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DINNER MENU

APPETIZERS / ENTRÉES

	SOUPE DU JOUR Soup of the day.	8.00
	GRATINÉE LYONNAISE Onion soup topped with Swiss cheese.	9.00
	ESCARGOTS EN PERSILLADE Snails in a garlic and parsley butter.	14.50
	LA TOMATE LOTUS Roasted jumbo tomato with goat cheese and prosciutto di Parma, side of salad.	16.50
	SALADE DU BOUCHON CHÈVRE CHAUD - BEURRE BLANC SAUCE AU VIN ROUGE Warm goat cheese salad with red wine dressing.	13.50
	SALADE D'ENDIVES À LA FOURME D'AMBERT ET AUX NOIX Belgian endive with French blue cheese and walnuts.	16.50
	SALADE CESAR Caesar salad plain.	9.00
	SALADE MAISON House salad. Green mesclun mix salad, homemade dressing.	9.00
	TERRINE DE FOIE GRAS DE CANARD À MA FAÇON, TOASTS TIÈDES Homemade duck foie gras terrine my way with toasts.	27.00
	PICO PROVENÇAL FROMAGE DE CHÈVRE SERVI TIÈDE, AIL ET TOMATÉS CONFITES, PIGNONS OLIVES NOIRES, JUS D'AGNEAU ET HUILE DE BASILIC MAISON Provençal pico goat cheese served in a pot, lamb jus, tomato and garlic confit, black olives and homemade basil oil.	24.50
	ASSIETTE DE CHARCUTERIE CONFITURE À L'OIGNON MAISON French pâté and saucisson sec, prosciutto di Parma, brie, homemade onion jam.	22.50
	CARPACCIO DE TOMATES JAUNES ET ROUGES THON, HUILE DE BASILIC MAISON Small pan seared tuna with a carpaccio of yellow and red tomato, homemade basil dressing	18.50
	TARTARE DE SAUMON FRAIS ET FUMÉ, CRÈME AUX ÉCHALOTES ET CITRON VERT Smoked and fresh salmon tartar with lime and shallot, cream sauce.	17.50

ENTREES / PLAT PRINCIPAL

	STEAK DE THON GRILLÉ - SAUCE AUX CHAMPIGNONS PORTOBELLO, HARICOTS VERTS Grilled tuna steak, Portobello mushroom sauce and snow peas.	32.00
	PAVÉ DE SAUMON RÔTI - RATATOUILLE NIÇOISE, HUILE DE BASILIC MAISON Roasted salmon served with Niçoise ratatouille and homemade basil oil.	27.50
	LES MOULES MARINIÈRES POMMES FRITES COMME À BRUXELLES Fresh steamed mussels with white wine and shallots served with French fries.	26.50
	LA FRICASSÉE DE VOLAILLE À L'ANCIENNE, RISOTTO AUX CÈPES ET BISCUIT DE PARMESAN Chicken fricassée served with a porcini mushroom risotto and parmesan biscuit.	28.50
	LES DEUX CUISSES DE CANNARD CONFITES MAISON - POMMES DETERRE RÔTIES À LA GRAISSE DE CANARD, SAUCE AUX CÈPES SECS Two homemade duck legs confit, cooked in its own fat with sautéed roasted potatoes.	30.50
	LE CARRÉ D'AGNEAU RÔTI NOUVELLE-ZÉLANDE AUX HERBES DE PROVENCE, HARICOTS BLANCS AU PISTOU, JUS SIMPLE New Zealand roasted rack of lamb with Provence herbs served with white beans and basil pesto.	35.50
	LE FILET MIGNON DE BŒUF SAUCE AU POIVRE VERTFRITES ET SALADE, (8 OZ PREMIUM QUALITY) Pan seared beef filet mignon, green peppercorn sauce, french fries and salad.	45.00
	STEAK TARTARE COUPÉ AU COUTEAU, SALADE ET POMMES FRITES, 8 OZ. Beef tenderloin steak tartar, salad and French fries.	45.00
	TRADITIONNEL BŒUF BOURGUIGNON, FETTUCCINE (JOUES DE VEAU) Traditional French red wine beef stew (made with veal cheeks) Fettuccini pasta.	42.00

DESSERTS / TOUS NOS DESSERTS

	TRADITIONNELLE TARTE DES SOEURS TATIN CRÈME ANGLAISE Caramelized apple pie "Tarte Tatin" (served warm) with English cream.	11.00
	CRÈME BRÛLÉE À LA VANILLE DE MADAGASCAR Crème brûlée with Madagascar vanilla bean.	9.50
	MOUSSE AU CHOCOLAT, CRÈME ANGLAISE Chocolate mousse served with English cream.	10.50
	ASSIETTE DE FROMAGES Cheese platter.	17.50



GLUTEN FREE

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.

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