

# BOUILLON

## LUNCH MENU

**Monday to Friday - 12pm to 3pm**

**HKD 338**

**Starter + Main dish**



### STARTER

**Oeuf Mayo**, Organic egg, mayonnaise, herring caviar

**Terrine de Foie Gras**, Duck foie gras, marinated in Gelas

Armagnac **+60 HKD**

**Prawn Cocktail**, French prawns, homemade mayonnaise

**Scallops Carpaccio**, fresh Hokkaido scallops, green apple Granny

Smith, herring caviar **+60 HKD**

### MAIN COURSE



**Poulpe à la Plancha**, Octopus, mashed potatoes, sea beans, cappers & butter **+60 HKD**

**Tartare de Boeuf**, 150g Classic beef tartare, served with french fries

**Confit de Canard**, Duck leg confit, sautéed seasonal vegetables/fruits

**Steak au Poivre**, French beef tenderloin, black pepper sauce, fries **+60 HKD**

**Bouillon's Parmentier**, Minced lamb and beef, mashed potatoes served with organic green salad



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### DRINKS

Red, white or rosé wine by glass **+78 HKD**

French beer **+ 78 HKD**

Tea from "Palais des thés" or coffee **+38 HKD**



**NORDAQ WATER** Filtered still or sparkling, environmentally friendly, because we care about our planet. Unlimited per person **+30 HKD**

**- No tap water served -**

**ALL OUR DISHES ARE HOMEMADE WITH SUSTAINABLE AND ORGANIC FARMING PRODUCTS WHERE TRACEABILITY HAS BEEN CERTIFIED. OUR HOMEMADE DISHES ARE MADE ON SITE FROM RAW PRODUCTS.**

All prices are in HK dollars & subject to 10% service charge. Please advise us if you have any allergy.