LE BOUILLON

Bel Air

Lunch & Dinner Menu

Wednesday to Sunday
12pm - 3pm
Monday to Sunday
5.30pm - until late

Entrées – Starters

ESCARGOTS À LA BOURGUIGNONNE 18
Snails cooked with a garlic and parsley butter. Served hot. Speciality from Bourgogne

ASPERGES VINAIGRETTE 9
Warm Asparagus with French vinaigrette

SALADE DE TOMATES MOZZARELLA 11
Tomato & mozzarella salad with French vinaigrette

OS À MOELLE À LA FLEUR DE SEL 17
Bone marrow with fleur de sel

HARENGS MARINÉS POMMES À L'HUILE 9
Pickled herring and boiled potato salad

CREVETTES ROSES MAYONNAISE 8
Prawn served with homemade mayo

AVOCAT AUX CREVETTES SAUCE COCKTAIL 8
Avocado, shrimp with French cocktail sauce

SAUCISSON SEC BEURRE 9
Sliced Saucisson and butter

JAMBON D'AUVERGNE 12
Cured ham. Speciality from Auvergne region

TERRINE DU MOMENT 9
Slice of homemade terrine

OEUF MAYONNAISE 5
Egg with homemade mayo

Viandes – Meats

FAUX FILET GRILLÉ, FRITES 29
Grilled sirloin with French fries

BAVETTE GRILLÉE, FRITES 29
Grilled flank steak with French fries

CONFIT DE CANARD, 34
POMMES DE TERRE à la graisse de Canard
Duck Confit, with duck fat potatoes

STEAK TARTARE AU COUTEAU, FRITES 29
Raw steak Tartare with French fries

SELLE D'AGNEAU sauce au vin rouge, PURÉE 29
Lamb Rump, red wine jus, served with mashed potatoes

ÉCHINE DE PORC sauce moutarde, PURÉE 29
Pork Scotch, mustard sauce, served with mashed potatoes

POULET RÔTI, FRITES 26
Fresh roast chicken, with French fries

BŒUF BOURGUIGNON, COQUILLETTES 28
Beef stew braised in red wine. Served with elbow pasta. Speciality from Burgundy

BLANQUETTE DE POULET, RIZ 28
Traditional chicken stew cooked in a white creamy sauce, with rice

SAUCISSE DE TOULOUSE, PURÉE 26
Toulouse sausage, with mashed potatoes

COTE DE BOEUF GRILLÉE À L'OS 12 / 100gr
Beef OP Rib grilled - To share

Plat Végétarien – Vegetarian Main

BOURGUIGNON VÉGÉTARIEN, PURÉE 28
Vegetarian Bourguignon with a refined red wine reduction and mash potatoes

AUBERGINE À LA PARMESANE, SALADE 28
Eggplant Parmigiana, served with salad

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

SOUPE INSPIRATION BOUILLABAISSE À LA BISQUE DE LANGOUSTE 28
Inspired Bouillabaisse soup with Crayfish Bisque

POISSON SAUCE BEURRE CITRON et CÂPRES, RIZ & HARICOTS VERTS 29
Market fish filet with a lemon butter and caper sauce. Served with rice and green beans

Accompagnements – Sides

POMMES FRITES 8
French fries

POMMES DE TERRE à la graisse de Canard 9
Duck fat potatoes

PÂTES AU FROMAGE 10
Mac and cheese

SOUPE À L'OIGNON 15
Gratinée Traditional French onion soup, caramelised onions with gratinéed cheese

CHAMPIGNONS À L'AÏL 9
Garlic mushrooms

HARICOTS VERTS À L'AÏL 9
Green beans tossed in garlic butter

RATATOUILLE 15
Dish of stewed vegetables (tomato, zucchini, eggplant, capsicum, garlic, onion).

SALADE VERTE 6
Green leaves with French vinaigrette

Desserts

COMPOTE MAISON 6
Homemade fruit purée

MOUSSE AU CHOCOLAT 10
Chocolate mousse

YAOURT et CRÈME DE MARRON 6
Yoghurt with chestnut cream

CRÈME BRÛLÉE 11
Custard base topped with a layer of hardened caramelized sugar.

PROFITEROLE 11
Pastry chou filled with vanilla ice-cream and chocolate sauce

CLAFOUTIS AUX CERISES 11
Cherry Clafoutis

ÎLE FLOTTANTE 10
Floating Island, meringue served on a custard with caramel sauce

SORBET 2 BOULES 6
Sorbet 2 scoops

CAFÉ ou THÉ GOURMAND 18
Three "mignardises" served with a coffee or a tea

DIGESTIF GOURMAND 28
Three "mignardises" served with an after-dinner liqueur

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