

## LES HUITRES

From Brittany	Each
Les Fines de Claires No 2	£2.40
Les Speciales de Claires No 2	£2.60
Les Belons No 2	£3.50
From Great Britain	
Jersey Rock Oysters No 2	£2.00
Dorset Rock Oysters No 2	£1.80
Loch Ryan Native No 2	£3.20

# LE BOUCHON BRETON

## LES CRUSTACEES

Le Tourteaux	£12.00
<i>Crab</i>	
Homard 1/2 ou Entier	£17/28
<i>Lobster approx. 650g</i>	
Les Bulots	£5.95
<i>Whelks</i>	
Les Gambas	£12.00
<i>Tiger Prawns</i>	
Beluga Caviar 30gr	£180

## LA MER SUR UN PLATEAU

L'ASSIETTE DE L'ECAILLER £25.00

*4 Oysters, Tiger Prawns, Whelks, Winkles, Clams Palourde and 1/2 Crab*

LE PLATEAU IMPERIAL(2 personnes) £32pp (min 2)

*8 Oysters, Tiger Prawns, Whelks, Winkles, 1 Crab, Clams Palourde, Surf Clams, Mussels and 1 Lobster*

LE PLATEAU RAINIER III £35pp (min 2)

*A Warm Selection of Grilled Red Mullet Grondin, Seabass, Sardines, Clams, Palourdes, Mussels, Prawns, Razor Clams, Calamari, and a Whole Lobster Flambé with a Shot of Vodka and Served with Sauce Choron, Sauce Dieppoise, And Sauce Vierge*

*(All subject to availability and content may vary)*

## LES ENTREES

Salade de Tomates et Haricots Verts aux Echalotes de Bretagne £5.95  
*Tomato and French Bean Salad, Shallots and French Dressing*

La Soupe a L'Oignon £5.95  
*Traditional French Onion Soup with Cider, Croutons and Gruyere Cheese*

La Terrine de Campagne, compote d'Oignons Rouges £6.25  
*Le Bouchon's very own Farmhouse Terrine with a Red Onion Compote*

Croustillant de Chevre et de Poivrons Rouges £7.95  
*Goat's Cheese and Roasted Red Pepper in Filo Pastry Case Served with Mesclun Leaves*

Magret de Canard Fumé, Remoulade de Celery Rave, Vinaigre de Balsam £8.50  
*Smoked Duck Magret Served with a Celeriac Remoulade, and a Balsamic reduction*

La Frisee aux Lardons Oeuf Poche £9.50  
*Curly Endive Salad with Lardons and a Poached Egg*

La Soupe du Pêcheur et sa Garniture £8.50  
*Fish soup Served with Gruyere Cheese, Croutons and Rouille Sauce*

Cuisse de Grenouilles ,a l'ail et au Persil £9.50  
*Sautéed Frogs Legs in the Traditional Garlic and Parsley butter*

Assiette de Saumon Fume et Brioche Toastee £9.95  
*Scottish Smoked Salmon with Toasted Brioche*

Les 12 Escargots de Bourgogne £10.50  
*12 Snails with Garlic Butter*

Le Plateau de Charcuterie £10.50  
*Platter of Mixed dry Cured Meats*

Escalope de Foie Fras Chaud Rotie, Tatin de Poire £15  
*Roasted Slice of Duck Foie Gras Served with a Sweet and Sharp Sauce and a Pear Tatin*

## LES POISSONS

Coquille Saint Jacques traditionnelle £6.95 Ea.  
*Scallop cooked in its shell with a parsley and seafood creamed glaze, gratined with breadcrumbs*

Les Tagliatelles aux Fruits de Mer £9.95  
*Seafood tagliatelle*

Les Grandes Moules Marinieres ou Poulettes et frites £14.50  
*Mussels Cooked in White Wine and Shallots with or without Cream. Served with French Fries*

La Bouillabaisse de Marseille £15.50  
*Traditional Rock Fish Stew with Seafood and Potatoes in a Saffron Broth Served with Rouille, Croutons and Grated Cheese*

Tartare de Saumon a la Francaise (200g/300g) £18/£25  
*Salmon Tartare Prepared at the Table with Crème fraiche, Lemon, Capers, Spring Onions and Salmon Keta Served with Toasted Baguette*

Demi Homard Thermidor £18.50  
*Half Lobster cooked and Glazed with Bearnaise Sauce (whole Lobster also available)*

Filet de Loup de Mer, Pommes Ecrassee au Cebettes, Pomery Beurre Blanc £17  
*Panfried Seabass Filet, with Crushed Potatoes and Spring Onions, Served with a Mustard Butter Sauce*

La Sole de Douvres entiere facon Meuniere £35  
*A whole Dover Sole Filleted at the Table Roasted with Lemon, Butter and Parsley*

## LES VIANDES

Baguette Bouchon £10.95  
*Baguette Filled with Ribeye Steak, Tomatoes, Mayonnaise, Topped with Melted Emmental Cheese*

Demi Poulet des Landes Roti £12  
*Half Landes Chicken Roasted and Served with French Beans, French Fries and a Light Jus*

Boudin Noir aux Reinettes Caramelisees, Pommes Mousseline £13  
*Pan Fried Black Puddings Sausage Served with Caramelized Apples and Mousseline Potatoes*

Boeuf Bourgignon £15  
*Slow Cooked Beef in a Rich Red Wine Sauce with Bacon, Mushroom and Glazed Silverskin Onions Served with Croutons and Mash Potatoes*

Cassoulet des Landes £16  
*Hearty Stew of Confied Duck leg, Toulouse and Garlic Sausage in a Rich Confied Tarbais Beans and Tomato Ragout*

Rognons de Veau Poëlé a l'Estragon, Tagliatelles et Champignons £16.95  
*Pan Fried Veal Kidneys with Tarragon Sauce Served with Tagliatelle and Mushrooms*

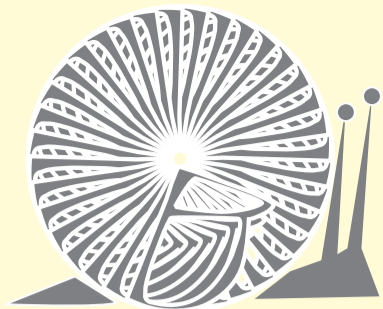
Casi d'Agneau roti au Romarin, Ragout de Flageolets £20  
*Roasted Rump of Lamb infused with Rosemary, Served with Flageolet Beans and Tomatoe ragout*

Steak Tartare 200g/300g £22/£32  
*Raw Chopped Filet of Beef Prepared and Spiced to your Taste at the Table*

Fillet de Boeuf 'Rossini' 200g/300g £28/£38  
*Pan-Fried Filet of Beef Served on a Crispy Crouton with Foie Gras and Served with Pommes Frites and a Port Sauce*

HEADCHEF: OLIVIER RIPERT

All prices are inclusive of VAT and a discretionary 12.5% service charge will be added to your bill. Some of our products may contain nuts. Please inform the waiting staff if you have any food allergies.



# LE BOUCHON BRETON



## LES GRILLADES DE BOEUF

ALL OF OUR BEEF IS A CROSS OF SCOTTISH ANGUS , CHAROLAIS, LIMOUSIN BREEDS FROM A SINGLE HERD FED SOLELY ON LUSCIOUS LANCASHIRE GRASS AND HUNG ON THE BONE FOR NO LESS THAN 28 DAYS

Bavette Grillee aux Echalottes 250g	Beef Skirt	£9.95
Steak Frites 250g / 400g	Rib Eye Steak	£14.95 / £24.00
Filet de Boeuf 200g / 300g	Fillet of Beef	£22.00 / £32.00
Le Cote de Boeuf 1kg	Rib of Beef (min 2)	£22.50pp
Chateaubriand 500g	Beef Tenderloin (min 2)	£25.00pp
La Cote de Veau 700g	Rib of Veal (min 2)	£24.00pp

*All our Grillades are Served Plain Grilled with Mustard, French Fries and Side Salad*

Supplement for Sauce Bearnaise, Peppercorn Or Roqueford £1.50

## LES ACCOMPAGNEMENTS

Aperitif Salé (Olives, Salamis, Cornichons and Nuts) £5.00 pp  
Pain et Beurre £2.00 per basket  
Stuffed Olives £2.50  
Saucissons et Cornichons £3.50

## LES LEGUMES £4.25

Choose from Epinards au Beurre,  
Salade Verte ou Mixte, Pommes Puree,  
Frites, Haricots Vert , Vegetable of the day,  
Gratin Dauphinois

## MENU DU JOUR

## LES VEGETARIENS

Tarte Tatin aux Echalottes, Saint Marcelin reduction de vinaigre de balsam £12  
*Brittany Shallots Tarte Tatin Served with a Saint Marcelin, Vinaigre de Balsam and Side of Rocket Leaves*

Risotto de Topinambour, Potirons, Marjoram et Huile de noisettes £14  
*Jerusalem Artichokes, Butternut Squash, and Marjoram Risotto with a Drizzle of Hazelnut Oil*

## BRUNCH MENU AVAILABLE SATURDAY – SUNDAY 11AM -5PM

Croque Monsieur Campagnard £5.95  
*Toasted Country Bread Topped with Ham, Bechamel Sauce and Grilled Cheese*

Croque Madame £6.50  
*Toasted Country Bread Topped with Ham, Bechamel Sauce, Grilled Cheese and a Fried Egg*

Les Oeufs Brouilles £6.95 / £8.50  
*Scrambled Eggs with Toasted Baguette Served Plain or with Smoked Salmon*

Les Omelettes £5 / £6.50  
*Choice of Plain, Cheese, Ham, Mushroom or aAny Combination Thereof, Served with Salad Leaves*

Le Petit Dejeuner Parisien £6.25  
*Choice of Toasted Baguette or Vienoiserie with Butter and Jams Served with Coffee and Freshly*

Les Oeufs Façon Benedicte £ 8.95/ £10.95 / £11.95  
*Poached Egg on Toasted Bread with choice of Ham, smoked Salmon or Wild Mushroom and Truffle Oil Filling, Glazed with Hollandaise Sauce*

Le Bouchon Full Breakfast £8.95  
*Cumberland Sausage, Back and Streaky Bacon, Baked Beans, Tomato Provencale, Sautéed Mushroom and choice of Panfried, Scrambled or Poached Eggs Served with Toasted Baguette, Coffee and Freshly Squeezed Orange Juice*

Assiette Iberique £8.95  
*Selection of Bayonne Ham, Manchego Cheese, Caper Berries and Seasonal Melon with Quince Jelly*

Assiette Scandinave £10.95  
*Scrambled Eggs with Wild Scottish Smoked Salmon, Chives, Warms Buttered Spinach and Toasted Baguette*

Assiette Fermiere £9.50  
*British Gammon Ham with Two Fried Eggs and Served with Fries and Salad*

Rognons de Veau Sur Brioche au Romarin et a la Moutarde Ancienne £11.95  
*Veal Kidneys on a Sprig of Rosemary Served on Brioche Toast with a Cream and Mustard Sauce*

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