

BOUILLON

All our dishes are homemade with sustainable and organic farming products where traceability has been certified. The homemade dishes are made on site from raw products.

Please advise us if you have any allergies.
Are you vegetarian? Ask the chief for an arrangement!

Scan our QR code to discover our menu:



ENTRE AMIS

Starters

CAVIAR KRISTAL KAVIARI & CHAMPAGNE 898

30g Caviar Kristal Kaviari + Blinis + 2 Glasses of Champagne

HUITRES (6 PCS) 238

Oysters n°3 Spécial, Prat-ar-Coum, Brittany

ESCARGOT À LA BOURGUIGNONNE ② 128

6 Burgundy snails, butter, garlic, parsley

OS À MOELLE ② 178

Parisian grilled bones marrow

SOUPE À L'OIGNON 168

French onions soup, Gruyere cheese and truffle croutons

PÂTÉ EN CROÛTE 228

Pork marinated in Riesling, smoked eel, foie gras, pickles

CARPACCIO DE ST JACQUES 198

Scallops carpaccio, crab claw meat, mayonnaise, salmon roe, dill

TARTARE DE BOEUF ② 218

150g blonde d'Aquitaine "taillé au couteau", Classic beef tartare

TERRINE DE FOIE GRAS ② 258

Duck foie gras marinated in Gelas Armagnac

OEUF MAYO 108

Eggs mayonnaise, herring caviar, basil oil

TATAKI DE THON 228

Yellowfin Tuna, orange vinaigrette, hazelnut oil, arugula, walnut

DANS LE PRÉ

Side dishes

SALADE VERTE 78 **FRENCH FRIES** 88

Green salad, nuts

HARICOTS VERTS 98

RISOTTO DE 168

COQUILLETES ②

Pasta, cream, Comté cheese, truffe paste

Green beans, butter, garlic, shallot

GRATIN DAUPHINOIS ② 108

Cream baked potatoes

LES CHOSES SÉRIEUSES

Main dishes

CUISSE DE CANARD ② 268

Duck leg confit, apple, shiitake mushroom

BOEUF BOURGUIGNON ② 338

Beef cheek, Brussels sprouts, red wine, shallots

VOLAILE AUX MORILLES 388

Chicken breast, morel mushroom, cream, yellow wine

ROSSINI DE BOEUF ② 438

Beef tenderloin, pan-fried foie gras, black truffle sauce

ENCORNET FARCIE 298

Ratatouille stuffed squid, grilled chorizo, organic rocket shoots

ST JACQUES À LA PLANCHA 328

Grilled scallops, butternut squash, parmesan emulsion, truffle oil

DU PRODUCTEUR À L'ASSIETTE

Main courses to share

LAMB RACK 698

Black olives, sundry tomato, mint, veal jus, tabouli

DOUBLE CÔTE DE VEAU ② 1198

800g veal rack (France), morel mushroom, yellow wine

CÔTES DE BOEUF 1098

1kg bone less ribeye, veal Sauce

SOLE ENTIÈRE 998

800g Dover sole, butter, lemon confit, capers

DOUCEURS DE VIVRE

Desserts

CRÈME BRÛLÉE FRUIT DE LA PASSION ② 108

Crème brûlée, passion fruit

RIZ AU LAIT 118

Madagascar vanilla rice pudding, salted butter caramel

FROMAGE 218

Artisanal AOP French cheese platter

COLONEL 138

Lime sorbet and French vodka

TARTE TATIN ② 138

Apple tart, vanilla ice cream, salted caramel

MOUSSE AU CHOCOLAT 108

70% Dark chocolate mousse

No tap water served

***NORDAQ WATER** 30

Still or sparkling, environmentally friendly because we care about our planet, unlimited per person

- All prices are in HK dollars & subject to 10% service charge -

② Signature dishes