

Appetizers 前菜

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|---|------------|
| Le Bouchon Homemade Cured Salmon | 108 |
| apple, beetroot, ginger, lemon, honey 勃逊自制烟熏三文鱼配苹果, 甜菜头, 姜, 蜂蜜 | |
| Hamaki Ceviche | 128 |
| marinated Hamaki fish, avocado compote, fresh chives, orange pulp 鲷鱼薄片配牛油果酱, 香葱, 橙 | |
| Sauteed Clams | 98 |
| sauteed Manila clams, garlic, fresh chili, flat leaf parsley, tapenade croutons 马尼拉蛤蜊配大蒜, 新鲜辣椒, 西芹叶(荷兰芹), 橄榄酱面包丁 | |
| Sea Scallops | 168 |
| sauteed fresh artichokes, Bayonne ham, mint dressing 煎扇贝配洋蓟, 法式火腿, 薄荷酱汁 | |
| Escargots De Bourgogne | 88 |
| french snails, mashed potato, champignon, garlic-parsley butter 勃良第蜗牛配土豆泥, 香菇, 大蒜西芹(荷兰芹)黄油 | |
| Asparagus, Pur Chevre Goat Cheese | 98 |
| warm butter, toasted almonds, confit tomatoes 芦笋配羊奶芝士, 暖黄油, 烤杏仁, 油封番茄 | |
| Deviled "Mimosa" Eggs | 88 |
| cauliflower puree, truffle oil 秘制花椰菜鸡蛋搭配黑松露 | |
| Le Bouchon Homemade Foie Gras Terrine | 148 |
| Apple puree, fig compote, melba toast, raspberries 勃逊自制鹅肝酱配苹果泥, 无花果酱, 土司, 树莓 | |
| Foie Gras Two Ways (Terrine & Pan-Seared) | 168 |
| apple chutney, caramelized hazelnut bits 鹅肝两吃(鹅肝酱和煎鹅肝)配苹果酱, 焦糖榛子 | |
| Le Bouchon Homemade Pork Pate | 88 |
| wrapped in Bayonne ham, black truffle 勃逊自制猪肉酱配波尔多(法式)火腿, 黑松露 | |
| Charcuterie Plate | 168 |
| Bayonne ham, pork pate, french cooked ham, dry sausage and brie cheese 冷切拼盘, 波尔多(法式)火腿, 猪肉酱, 法式熟火腿, 干香肠, 布里芝士 | |
| Truffled Brie Cheese | 128 |
| brie cheese stuffed with black truffles 黑松露布里芝士 | |

Soups 汤

French Onion Soup 68

emmental cheese, croutons

法式洋葱汤配瑞士埃曼塔尔芝士，面包丁

Green Pea Veloute 88

fresh green peas, fresh blue crab meat, mint

青豆浓汤配蟹肉，薄荷

Salads 色拉

Le Bouchon Salade Composee 68

mixed leaves, tomato, lardon, croutons, egg, anchovies

勃逊色拉配混合蔬菜，番茄，培根，面包丁，鸡蛋，凤尾鱼

Quinoa Salad 98

quinoa, marinated zucchini, fresh burrata cheese, toasted almonds, melba toast

藜麦色拉配腌制节瓜，新鲜布拉达芝士，烤杏仁，薄脆面包

Lentil Salad 68

green lentils, pickled Shimeji mushrooms, fresh goat cheese, walnuts

扁豆色拉配绿扁豆，腌制蟹味菇，羊奶芝士，核桃



Mains 主菜

Seafood 海鲜类

| | | |
|---|---------------------|---------------------|
| Bouillabaisse red snapper, sea scallop, ice-land Cod, Australian sea bass, black tiger prawn, calamari and clams 法式海鲜汤配红鲷鱼, 扇贝, 冰岛鳕鱼, 澳大利亚海鲈鱼, 黑虎虾, 鱿鱼和蛤蜊 | 188 | |
| Iceland Cod Fillet pan-seared cod fillet, roasted bell peppers, broccolini, sauteed green peas 冰岛鳕鱼配彩椒, 迷你西兰花, 炒青豆 | 238 | |
| Australian Sea Bass pan-seared sea bass fillet, zucchini salad, capers, black olives 澳大利亚海鲈鱼配节瓜色拉, 水瓜榴, 黑橄榄 | 198 | |
| Red Snapper pan-seared red snapper fillet, green peas, cauliflower puree with coffee essence 红鲷鱼配豌豆、花菜泥 | 198 | |
| Black Tiger Prawns Cognac flambeed, bisque, pilaf 黑虎虾配皮拉夫香料饭 | 3 PRAWNS 228 | 5 PRAWNS 298 |



Mains 主菜

Seafood 海鲜类

Bouillabaisse 188

red snapper, sea scallop, ice-land Cod, Australian sea bass,
black tiger prawn, calamari and clams
法式海鲜汤配红鲷鱼, 扇贝, 冰岛鳕鱼, 澳大利亚海鲈鱼, 黑虎虾, 鱿鱼和蛤蜊

Iceland Cod Fillet 238

pan-seared cod fillet, roasted bell peppers, broccolini, sauteed green peas
冰岛鳕鱼配彩椒, 迷你西兰花, 炒青豆

Australian Sea Bass 198

pan-seared sea bass fillet, zucchini salad, capers, black olives
澳大利亚海鲈鱼配节瓜色拉, 水瓜榴, 黑橄榄

Red Snapper 198

pan-seared red snapper fillet, snow peas, cauliflower puree with coffee essence
红鲷鱼配豌豆、花菜泥

Black Tiger Prawns 3 PRAWNS 228 5 PRAWNS 298

Cognac flambeed, bisque, pilaf
黑虎虾配皮拉夫香料饭

Meats 肉类

Whole Spring Chicken 198

roasted, duck fat sauteed potatoes, hollandaise sauce
烤全春鸡配土豆, 荷兰酱

Le Bouchon's Famous Chicken Riesling 248

chicken legs, Riesling wine sauce, morel mushrooms
勃逊雷司令鸡腿配羊肚菌

Confit Duck 228

creamy potatoes, leeks, Pommery sauce
油封鸭腿配土豆, 京葱, 芥末籽酱

Lamb Shank 268

braised Coastal spring lamb shank, confit fresh artichoke, grilled polenta
慢炖羊膝配油封洋蓍, 烤玉米饼

Le Bouchon Beef Tartar 188

prepared American style, french fries
勃逊生牛肉塔塔配自制薯条

Entrecote 198

pan-seared Killara grain fed beef striploin, garlic and thyme, caramalized onion,
black peppercorn sauce
西冷牛排配大蒜, 百里香, 烩洋葱, 黑胡椒酱汁

Traditional Beef Rossini 398

tenderloin, sauteed spinach, pan fried foie gras, port sauce, black truffle
传统菲力牛排配嫩煎鹅肝, 炒菠菜, 波特酱汁, 黑松露

Cote De Boeuf (1.2kg) 868

bearnaise sauce, choice of two sides
战斧牛排配法式伯那西酱 (可选两种配菜)

Mains 主菜

Meats 肉类

Whole Spring Chicken 198

roasted, duck fat sauteed potatoes, thyme jus
烤全春鸡配土豆, 荷兰酱 (百里香酱汁)

Le Bouchon's Famous Chicken Riesling 248

chicken legs, Riesling wine sauce, morel mushrooms
勃逊雷司令鸡腿配羊肚菌

Confit Duck 228

creamy potatoes, leeks, Pommery sauce
油封鸭腿配土豆, 京葱, 芥末籽酱

Lamb Shank 268

braised Coastal spring lamb shank, confit fresh artichoke, grilled polenta
慢炖羊膝配油封洋蓍, 烤玉米饼

Le Bouchon Beef Tartar 188

prepared American style, french fries
勃逊生牛肉塔塔配自制薯条

Entrecote 198

pan-seared Killara grain fed beef striploin, garlic and thyme, caramelized onion, black peppercorn sauce
西冷牛排配大蒜, 百里香, 烩洋葱, 黑胡椒酱汁

Traditional Beef Rossini 348

tenderloin, sauteed spinach, pan fried foie gras, port sauce, black truffle
传统菲力牛排配嫩煎鹅肝, 炒菠菜, 波特酱汁, 黑松露

Cote De Boeuf (1.2kg) 868

bearnaise sauce, choice of two sides
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Cheese 芝士

Le Bouchon Cheese Plate
勃逊芝士拼盘

198

Desserts 甜品

Chocolate Fondant

vanilla ice cream

熔岩巧克力配香草冰淇淋

68

Creme Brulee

焦糖布丁

68

Floating Island

poached meringue, sauce anglaise, caramel syrup and toasted almonds

浮岛蛋糕配焦糖，烤杏仁

58

Pavlova

lemon meringue, french Chantilly cream, raspberry coulis, fresh strawberries

柠檬味蛋白饼配法式奶油，树莓酱，新鲜草莓

68

Mille-Feuille Apple Tart

puff-pastry, custard cream, apples, vanilla ice cream

苹果千层配卡斯达奶油，苹果，香草冰淇淋

68

Chocolate Bon Bons

selection of chocolate bites

法国进口巧克力

68

Ice Cream or Sorbet 冰淇淋/冰沙

per scoop

28

Chocolate 巧克力 • Vanilla 香草 • Raspberry 覆盆子 • Lemon 柠檬

Hot Chocolate Sauce 热巧克力酱

18

