

BOUILLON

All our dishes are homemade with sustainable and organic products where traceability has been certified. All dishes are made onsite from raw products.

Please advise us if you have any allergy
The chef will arrange a menu for you

扫描我们的二维码，即可查看我们的菜品图片。-->



—ENTRE AMIS—

Starters

30g CAVIAR KRISTAL KAVIARI, W/BLINIS & 2 GLASSES OF CHAMPAGNE	898
HUITRES (6 pcs) Oysters no.3 Spécial, Prat-ar-Coum, Brittany, France	238
ESCARGOT À LA BOURGUIGNONNE ② 6 Burgundy snail, butter, garlic, parsley	128
OS À MOELLE ② Parisian grilled bones marrow	178
SOUPE À L'OIGNON French onion soup, Gruyère cheese & truffle croutons	168
PÂTÉ EN CROÛTE Pork marinated in Riesling, smoked eel, foie gras, pickles	228
CARPACCIO DE ST JACQUES Scallops carpaccio (JP), crab claw meat, mayonnaise, salmon roe	198
TARTARE DE BŒUF ② 150g blonde d'Aquitaine (FR), hand cut classic beef tartare	218
TERRINE DE FOIE GRAS ② Duck foie gras (FR), marinated in Gelas Armagnac	258
ŒUF MAYONNAISE Classic Egg mayonnaise, harenga caviar & basil oil	108
RAVIOLIS DE LA MER Ravioli stuffed with lobster tail, sea bass, crab meat & lobster bisque	298

—DANS LE PRÉ—

Side dishes

SALADE VERTE, Green salad, old sherry vinaigrette & almonds	78
FRITES, Thin cut French fries, Add Truffle +\$38	88
RISOTTO DE COQUILLETES, Pasta, comte cream & truffle	168
HARICOTS VERTS, Green beans, butter, garlic, shallots	98
GRATIN DAUPHINOIS, Cream baked potatoes ②	108

All prices are in HK\$ & subject to 10% service charge

② Signature dishes

—LES CHOSES SÉRIEUSES—

Main Dishes

CUISSE DE CANARD ② Duck leg confit (FR), apple, shiitake, mushroom	268
BŒUF BOURGUIGNON Beef cheek (AUS), Brussels sprouts, red wine, shallots	338
VOLAILE AUX MORILLES Chicken breast (FR), morel mushroom, cream, yellow wine, truffle	388
ROSSINI DE BŒUF ② Beef tenderloin (AUS), pan-fried foie gras, black truffle sauce	438
POULPE À LA BARIGOULE Octopus leg (SP), artichoke & cherry tomatoes	298
ST JACQUES À LA PLANCHA Grilled scallops (JP), butternut squash, parmesan emulsion, truffle	328

—LES GRANDS PLATS—

Main courses to share

CARRÉ D'AGNEAU Rack of lamb (NZ), black olives, mint, couscous	698
DOUBLE CÔTE DE VEAU ② 800g veal rack (FR), morel mushroom, yellow wine	1198
CÔTES DE BŒUF SANS OS 1kg boneless beef rib-eye (AUS), veal sauce	1098
SOLE ENTIÈRE 800g Dover sole (FR), butter, lemon confit, capers & potatoes	998

—DOUCEURS DE VIVRE—

Desserts

CRÈME BRÛLÉE FRUIT DE LA PASSION ② Crème brûlée, passion fruit	108
RIZ AU LAIT Madagascar vanilla rice pudding, salted butter caramel	118
CHOCOLAT FONDANT 70% cocoa, crème anglaise Add Scoop vanilla ice cream +\$38	138
COLONEL Lime sorbet and French vodka	138
TARTE TATIN ② Apple tart, salted butter caramel, vanilla ice cream, almonds	138
MOUSSE AU CHOCOLAT 70% Dark chocolate mousse	108
NORDAQ WATER, unlimited still and sparkling water Environmentally friendly because we care about our planet	30