

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 128
6 Burgundy snails, butter, garlic, parsley

OS À MOELLE 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 218
150g blonde d'Aquitaine "taillé au couteau", classic beef tartare

TERRINE DE FOIE GRAS 258
Duck foie gras marinated in Gelas Armagnac

OEUF MAYO 108
Eggs mayonnaise, herring caviar, basil oil

RAVIOLIS DE LA MER 298
Ravioli stuffed with lobster tail, seabass, crab meat, lobster bisque

DANS LE PRÉ

Side dishes

SALADE VERTE 78 **FRENCH FRIES** 88
Green salad, nuts Add Truffle +38

RISOTTO DE COQUILLETES 168 **HARICOTS VERTS** 98
Pasta, cream, Comté Green beans, butter, garlic, shallot

GRATIN DAUPHINOIS 108
Cream baked potatoes

LES CHOSES SÉRIEUSES

Main dishes

CUISSE DE CANARD 268
Duck leg confit, apple, shiitake mushroom

BOEUF BOURGUIGNON 338
Beef cheek, Brussels sprouts, red wine, shallots

VOLAILE AUX MORILLES 388
Chicken breast, morel mushroom, cream, yellow wine

ROSSINI DE BOEUF 438
Beef tenderloin, pan-fried foie gras, black truffle sauce

POULPE À LA BARIGOULE 298
Octopus leg, artichoke and cherry tomatoes

ST JACQUES À LA PLANCHA 328
Grilled scallops, butternut squash, parmesan emulsion, truffle oil

DU PRODUCTEUR À L'ASSIETTE

Main courses to share

CARRÉ D'AGNEAU 698
Rack of lamb, black olives, mint, couscous

DOUBLE CÔTE DE VEAU 1198
800g veal rack (France), morel mushroom, yellow wine

CÔTES DE BOEUF 1098
1kg boneless rib-eye, veal Sauce

SOLE ENTIÈRE 998
800g Dover sole, butter, lemon confit, capers

DOUCEURS DE VIVRE

Desserts

CRÈME BRÛLÉE FRUIT DE LA PASSION 108
Crème brûlée, passion fruit

RIZ AU LAIT 118
Madagascar vanilla rice pudding, salted butter caramel

CHOCOLAT FONDANT 138
70% cocoa, crème anglaise | Add Scoop vanilla ice cream +38

COLONEL 138
Lime sorbet and French vodka

TARTE TATIN 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 -

Ⓟ Signature dishes