

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) 238
6 Oysters no.3 Spécial, Prat-ar-Coum, Brittany, France

ESCARGOT À LA BOURGUIGNONNE ⑤ 128
6 Burgundy snail, butter, garlic, parsley

OS À MOELLE ⑤ 178
Parisian grilled bones marrow

SOUPE À L'OIGNON 148
French onion soup, Gruyère cheese & truffle croutons

PÂTÉ EN CROÛTE 128
1 slice pork marinated in Riesling, smoked eel, foie gras, pickles

CARPACCIO DE ST JACQUES 198
Scallops carpaccio (JP), crab claw meat, mayonnaise, salmon roe

TARTARE DE BŒUF ⑤ 198
150g blonde d'Aquitaine (FR), hand cut classic beef tartare

TERRINE DE FOIE GRAS ⑤ 228
2 slices Duck foie gras (FR), marinated in Gelas Armagnac

ŒUF MAYONNAISE 88
4 Classic Egg mayonnaise, harenga caviar & basil oil

RAVIOLIS DE LA MER ⑤ 298
Raviolis stuffed with lobster tail, sea bass, crab meat & lobster bisque

—DANS LE PRÉ—

Side dishes

SALADE VERTE, Green salad, old sherry vinaigrette & almonds 68

FRITES, Thin cut French fries, Add Truffle +\$38 88

GNOCCHETTI SARDI, Pasta, Comté cheese & smoked ham 108

HARICOTS VERTS, Green beans, butter, garlic, shallots 98

GRATIN DAUPHINOIS, Cream baked potatoes ⑤ 98

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

⑤ Signature dishes

—LES CHOSES SÉRIEUSES—

Main Dishes

CUISSE DE CANARD ⑤ 238
Duck leg confit (FR), roasted apple, shiitake mushroom

BŒUF BOURGUIGNON 298
Beef cheek (AUS), Brussels sprouts, red wine, shallots

VOLAILE AUX MORILLES 338
Chicken breast (FR), morel mushroom, cream, yellow wine, truffle

ROSSINI DE BŒUF ⑤ 438
Beef tenderloin (AUS), pan-fried foie gras, black truffle sauce

BARAU BEURRE BLANC 298
Grilled Sea Bass fillet (SP), leek fondue, beurre blanc sauce

ST JACQUES À LA PLANCHA 328
Grilled scallops (JP), butternut squash, parmesan emulsion, truffle

—LES GRANDS PLATS—

Main courses to share

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

DOUBLE CÔTE DE VEAU ⑤ 998
800g veal rack (FR), morel mushroom, yellow wine

CÔTES DE BŒUF SANS OS 888
1kg boneless beef rib-eye (AUS), veal sauce

SOLE ENTIÈRE 998
800g Dover sole (FR), butter, lemon confit, capers & potatoes

—DOUCEURS DE VIVRE—

Desserts

CRÈME BRÛLÉE FRUIT DE LA PASSION ⑤ 108
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 ⑤ 138
Apple tart, salted butter caramel, vanilla ice cream, almonds

MOUSSE AU CHOCOLAT 98
70% Dark chocolate mousse

BE WTR, unlimited still and sparkling water 28
Environmentally friendly because we care about our planet



BISTRO
PARISIEN

6 POUND LANE
SHEUNG WAN
HONG KONG

SAY BONJOUR!
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BOUILLONHK.COM

À LA
CARTE

BOUILLON

BISTRO PARISIEN
MON-SUN 12PM-11PM