

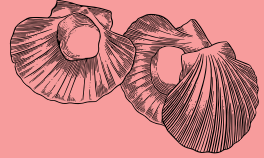
BOUILLON

LUNCH MENU

Monday to Friday 12pm to 3pm

\$198

Sarter + Main + Dessert



STARTERS

Croquettes de Morue Crispy Codfish & sweet potato croquettes with Gribiche sauce

Tarte à l'Oignon Caramelised onion tart, smoked Morteau sausage, truffle sauce +\$48

Terrine de Foie Gras Duck Foie gras marinated in Gelas Armagnac +\$78 

Poireaux Vinaigrette Leek salad, Balsamic truffle dressing, mimolette cheese and almonds (V)

ADD-ONS



Escargot à la Bourguignonne 6 Burgundy snails, butter, garlic, parsley +\$88 

Œuf Mayo 4 Eggs mayonnaise, Herring caviar, basil oil +\$78

Soupe à l'Oignon French onion soup, gruyère, Truffle croutons +\$118

MAINS

Parmentier d'Agneau Slow cooked minced lamb with mashed potato and green salad

Confit de Canard Duck leg confit, sautéed Shiitake mushrooms & apricot purée +\$58 

Pêche du Jour Fish of the Day à la plancha, Barigoule sauce

Classic Steak au Poivre pepper steak served with French fries +\$58 

Ravioli d'Aubergine Eggplant ravioli with butternut purée & Parmesan foam (V)

DESSERTS



Passion Fruit Crème Brûlée 

Chocolate Mousse

Dessert of the Day +\$38



DRINKS

Wine by Glass Red, White & Rosé \$78

Beer from Hong Kong (Lager or IPA) +\$78

French Tea (Jasmine, Earle Grey & Pepper mint) or **Coffee** +\$38

Signature **Iced Lemon Tea** +\$38

Unlimited **Nordaq Water**, Still & Sparkling +\$30 only



No tap water served - All prices are in HK dollars & subject to 10% service charge. Please advise us if you have any allergy.