

# BOUILLON

## LUNCH MENU

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

**HKD 238**

**Starter + Main dish**



### STARTER

**Oeuf Mayo**, organic egg, mayonnaise, curry, tarragon, orange zeste and pine nuts

**Smoked salmon**, crushed potatoes, shallots and organic herbs

**Sardines in olive oil**, grilled peppers, Granny Smith apple julienne, capers

**Beef tongue carpaccio**, Gribiche sauce

**Gazpacho of melon**, cherry tomatoes and mozzarella di Bufala

### MAIN COURSE

**Souris d'gneau**, slow-cooked French lamb shank in red wine **+60 HKD**



**Grilled seabream**, zucchini, cherry tomatoes, balsamic vinegar and fresh organic herbs

**Red tuna steak**, Provençal ratatouille, Taggiasche black olives **+ 80 HKD**

**Bavette de boeuf**, french beef flank, shallot confit, Brussel sprouts

**Tartare de boeuf charolais**, 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.