

BOUILLON

LUNCH MENU

Monday to Friday - 12am to 3pm

\$ 198

STARTER + MAIN + DESSERT

STARTERS



Croquettes de Boeuf Beef Croquettes with Gribiche Sauce

Tarte à l'Oignon Caramelised Onion Tart, Smoked Morteau Sausage, Truffle Sauce +\$48 (B)

Carpaccio de St Jacques Scallop Carpaccio, Celeriac, Mayonnaise, Salmoe Roe, Dill +\$58

Butternut Mimolette Roasted Butternut Squash, Mimolette Cheese, Pine Nuts, Truffle Sauce (V)

ADD-ONS

Escargot à la Bourguignonne 6 Burgundy Snails, Butter, Garlic, Parsley +\$88 (B)

Œuf Mayo Eggs Mayonnaise, Herring Caviar, Basil Oil +\$78

Onion Soup French Onion Soup, Gruyere cheese, Truffle Croutons +\$118



MAINS

Ravioli de Champignons Porcini Ravioli with Parmesan cream sauce (V)

Souris d'Agneau Lamb shank, Red Wine Sauce and Shallots

Confit de Canard Duck Leg Confit, Sautéed Shiitake Mushrooms, Fresh Apple +\$58 (B)

Pêche du Jour Fish of the Day à la Plancha, Barigoule Sauce

Classic Steak au Poivre, served with Homemade Fries +\$58 (B)

DESSERTS



Passion Fruit Creme Brûlée (B)

Chocolate Mousse

Ile Flottante, Vanilla Creme Anglaise



DRINKS

Red, White or Rosé Wine by Glass +\$78

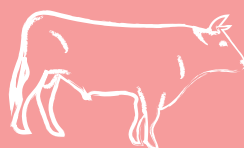
Beer from Hong Kong (Lager or IPA) +\$78

French Tea (Jasmine, Earl Grey, Pepper Mint) or **Coffee** +\$38

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

Nordaq Water, Unlimited Still or Sparkling +\$30

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



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@bouillonhk
bouillonhk.com