

Bouchée

BISTRO FRANÇAIS

Restaurant Weeks January 12 – February 3, 2017

Appetizers

Soup du Jour

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Fish Chowder

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Escargots a la Bourguignonne

Snails broiled in a traditional Garlic Butter and Parsley and topped with Brie Cheese

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Salade de Maison

Mixed Greens, cherry tomatoes and Croutons tossed with House Dressing

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César Salad

Cos lettuce, Parmesan, hardboiled Egg, Croutons, Caesar dressing

Les Entrees

Sébaste à la sauce aux câpres et au beurre de citron

Rockfish with a Caper and Lemon Butter sauce

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Poulet Roti

Pan Roasted Half Chicken with Provençal Herbes topped with fragrant herb gravy

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Steak Frites

Grilled Hanger Steak with your choice of sauce - Au Poivre or Béarnaise

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Burger D'Alsace

Seasoned Certified Black Angus Burger cooked to your specifications topped with either Caramelized Onions with Gruyère **or** Brie and Bacon **or** Bousin Cheese

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Moules Frites Marinière

Fresh P.E.I. Mussels served with French Fries White Wine, Shallot and Garlic

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Crêpes aux fruits de mer

Crepe filled with Shrimp, Scallop and Lobster accompanied by a Lobster Sauce

Les Desserts

Crème Brulée

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Crêpe Griottes

Crêpe with Brandied Cherries served with Vanilla Ice Cream

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Crêpe Suzette

Crêpe with an Orange and Grand Marnier sauce served with Vanilla Ice Cream

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Molten Chocolate Cake with Ice Cream

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Ice cream or Sorbet

***Three Courses for \$42.00 per person
(not inclusive of Gratuities or Beverages)***