastry case</i>	£12.50
Terrine de Foie Gras – <i>Foie Gras Terrine Served with Fig and Spices Compote</i>	£14.75
Assiette de Saumon Fume – <i>Scottish Smoked Salmon with Diced Shallots, and Capers Served with Buttered Brown Bread</i>	£12.50

## LA MER SUR UN PLATEAU





Plateau Breton £56.00 (for 2)
<i>4 Oysters, 4 gambas, welks, Clams , Mussells , Crevette Grises, Ecrevisses and a whole Cornish Crab</i>
Plateau Imperial £76.00 (for 2)
<i>4 Oysters, 4 Gambas, Welks , Clams, Mussels, Crevette Grises, Ecrevisses, Whole Cornish Crab and ½ Lobster</i>

## LES PLATS

Legumes Roti Tagliatelle – <i>Roasted Root Vegetable Medley, Modena Vinegar Reduction Served with Butter Tagliatelles</i>	£12.50
Rissotto de Champignons Sauvages et Potirons – <i>Wild mushroom and Butternut Squash Rissotto</i>	£13.00
Poussin Roti – <i>Roasted Spatchcock Baby Chicken, Seasonal Vegetable and Sauce Gras</i>	£13.75
Civet de Lievre – <i>Jugged Hare served with its Liver Pate Toast and Pommes Pont Neuf</i>	£15.50
Bouillabaisse – <i>Traditional Rock Fish Stew with Seafood and Potatoes in Saffron Broth</i>	£16.25
Rognons de Veau – <i>Pan-Fried Veal Kidneys with Grain Mustard Sauce and Tagliatelles</i>	£16.95
Cabillaud Poele, Seches Sautees a L'ail– <i>Pan-Fried Cod Filet with Garlic &amp; Parsley Sautéed Squid</i>	£17.75
Loup de Mer Roti – <i>Whole Roasted Seabass served with Fennel and Pastis Sauce</i>	£18.50
Carre D'Agneau – <i>French Trimmed Rack of Lamb served with Darphin Potatoes and Spinach</i>	£19.50
Steak Tartare – <i>Raw Chopped Beef Prepared and Spiced to Your Taste at the Table</i>	£23.00
Demi ou Entier Homard Thermidor – <i>Half of Full Lobster Thermidor</i>	£25/40
Filet de Boeuf Rossini – <i>Panfried Fillet of Beef on a Crispy Crouton with Sauteed Foie Gras</i>	£28.00

## LES GRILLADES DE BOEUF

Our beef is either Scottish Angus, Charolais or Limousin Breed and Hung on the bone for no less than 28 days



Faux Filet – <i>Sirloin Steak</i>	£16.00
Entrecote – <i>Ribeye Steak</i>	£17.50
Foie de Veau et Bacon – <i>Calves Liver and Bacon</i>	£18.00
Filet de Boeuf – <i>Fillet of Beef</i>	£23.00
Cote de Boeuf – <i>Rib of Beef (for 2)</i>	£50.00
Chateaubriand – <i>(for 2)</i>	£52.00

All our Meats are Served Plain grilled with Mustard , French Fries , Watercress and Provençal Tomato - Supplement for Bearnaise , Peppercorn, Maitre d'Hotel , or Roqueford Sauce £1.50

SIDE ORDER £4.50 Choose from

Epinards – *Spinash* ; Haricot Vert- *French Beans* ; Legumes du Jours- *Seasonal Vegetable*; Tomato and Onions Salad ; (Pommes Fites £3)

All Prices are Inclusive of Vat, a £1pp cover charge and a Discretionary 12.5% gratuity will be added to your bill. Some of our product contains nuts. Please advise your waiter on arrival if you have any food allergies.

## BEER AND CIDER 330ML

Heineken	£4.25
Lefte Blonde	£4.95
Lefte brune	£4.95
Moretti	£4.50

### DRAFT BEER

	pint	½
Amstel	£4.00	£2.10
1664	£4.00	£2.10
Guinness	£4.50	£2.35

### PACKAGED

Bulmers Original 568ml	£6.00	Bulmers Pear 568ml	£6.00	Badoit 75cl	£4.00	Evian 75cl	£4.00
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# LE BOUCHON BRETON

## SOFT DRINKS

Coke, Diet 330ml	£2.50
Lemonade	£2.00
Pepsi, Diet	£2.00
Fever Tree Soft	£3.00
<i>(Bitter Lemon, Ginger ale &amp; Beer, Tonic)</i>	

### JUICES

	£2.50
<i>(Apple, Cranberry, Pineapple, tomato)</i>	
Freshly Squeezed	£3.50
<i>(Orange, Lemon)</i>	

## COCKTAILS

(See Bar List for Full Range)

Bloody Mary	£6.50	Mojito	£6.50
<i>(Absolut Vodka, Lime Juice, Spices Mix, Tomato Juice)</i>		<i>(Havana Club, Fresh Mint, Fresh Lime, Sugar Soda)</i>	
Caipirinha	£6.50	Gin/ Vodka Martini's	£6.50
<i>(Cachaca, Fresh Lime Sugar)</i>		Singapore Sling	£6.50
Cosmopolitan	£6.50	<i>(Tanqueray Gin, Cherry Liquor, Lime Juice &amp; Soda)</i>	
<i>(Absolute Vodka, Cointreau, Lime &amp; Cranberry Juice)</i>		Strawberry Margerita	£6.50
Daiquiri or Frozen Daiquiri	£6.50	<i>(Tequila, Cointreau, Lime Juice, Strawberry Puree)</i>	
<i>(Havana Club, Lime Juice, Sugar Syrup)</i>		Champagne Cocktails	£12.00

## CHAMPAGNE & SPARKLING WINE

	125ml	Bottle		125ml	Bottle
Bisol Crede Prosecco	£8.50	£38.00	Canard Duchene Brut Rose	£13.50	£65.00
Rene Geoffroy Brut Zero	£11.00	£55.00	Henriot Brut Souverain		£60.00

## WHITE WINE

	175ml	250ml	50cl	Bottle		Bottle
Roc D'opale, <i>France 2009</i>	£4.75	£5.75	£11.50	£16.20	Finca la Linda, <i>Viognier</i>	£24.50
Soravalle, <i>Pinot Grigio 2008</i>	£5.90	£7.10	£14.20	£19.90	Mahi Sauvignon Blanc, <i>Marlborough, 2008</i>	£27.50
Les Vignes, <i>Viognier</i>	£6.25	£7.50	£15.00	£21.00	Macon Charnay " <i>Clos de Tournon</i> " 2008	£27.00
Picpoul de Pinet, <i>JM Lafage, 2008</i>	£6.50	£8.00	£16.00	£22.00	Journey's End Haystack Chardonnay, 2009	£29.75
Tourraine Sauvignon Marcadet	£6.90	£8.30	£16.30	£23.50	Royal Tokaj, Furmint, <i>Hungary 2007</i>	£32.00
Muscadet de Sevres 2008	£7.45	£8.95	£17.90	£25.41	Trimbach Riesling, <i>Alsace 2008</i>	£35.00
Petit Chablis, <i>William Fevre 2009</i>	£8.15	£9.75	£19.50	£27.00	Pouilly Fume " <i>Villa Paulus</i> ", 2008	£38.00

## ROSE WINE

	175ml	250ml	50cl	Bottle		Bottle
Tourraine Rose, 2009	£5.50	£6.50	£13.00	£19.00	Luberon Chateau Val Joanis, <i>Syrah</i>	£33.00

## RED WINE

	175ml	250ml	50cl	Bottle		Bottle
Roc D'opale, <i>France 2009</i>	£4.75	£5.75	£11.50	£16.20	Corbieres, Domaine Olleiaux Romanis, 2008	£27.50
Malbec Cedre, <i>VdP 2008</i>	£6.30	£7.50	£15.00	£21.40	Lan Rioja Crianza, 2006	£30.80
Minervois, Rouge de l'Azerolle	£7.15	£8.50	£17.00	£24.50	Beaujolais AOC Chateau Cambon, 2009	£32.50
Cotes du Rhone, <i>Syrah Gaillard</i>	£8.60	£10.40	£20.80	£29.50	Chateau Marjosse Bordeaux, 2005	£33.15
Chateau Haut Grelot, 2008	£7.43	£9.95	£19.90	£25.00	Eremo Fontanafredda, <i>Babera Nebbiolo, 2008</i>	£34.00
Cabrials Pinot Noir, 2009	£6.25	£7.50	£15.00	£22.50	Manawa Pinot Noir, <i>NZ 2008</i>	£30.00
Faugeres, " <i>Cuvee Arnaud</i> ", 2005	£9.00	£11.25	£22.50	£31.80	Journey's End Shiraz, <i>Stellenbosch, 2005</i>	£39.50

## SWEET WINES

	175ml	Bottle		175ml	Bottle
Muscat des Beaumes de Venise	£8.50	£50.00	Maury, Mas Mudigliza	£11.50	£66.00
Castelnau de suiduiraut, 2003	£11.00	£65.00	Tokaj 5 Puttonyos Aszu, 2005	£12.00	£70.00

## DIGESTIVES AND LIQUORS 50ML (See Bar List for Full Details) From £6.00

Amaretto, Baileys Irish Cream, Malibu, Tia Maria, Sambucca, Cointreau, Frangelico, Kahlua, Drambuie, Grand Marnier, Kummel. Southern Comfort, Manzana Verde

## FINE WINE LIST is Available on Request.

Please Note That Vintages May Vary.

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