

Le Bouchon

Wine Bar & Restaurant

OYSTER

GILLARDEAU NO.1 **588/6PIC**
吉拉多一号生蚝 **1088/12PIC**

APPETIZERS

BEEF CARPACCIO 138
Truffle, Chile Mayonnaise, Arugula, Parmesen Cheese
生牛肉薄片 松露, 辣味蛋黄酱, 芝麻菜, 帕玛森芝士

BEEF TARTART 158
Egg Yolk, Mustard Seed
牛肉塔塔 蛋黄, 芥末籽

CHARBROIL TONGUE 128
teriyaki Sauce, Tomato, Cognac Mustard Seed
碳烤牛舌 照烧汁, 番茄, 干邑芥末籽

PÂTÉ EN CROÛTE 158
法式馅饼

FROG LEG 148
Watercress Sauce, Garlic Cream
蛙腿 水芹汁, 蒜香奶油

DUCK FOIE GRAS TERRINE 158
Cranberry Sauce, Congac
鸭肝酱 蔓越莓酱, 干邑

ESCARGOTS 108
Flavor Butter, Garlic, Snail
法式焗蜗牛 风味黄油, 大蒜, 蜗牛

CONFIT SARDINE 138
Olive, Spice Oil
油浸沙丁鱼 橄榄, 香料油

PAN SEARED LANGOUSTINE 218
Lemon Butter Sauce, Saffron, Dill Oil
香煎海鳌虾 柠檬黄油, 藏红花, 莳萝油

SLOW COOKED OCTOPUS 148
Sun Dry Tomato Brown Butter Sauce, Choped 5J Ham
低温八爪鱼 风干番茄焦黄油酱, 5J火腿碎

STEWED MACTRA 128
Ferment Tomato Sauce, Mix Herbaceous, Green Paper
焖蛤蜊 发酵番茄汁, 混合香料, 青花椒

BURRATA CHEESE 138
Homemade Cheery Tomato, lemon confit, Balsamic
布拉塔芝士 腌渍小番茄, 糖渍柠檬, 意大利黑醋

CAESAR SALAD 88
Parmesen Cheese, Chicken, Homemade Sauce
凯撒沙拉 帕玛森芝士, 鸡肉, 自制酱汁

COLD CUT & CHEESE

CHEESE PLATTER 208
芝士拼盘

COLD CUT PLATTER 178
冷切拼盘

5J IBERICO BELLOTA 498
伊比利亚 5J 火腿

HOMEMADE MIXED NUTS 58
自制混合坚果

VEGETABLES

GRILLED BROCCOLI 68
扒西兰花

GRILLED WHITE ASPARAGUS 68
扒芦笋

PICKLE TOMATO 68
腌渍小番茄

FRIED MUSHROOMS 78
炒蘑菇

MASHED POTATO 58
土豆泥

FRENCH FRIES 78
松露薯条

MAIN & PASTA

M7 RIB-EYE STEAK 350g M7 和牛肉眼牛排	698
M3 TOMAHAWK STEAK 900g M3 安格斯战斧牛排	688
M5 BONE RIB-EYE 1200g M5 带骨肉眼牛排	1688
BEEF WELLINGTON (40 分钟制作) Truffle, Foie Gras, Mushroom, Wine Sauce 惠灵顿牛排 松露, 鸭肝, 蘑菇, 红酒汁	318
SLOW COOKED 48H SHORT RIB Sweet Potato, Port Wine Sauce, Asparagus, Truffle 慢炖牛小排 甜薯泥, 波特酒汁, 芦笋, 松露	198
GRILLED LAMB CHOP (Half Size)	198
GRILLED LAMB CHOP (Whole Size) Mushroom, Carrot Puree, Baby carrot 香煎羊排 蘑菇, 胡萝卜泥, 手指胡萝卜	388
GRILLED DUCK BREAST Orange Carrot Puree, Citrus Sauce, Orange 香煎鸭胸 橙味胡萝卜泥, 酸橙汁, 橙子	168
DUCK CONFIT Balsaminco Reduction, Mush Potato, Pickle Mushrooms 油封鸭腿 黑醋汁, 土豆泥, 腌蘑菇	98
DRY AGED 5DAY MACKERELS Brown Butter Sauce, Pickled, Herb 干式熟成五日青花鱼 焦黄油酱, 腌菜, 香草	188
PAN FRIED DOVER SOLE FISH 香煎多佛比目鱼	268
ROAST RATTAN PAPPER CHICKEN 香烤藤椒鸡 (40 分钟制作)	168
PASTA: TRUFFLE CREAM-----	88
SHORT RIB-----	98
意大利面: 松露奶油蘑菇意面 炖牛小排意面	

DESSERTS

CHOCOLATE LAVA CAKE (12 分钟制作) With Ice Cream 巧克力熔岩蛋糕 配冰淇淋	68
GATEAU BASQUE 巴斯克蛋糕	68
YOGURT WITH FRUITS IN SEASON 时令水果酸奶	88

CHINESE SNACK FOR WINE PAIRING

CUTTLEFISH SAUSAGE 招牌目鱼肠	58
WENZHO FISH CAKE 温州鱼饼	88
FISH SKIN IN GINGER SAUCE 鱼皮配沙姜汁	48
EDAMAME 秘汁毛豆	38
LE BOUCHON HOMEMADE KIMCHI 勃逊自制泡菜	58
SPICY LITTLE FISH WITH CUCUMBER 辣味小鱼配黄瓜	68
CRISPY CHITTERLINGS 脆皮大肠	88
STIR-FRY SMOKED PIG NOSE 爆炒猪拱嘴	88
BRAISED: DUCK TONGUE 卤味: 卤鸭舌	78
PIG EARS 卤猪耳朵	68
PIG TONGUE 卤猪舌	78
BRAISED PLATTER 卤味拼盘	158
FRIED SQUID RING 炸鱿鱼圈	78
SOY COCKLE 炆鸟贝	128
BOILED PEANUTS 水煮花生	38
SPICY PUMPKIN SEED 五香南瓜子	18