

LE BOUILLON

Bel Air

Petit déjeuner Bouillon - Bouillon Breakfast

Croissant au beurre – \$4.5
Butter croissant

Pain au chocolat – \$5
Chocolate croissant

Pain aux raisins – \$5
Raisins' scroll

“Ficelle”, beurre, confiture ou miel – \$6.5
Traditional “ficelle” baguette, butter, jam or honey

Tartine pain de campagne – \$6.5
Sourdough bread slice with butter, jam or honey

Supplément beurre, confiture, miel – \$1
Extra butter, jam or honey

- Organic eggs -

Œuf coque & mouillettes au beurre – \$10
Soft-boiled egg & buttered toast soldiers

Œufs brouillés ou 2 œufs au plat – \$12.5
Scrambled eggs or 2 fried eggs

Omelette nature / herbes / fromage / jambon – \$15
Plain / herbs / cheese / ham omelette

Croque-Monsieur / Croque-Madame – \$16.5 / \$17.5
Croque-Monsieur / same with egg

Œuf Mayonnaise – \$7
Egg Mayo

Petit creux Bouillon - The Yummy Respite

Assiette Salée : jambon en chiffonnade, comté, beurre, cornichons – \$16
Savoury plate: Champagne shaved ham, comté cheese, salted butter, French cornichons

Terrine du Moment – \$12
Homemade terrine

Poireaux vinaigrette – \$10
Leeks with French vinaigrette

Potage du jour – \$10
Soup of the day

Corbeille de pain – \$5
Bread basket

Tradition Bouillon - Bouillon Classics

Salade Bel Air – \$24
Salad with roast chicken, comté, walnuts & apple

Saucisse de Toulouse, purée – \$25
Toulouse sausage, with mashed potatoes

Boeuf Bourguignon, coquillettes – \$28
Beef stew braised in red wine, with elbow pasta

Pâtes au fromage – \$15
Mac and Cheese

Quiche du jour, salade verte – \$20
Quiche of the day and green leaves with French vinaigrette

Sandwichs ½ Baguette - Half a Baguette Sandwiches

Jambon-beurre – \$15.5
Baguette, Champagne shaved ham, butter

Jambon-Comté-cornichons – \$15.5
Champagne shaved ham, Comté cheese, salted butter, French cornichons

Rillettes de porc & pickles – \$15.5
Pork rillettes, pickled onions.

Poulet rôti & mayo à l'estragon – \$15.5
Roast chicken, tarragon mayo, salad

Thon mayo & câpres – \$15.5
Tuna, lemon mayo, capers, rocket

Végétarien chèvre frais & légumes grillés – \$15.5
Goat cheese, grilled vegetables.

Dent Sucrée - Sweet tooth

Madeleines – \$5
Madeleines

Éclair au chocolat – \$5
Chocolate éclair

Tartelette citron / chocolat – \$8
Lemon or chocolate tartlet

Mousse au chocolat – \$9
Chocolate mousse

Pain perdu crème fouettée – \$13
“Real” French toast with whipped cream

Daytime Menu

Monday to Thursday
7am - 3pm

Friday to Sunday
7am - 12pm

Boissons Chaudes - Hot Drinks

Café Espresso / Allongé – \$4
Coffee / Espresso / Long black

Café crème / Cappuccino – \$5
Flat white / Cappuccino

Chocolat chaud – \$5
Hot chocolate

Thés – \$5
Premium tea selection

Laits Alternatifs – \$0.8
Alternative milks

Jus et Rafrâichissements - Juices & refreshments

Orange Pressée – \$8
Freshly squeezed orange

Karma Juice “Apple, and Black Currant” – \$8

Karma Juice “Orange, Mango and Apple” – \$8



Because we cook fresh, the menu can evolve.
Some items can be unavailable and others might pop up.

