



WWW.LEBOUCHONDUGROVE.COM

LUNCH MENU

BREAKFAST

OMELETTE NATURE Plain omelet.	10.00
OMELETTE DU BOUCHON (JAMBON, CHAMPIGNONS, FROMAGE) Bouchon omelet (ham, mushrooms and Swiss cheese).	12.00
OMELETTE PLATE À L'ESPAGNOLE Flat Spanish ratatouille omelet.	12.50
OMELETTE AU FROMAGE DE CHÈVRE ET TOMATES FRAÎCHES Goat cheese and fresh tomato omelet.	12.00
OMELETTE AUX LÉGUMES FRAIS Vegetable omelet.	12.00
"PIPERADE" OMELETTE BASQUE Red bell pepper, prosciutto, and piment d'Espelette omelet.	12.50
OMELETTE AU SAUMON FUMÉ Smoked salmon omelet.	12.50
OMELETTE FLORENTINE Spinach omelet.	10.50
OMELETTE DE LA FAÇON DONT VOUS AIMEZ (TROIS INGRÉDIENTS MAXIMUM) Omelet the way you like (three item maximum).	13.00
OEUFS BÉNÉDICTES (SEULEMENT LE WEEK-END) Eggs benedict (only on weekends).	14.00
DEUX OEUFS PRÉPARÉS DE LA FAÇON QUE VOUS SOUHAITEZ AVEC BACON OU PORK PATTIES Two eggs any way you like with Canadian bacon or pork patties.	9.50

LES OEUFS ET OMELETTES SONT SERVIS AVEC DES POMMES DE TERRE ET PAIN FRANÇAIS.

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

PETIT DÉJEUNERT À LA FRANÇAISE (CAFÉ AU LAIT, PAIN, BEURRÉ, CONFITURE) The traditional French breakfast (café au lait, French bread, jam and butter).	9.00
LES PAINS PERDUS French toasts.	9.00
PLAIN PANCAKES (NATURE)	9.00
BLUEBERRY PANCAKES (MYRTILLES)	10.00
BANANA PANCAKES (BANANE)	10.00
RASPBERRY PANCAKES (FRAMBOISES)	10.00
CHOCOLATE AND WALNUT PANCAKES (CHOCOLAT NOIX)	10.00
CROISSANTS & PAINS AU CHOCOLAT	4.50
SALADE DE FRUITS MAISON Fresh fruit salad.	8.50
SALADE DE FRUITS FRAIS MAISON AVEC YAHOURT Fresh fruit salad with yogurt.	10.00

SANDWICHES

LES TARTINES PROVENÇALES Open face Provençal sandwich, black olive tapenade, pine nuts, prosciutto, ratatouille and ham.	14.50
CROQUE MONSIEUR Ham and melted Swiss cheese on French baguette.	13.50
SANDWICH JAMBON CRU DE PARME ET MOZZARELLA - TOMATE - HUILE DE BASILIC Sandwich prosciutto di Parma and mozzarella with fresh tomato on French baguette.	15.50
BEEF FILET "CHAINETTE" On French baguette, with fresh tomato and salad. Served with French fries.	16.50

APPETIZERS / ENTRÉES

SOUPE DU JOUR Soup of the day.	8.00
GRATINÉE LYONNAISE Onion soup topped with Swiss cheese.	10.00
ESCARGOTS EN PERSILLADE Snails in a garlic and parsley butter.	14.50
ASSIETTE DE JAMBON CRU DE PARME, TOMATE FRAÎCHES MOZZARELLA - HUILE DE BASILIC MAISON Prosciutto di Parma and mozzarella platter - homemade basil oil and fresh tomatoes.	17.50
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
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 DE TERRE RÔTIÉS 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 POÊLÉ, SAUCE AU POIVRE VERT - FRITES 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	MOUSSE AU CHOCOLAT, CRÈME ANGLAISE Chocolate mousse served with English cream.	10.50
CRÈME BRÛLÉE À LA VANILLE DE MADAGASCAR Crème brûlée with Madagascar vanilla bean.	9.50	ASSIETTE DE FROMAGES Cheese platter.	17.50

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.