



LE BOUCHON BRETON

MENU
A LA CARTE

Christophe Dittrich Executive Chef

www.lebouchon.co.uk

Monday, saturday 12.00pm to 10.00pm, sunday 12.00pm to 8.00pm

LE MENU ENFANT

we offer a set menu including main course selection served with fries, green vegetables, drink and a ice cream £5.95 only

Fish Finger
Mini burger
Sausage
Chicken breast

Le bouchon love children's, we have a creche open and free of charge every Sunday from 12pm to 4pm

LE MENU RAPIDE DE MIDI

A dish of your choice with a drink £10

Poulet roti

Roasted Corn fed ¼ chicken from les Landes with fries

Hachis Parmentier

Shepherd's pie style gratin

Risotto aux Champignons (v)

Mushrooms Risotto topped with parmesan and rocket salad

Le fish and chips

Traditional fish and chips with garden peas, Tartar sauce

Onglet grillé

Classic French cut of beef, best rare, fries

Bouchon burger

Prime Scots beef with brie, bacon and fries

Boeuf bourgignon

Traditional beef stew cooked in red wines served with mash potat

Couscous de Legumes (v)

Spicy vegetable stew served with couscous

Pain et Beurre £ 2.00

Bread and Butter

Les anchois £ 2.00

Marinated Anchovy

Olives £ 2.50

Mixed Olives marinated in olives olives, garlics and heards

Saucisson sec £ 3.50

Thinly sliced cured burgundian sausage

LES ENTREES

Salade de Tomates £ 3.95 (v)

Tomato and Onions Salad with vinaigrette dressing

Soupe du jour £ 4.75

Soup of the day

Soupe à l'oignon £ 5.95 (v)

Onion soup with emmental cheese and croutons

Fricassee de Champignons £ 6.50 (v)

Sautéed Mushrooms and cherry tomato in garlic butter served on Toast

Terrine de campagne £ 6.50

Farmhouse terrine with caramelized red onions, brown toasts and gherkins

Chèvre chaud aux artichauts £ 7.50 (v)

Warm goat's cheese on toast with artichokes, herbs dressing and mixed leaves

Gravadlax de saumon à la betterave £ 8.25

Homemade cured salmon fillet with beetroot, cucumber and dill mayonnaise

Cuisses de grenouille a l'ail et au persil £ 9.95

Pan fried frogs legs in garlic butter

Escargots Au beurre d'ail 6* £ 7.50/12* £14.00

Classic snails in shell with garlic and herb butter

Les Moules marinieres ou creme £ 7.50/12* £14.00

Mussels served in white wines, shallots or with creme

LES FRUITS DE MER

Les huitres

We offer a large selection of the best oysters freshly delivered from Brittany, Scotland ... Please ask you waiter for daily availability

Rock oyster £ 2.50

Native oysters £ 3.50

Les crustaces

Homard - £20.50 ½ cold native lobster

Tourteau- £13.00 whole cold Devon Crab

Langoustines- £ 9.50 6* Dublin bay prawns

Bulots £ 6.50 whelks

Ecrevisses £ 7.25 crayfish tail

**Served with garlic mayonnaise*

Ideal to share as a starter or main

Plateau Breton £ 28.00 per person min 2

6 oysters, welks, clams , mussels, 4 Dublin bay prawns, crayfishs and whole Devon crab

Plateau Imperial £ 38.00 per person min 2

6 oysters, welks, clams , mussels, 4 Dublin bay prawns, crayfishs, whole Devon crab and ½ native lobster

Please Note: food standard agency advise that eating raw shellfish may be unsuitable for pregnant woman, ederly people and imuno deficient consumers due to an unvoidable small risk of Norovirus been present in these.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

LES PETITS PLATS

Gratin de macaroni au st marcellin et au comté £ 8.95 (v)
Macaroni gratin with st-marcellin and comte cheese

Risotto aux Champignons £ 10.50 (v)
Mushrooms Risotto topped with parmesan and rocket salad

Salade Ceasar £ 11.50
Classic Ceasar Salad served grilled chicken and croutons

Moules, Marinières or crème £ 13.50
Mains course size mussels served in White wine, shallots, parsley or with crème

Tatin de chèvre et tomates confites, crème de romarin £12.50 (v)
Goat cheese, tomato and shallots tatin, rocket and rosemary cream

LES PLATS

Poulet rotie £13.95
Roasted Corn fed ½ chicken from les Landes with fries, green beans and its jus

Filet de Cabillaud sauce Basque £12.95
Pan fried Cod Filet, white beans, chorizo and sauce "Basque"

Pointrine de Pork £14.50
Pork Belly, Mash Potato, Apple compote and cider

Marmite de Poisson £13.95
Fish and seafood stew in white wines creamy sauce and herbs

Souris d'agneau £15.95
Slow cooked lamb shank with root vegetables and own jus

Pave de saumon aux herbes, fondue de pommes aux poireaux
sauce bois boudran £14.50
Salmon supreme with herbs, leek mash and bois boudran sauce (herbs, tomato and shallots)

Steak tartare £20.00
Chopped raw beef served with all ingredients, toast and French fries

Demi homard et onglet "surf and turf" £32.95
Grilled half lobster and beef skirt with garlic butter and lemon

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LES GRILLADES

Aberdeen Angus Cattle (Scotland)

Our Beef is Scottish Aberdeen Angus, hung on the bone for no less than 45 days Exclusively* from E.W.Hosie Farm, Their cattle are naturally reared and are from sucklers' herds. The lush Scottish pasture on which they feed produces some of the best flavoured and tender beef in the world.

Le Bouchon Rib-eye (300gr)	£19.95	
Cote de Boeuf (1kg; 1.2kg or 1.5kg)	£6.50/100gr	(hungry?/to share)
Chateaubriand (500gr; 600gr; 800gr or 900gr)	£10.50/100gr	(hungry?/to share)
Sirloin (400gr; 500gr or 600gr)	£7.00/100g	(hungry?/to share)
Bone in Filet (300gr)	£33.00	
Bone-in Sirloin (300gr)	£21.00	
Rump (250gr)	£15.00	

Les Extras: Half grilled Lobster £15 with a dish from the grill

Les sauces: *Béarnaise, Peppercorn, Shallots, Roquefort* £ 2.00 each

Les Accompagnements: £3.95 each

*Epinards à la crème (Creamy spinach),
Pommes purée (Mashed potato),
Champignon a l'ail (Garlic Field Mushrooms)
Salade de tomates (Tomatoes and onions)*

*Haricot vert (French beans),
Gratin Dauphinois (Dauphinoise potato),
Sélection de légumes (Vegetable selection)
Salade mixte (mixed salad)*

*Frites French fries £ 2.95
Pain et beurre Bread and butter £ 2.00*

*Salade verte Green salad £ 2.95
Olives marinées Marinated olives £ 2.50*

*on rare occasions a selected adjacent Farms' produce may be substituted due to supply

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