

# LE BOUILLON

# Bel Air

## End of the week & Dinner Menu

Friday to Sunday

12pm - 3pm

Wednesday to Sunday

5.30pm - until late

### Entrées – Starters

<b>ESCARGOTS À LA BOURGUIGNONNE</b>	18	<b>CREVETTES ROSES MAYONNAISE</b>	8
Snails cooked with a garlic and parsley butter. Served hot. Speciality from Bourgogne		Prawn served with homemade mayo	
<b>POIREAUX VINAIGRETTE</b>	8	<b>AVOCAT AUX CREVETTES SAUCE COCKTAIL</b>	8
Leek with French vinaigrette		Avocado, shrimp with French cocktail sauce	
<b>SALADE DE TOMATES MOZZARELLA</b>	11	<b>SAUCISSON SEC BEURRE</b>	9
Tomato & mozzarella salad with French vinaigrette		Sliced Saucisson and butter	
<b>OEUF MAYONNAISE</b>	5	<b>JAMBON D'AUVERGNE</b>	12
Egg with homemade mayo		Cured ham. Speciality from Auvergne region	
<b>OS À MOELLE À LA FLEUR DE SEL</b>	17	<b>PÂTÉ EN CROÛTE</b>	12
Bone marrow with fleur de sel		Slice of pâté en croûte	
<b>HARENGS MARINÉS POMMES À L'HUILE</b>	9	<b>TERRINE DU MOMENT</b>	9
Pickled herring and boiled potato salad		Slice of homemade terrine	

### Fromages – Cheeses

Plateau de fromages présenté au chariot.  
Sélection de différents fromages coupés à la demande.  
Cheeses selection cut on demand. 0.2 / 1gr

### Poissons – Fish

<b>SOUPE INSPIRATION BOUILLABAISSE À LA BISQUE DE LANGOUSTE</b>	28	<b>POISSON À LA SAUCE VIERGE, RIZ</b>	29
Inspired Bouillabaisse soup with Crayfish Bisque		Market fish filet with sauce made of diced tomatoes, olive oil, herbs and lemon juice. Served with rice	

### Viandes – Meats

<b>FAUX FILET GRILLÉ, FRITES</b>	28	<b>POULET RÔTI, FRITES</b>	25
Grilled sirloin with French fries		Fresh roast chicken, with French fries	
<b>BAVETTE GRILLÉE, FRITES</b>	28	<b>BŒUF BOURGUIGNON, COQUILLETES</b>	28
Grilled flank steak with French fries		Beef stew braised in red wine and beef stock, flavored with carrots, onions and garlic. With elbow pasta. Speciality from Burgundy	
<b>CONFIT DE CANARD, POMMES DE TERRE à la graisse de Canard</b>	33	<b>BLANQUETTE DE VEAU, RIZ</b>	28
Duck Confit, with duck fat potatoes		Traditional veal stew cooked in a white creamy sauce, with rice	
<b>STEAK TARTARE AU COUTEAU, FRITES</b>	29	<b>SAUCISSE DE TOULOUSE, PURÉE</b>	25
Raw steak Tartare with French fries		Toulouse sausage, with mashed potatoes	
<b>COTES D'AGNEAU GRILLÉES, PURÉE HARICOTS VERTS</b>	29	<b>EXTRA SAUCES</b> (all dishes come with sauce)	5
Grilled lamb chops, with mashed potatoes and green beans		- Poivre (Pepper sauce), - Beurre Maître d'hôtel (parsley butter), - Jus (gravy)	
<b>RÔTI DE PORC, PURÉE, HARICOTS VERTS</b>	29		
Pork loin, with mashed potatoes and green beans			

### Accompagnements – Sides

<b>POMMES FRITES</b>	7	<b>CHAMPIGNONS À L'AÏL</b>	9
French fries		Garlic mushrooms	
<b>POMMES DE TERRE à la graisse de Canard</b>	9	<b>HARICOTS VERTS BEURRE À L'AÏL</b>	8
Duck fat potatoes		Green beans tossed in garlic herb butter	
<b>PÂTES AU FROMAGE</b>	10	<b>RATATOUILLE</b>	11
Mac and cheese		Dish of stewed vegetables (tomato, zucchini, eggplant, capsicum, garlic, onion). Speciality from Provence	
<b>SALADE VERTE</b>	5		
Green leaves with French vinaigrette			

### Desserts

<b>COMPOTE MAISON</b>	5	<b>TARTE TATIN</b>	9
Homemade fruit purée		Pastry in which the apples are caramelized in butter and sugar before the tart is baked.	
<b>MOUSSE AU CHOCOLAT</b>	9	<b>ÎLE FLOTTANTE</b>	9
Chocolate mousse		Floating Island, meringue served on a custard with caramel sauce	
<b>YAOURT et CRÈME DE MARRON</b>	6	<b>SORBET 2 BOULES</b>	6
Yoghurt with chestnut cream		Sorbet 2 scoops	
<b>CRÈME BRÛLÉE</b>	10	<b>CAFÉ ou THÉ GOURMAND</b>	15
Custard base topped with a layer of hardened caramelized sugar.		Three "mignardises" served with a coffee or a tea	
<b>PROFITEROLE</b>	10	<b>DIGESTIF GOURMAND</b>	28
Pastry chou filled with vanilla ice-cream and chocolate sauce		Three "mignardises" served with an after-dinner liqueur	

### Plat Végétarien – Vegetarian Main

<b>BOURGUIGNON VÉGÉTARIEN, PURÉE</b>	28	<b>AUBERGINE À LA PARMESANE, SALADE</b>	28
Vegetarian Bourguignon with a refined red wine reduction and mash potatoes		Eggplant Parmigiana, served with salad	

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