

# LE BOUCHON

-BISTRO LYONNAIS-

## ENTRÉES

- Foie Gras au Torchon** \$22  
Apple Butter, Maldon Salt, Brioche
- Pâté de Canard Aux Pistache** \$13  
Bacon-Wrapped Duck Pâté,  
House Pickles, Mustard
- Parfait** \$11  
Duck & Rabbit Liver Mousse, Plum Jam,  
Seed & Nut Medley
- Assiette Lyonnaise** \$20  
Daily Selection of House-Made Charcuterie
- Escargots à la Bourguignonne** \$11  
Snails, Garlic & Parsley Butter
- Tarte à l'Oignon Alsacienne** \$10  
Caramelized Onions, Gruyère, Cheek Bacon
- Brandade Morue** \$11  
Espelette Aioli, Piquillo Pepper,  
Grilled Country Bread
- Steak Tartare** \$12  
Top-Sirloin, Cured Egg, Gribiche, Quail Egg
- L'Os a Moelle** \$12  
Bone Marrow, Smoked Trout Roe,  
Finger Lime, Parsley, Maldon Salt
- Moules à la Provençal** \$15  
Lillett, Basil, Tomatoes, Garlic, Shallots
- Cuisses à la Bourguignonne** \$12  
Sautéed Frog Legs, Garlic Butter,  
Grilled Lemon
- Soupe à l'Oignon Gratinée** \$10  
Beef Broth, Caramelized Onion,  
Gruyère, Crouton
- Salade Maison** \$9  
Red Oak, Clementine,  
Crème Fraîche Vinaigrette
- Honeycrisp Apple Salad** \$11  
Hazelnut, Manchego, Arugula, Radicchio,  
Gooseberries, Cider Vinaigrette
- Salade Lyonnaise** \$10  
Frisée, Escarole, Poached Egg,  
Lardons, Croutons, Mustard Vinaigrette

## -SPÉCIAUX-

- Monday - 1/2 Price Wine by the Bottle  
Tuesday - \$33 Three Course Prix-Fixe  
Thursday - \$1.00 Oysters at the Bar

## -LES PLATS-

- Steak Frites**  
Grilled Top-Sirloin, Hand-Cut Fries  
with Maître d' Butter \$26  
with Sauce au Poivre \$31
- Lapin En Croute** \$26  
Confit Rabbit, Sunchoke Velouté,  
Andouille Sausage, Pot Pie Vegetables
- Poulet Rôti** \$25  
Green Circle Chicken, Robuchon Potatoes,  
Green Beans, Chicken Skin Jus
- Pappardelle Aux Truffles** \$23  
Maitake Mushrooms, Truffle Butter, Pepitas,  
Fried Sage, Pecorino
- Cassoulet Toulousian** \$28  
Lamb Shoulder, Pork Belly, Smoked Ham,  
Duck Confit, White Beans, Pork-Tomato Broth
- Pot-Au-Feu** \$27  
Corned Wagyu Brisket, Chicken Thigh,  
Red Wine Braised Oxtail, Bone Marrow,  
Glazed Vegetables, Horseradish
- Saumon** \$24  
Seared Salmon, Spaghetti Squash, Pistachio,  
Brussel Sprouts, Brown Butter Vinaigrette
- Bouillabaisse** \$28  
Monkfish, Lobster, Mussels,  
Clams, Octopus, Saffron Broth, Croutons
- ## -PLATS POUR 2-
- Canard Rôti** \$59  
Whole Roasted Pekin Duck, Sauce Bigarade,  
Duck Fat Spaetzle, Braised Cabbage, Bacon
- Côte de Bœuf M.P.**  
32-Ounce Bone-In Ribeye for Two,  
Hand-Cut Fries, Balsamic Red Onions,  
Sauce Bordelaise
- ## -ACCOMPAGNEMENTS-
- Pommes Frites with Espelette Aioli** \$7  
Robuchon Potatoes \$6  
Sautéed Green Beans \$7  
Long Grain Wild Rice \$5  
Duck-Fat Fried Pig Ears \$6  
Duck Fat Spaetzle \$6  
Raclette Macaroni Gratin \$8