

BOUILLON

LUNCH MENU

Monday to Friday - 12pm to 3pm

HKD 198

Starter + Main dish



STARTER

Camembert frit, Fried French Camembert AOC, organic green salad, Granny Smith Apple slices and truffle vinaigrette

Croquette de Boeuf, Crispy Beef Croquettes, served with homemade Gribiche Sauce

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

Carpaccio de Saint Jacques, Scallop Carpaccio, Celery Rémoulade, Tangy Lemon Confit, Salmon Roe, Drizzled with Basil Oil **+ 60 HKD**

Poireaux Vinaigrette, Leek Salad, balsamic dressing, basil oil, slices of mimolette cheese and almonds



MAIN COURSE

Souris d'Agneau Confit, Confit lamb shank, slow cooked in red wine, carrots and Brussels sprouts

Ravioli Farci à la Ratatouille, Ravioli stuffed with Provençal vegetables, Parmesan cheese emulsion

Steack au Poivre, Beef tenderloin, black pepper sauce, fries **+60 HKD**

Filet du Poisson du Jour, Filet of the catch of the day, Barigoule sauce infused with pastis and star anise.

Cuisse de Canard, Duck Leg Confit, sautéed Shiitake mushrooms, apple and apricot confits **+60 HKD**

DESSERT

Mousse au Chocolat **+48 HKD**

Bouillon Crème Brulée **+48 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.