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LUNCH MENU

BREAKFAST





 OMELETTE NATURE	11.00
Plain omelet.	
 OMELETTE DU BOUCHON (JAMBON, CHAMPIGNONS, FROMAGE)	13.00
Bouchon omelet (ham, mushrooms and Swiss cheese).	
 OMELETTE PLATE À L'ESPAGNOLE	13.50
Flat Spanish ratatouille omelet.	
 OMELETTE AU FROMAGE DE CHÈVRE ET TOMATES FRAÎCHES	13.00
Goat cheese and fresh tomato omelet.	
 OMELETTE AUX LÉGUMES FRAIS	13.00
Vegetable omelet.	
 "PIPERADE" OMELETTE BASQUE	13.50
Red bell pepper, prosciutto, and piment d'Espelette omelet.	
 OMELETTE AU SAUMON FUMÉ	13.50
Smoked salmon omelet.	
 OMELETTE FLORENTINE	11.50
Spinach omelet.	
 OMELETTE DE LA FAÇON DONT VOUS AIMEZ (TROIS INGRÉDIENTS MAXIMUM)	14.00
Omelet the way you like (three item maximum).	
 OEUF BÉNÉDICTES (SEULEMENT LE WEEK-END)	15.00
Eggs benedict (only on weekends).	
 DEUX OEUF PRÉPARÉS DE LA FAÇON QUE VOUS SOUHAITEZ AVEC BACON OU PORK PATTIES	10.50
Two eggs any way you like with Canadian bacon or pork patties.	

LES OEUF ET OMELETES SONT SERVIS AVEC DES POMMES DE TERRE ET PAIN FRANÇAIS.

ALL EGGS AND OMELETS ARE SERVED WITH HOME FRIES AND FRENCH BREAD.

 PETIT DÉJEUNER À LA FRANÇAISE (CAFÉ AU LAIT, PAIN, BEURRÉ, CONFITURE)	10.00
The traditional French breakfast (café au lait, French bread, jam and butter).	
 LES PAINS PERDUS	10.00
French toasts.	
 PLAIN PANCAKES (NATURE)	10.00
 BLUEBERRY PANCAKES (MYRTILLES)	11.00
 BANANA PANCAKES (BANANE)	11.00
 RASPBERRY PANCAKES (FRAMBOISES)	11.00
 CHOCOLATE AND WALNUT PANCAKES (CHOCOLAT NOIX)	11.00
 CROISSANTS & PAINS AU CHOCOLAT	4.50
 SALADE DE FRUITS MAISON	9.50
Fresh fruit salad.	
 SALADE DE FRUITS FRAIS MAISON AVEC YAHOURT	11.00
Fresh fruit salad with yogurt.	

SANDWICHES

 LES TARTINES PROVENÇALES	15.50
Open face Provençal sandwich, black olive tapenade, pine nuts, prosciutto, ratatouille and ham.	
 CROQUE MONSIEUR	14.50
Ham and melted Swiss cheese on French baguette.	
 SANDWICH JAMBON CRU DE PARME ET MOZZARELLA - TOMATE - HUILE DE BASILIC	16.50
Sandwich prosciutto di Parma and mozzarella with fresh tomato on French baguette.	
 BEEF FILET "CHAINETTE"	17.50
On French baguette, with fresh tomato and salad. Served with French fries.	





APPETIZERS / ENTRÉES

 SOUPE DU JOUR	9.00
Soup of the day.	
 GRATINÉE LYONNAISE	11.00
Onion soup topped with Swiss cheese.	
 ESCARGOTS EN PERSILLADE	16.50
Snails in a garlic and parsley butter.	
 ASSIETTE DE JAMBON CRU DE PARME, TOMATE FRAÎCHES MOZZARELLA - HUILE DE BASILIC MAISON	18.50
Prosciutto di Parma and mozzarella platter - homemade basil oil and fresh tomatoes.	
 LA TOMATE LOTUS	17.50
Roasted jumbo tomato with goat cheese and prosciutto di Parma, side of salad.	
 SALADE DU BOUCHON CHÈVRE CHAUD - BEURRE BLANC SAUCE AU VIN ROUGE	14.50
Warm goat cheese salad with red wine dressing.	
 SALADE D'ENDIVES À LA FOURME D'AMBERT ET AUX NOIX	17.50
Belgian endive with French blue cheese and walnuts.	
 SALADE CESAR	10.00
Caesar salad plain.	
 SALADE MAISON	10.00
House salad. Green mesclun mix salad, homemade dressing.	
 TERRINE DE FOIE GRAS DE CANARD À MA FAÇON, TOASTS TIÈDES	28.00
Homemade duck foie gras terrine my way with toasts.	
 ASSIETTE DE CHARCUTERIE CONFITURE À L'OIGNON MAISON	23.50
French pâté and saucisson sec, prosciutto di Parma, brie, homemade onion jam.	
 CARPACCIO DE TOMATES JAUNES ET ROUGES THON, HUILE DE BASILIC MAISON	19.50
Small pan seared tuna with a carpaccio of yellow and red tomato, homemade basil dressing	
 TARTARE DE SAUMON FRAIS ET FUMÉ, CRÈME AUX ÉCHALOTES ET CITRON VERT	18.50
Smoked and fresh salmon tartar with lime and shallot, cream sauce.	

ENTREES / PLAT PRINCIPAL

 STEAK DE THON GRILLÉ - SAUCE AUX CHAMPIGNONS PORTOBELLO, POIS GOURMANDS	33.00
Grilled tuna steak, Portobello mushroom sauce and snow peas.	
 PAVÉ DE SAUMON RÔTI - RATATOUILLE NIÇOISE, HUILE DE BASILIC MAISON	28.50
Roasted salmon served with Niçoise ratatouille and homemade basil oil.	
 LES MOULES MARINIÈRES POMMES FRITES COMME À BRUXELLES	29.50
Fresh steamed mussels with white wine and shallots served with French fries.	
 LA FRICASSÉE DE VOLAILLE À L'ANCIENNE, RISOTTO AUX CÈPES ET BISCUIT DE PARMESAN	29.50
Chicken fricassée served with a porcini mushroom risotto and parmesan biscuit.	
 LES DEUX CUISSES DE CANARD CONFITES MAISON - POMMES DE TERRE RÔTIES À LA GRAISSE DE CANARD, SAUCE AUX CÈPES SECS	31.50
Two homemade duck legs confit, cooked in its own fat with sautéed roasted potatoes.	
 LE CARRÉ D'AGNEAU RÔTI NOUVELLE-ZÉLANDE AUX HERBES DE PROVENCE, HARICOTS BLANCS AU PISTOU, JUS SIMPLE	35.50
New Zealand roasted rack of lamb with Provence herbs served with white beans and basil pesto.	
 LE FILET MIGNON DE BŒUF POÊLÉ, SAUCE AU POIVRE VERT - FRITES ET SALADE, (8 OZ ANGUS)	46.00
Pan seared beef filet mignon Angus, green peppercorn sauce, French fries & salad.	
 STEAK TARTARE COUPÉ AU COUTEAU, SALADE ET POMMES FRITES, (8 OZ ANGUS)	46.00
Beef tenderloin steak tartar Angus, salad and French fries.	
 TRADITIONNEL BŒUF BOURGUIGNON, FETTUCCINE (JOUES DE VEAU)	42.00
Traditional French red wine beef stew (made with veal cheeks) Fettuccini pasta.	

DESSERTS / TOUS NOS DESSERTS

 TRADITIONNELLE TARTE DES SOEURS TATIN CRÈME ANGLAISE	12.00	 MOUSSE AU CHOCOLAT, CRÈME ANGLAISE	11.50
Caramelized apple pie "Tarte Tatin" (served warm) with English cream.		Chocolate mousse served with English cream.	
 CRÈME BRÛLÉE À LA VANILLE DE MADAGASCAR	10.50	 ASSIETTE DE FROMAGES	18.50
Crème brûlée with Madagascar vanilla bean.		Cheese platter.	

LE BOUCHON DU GROVE ACCEPTS ALL MAJOR CREDIT CARDS.

"LE BOUCHON ONLY USES THE FRESHEST PRODUCTS, FISH, SEAFOOD AND MEAT. THE AVAILABILITY AND PRICES MAY CHANGE DUE TO THE MARKET".

NO MORE THAN 3 CREDIT CARDS PER CHECK. FOR SPECIALS, ASK YOUR WAITER.



GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.