

BOUILLON

LUNCH MENU

Monday to Friday - 12pm to 3pm

HKD 238

Starter + Main dish



STARTER

Camembert frit, fried french Camembert, organic green salad, truffle vinaigrette, Granny Smith apple' slices

Croquette de boeuf, beef croquette, sauce gribiche

Terrine de Foie Gras, duck foie gras, marinated in Gelas Armagnac **+80 HKD**

Oeuf Mayonnaise, organic eggs, homemade mayonnaise, hareng caviar

Tarte à l'oignon : onions tart , grilled sardine, basil oil



MAIN COURSE

Côte d'Agneau français, french lamb chop, eggplants marmalade, red wine sauce + **60 HKD**

Raviolis de saumon, salmon ravioli, confit lemon, lobster bisque

Steack au poivre, beef tenderloin, black pepper sauce, fries + **60 HKD**

Gambas grillées, gambas, fondue of green cabbage and bacon

Tartare de boeuf, beef tartare, served with fries

CHESSE- DESSERT

Small AOC cheese selection + **60 HKD**

Bouillon Crème Brulée **+60 HKD**

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.