

Boucher Menu

Entrees

<i>Freshly shucked Pacific oysters.</i>	<i>Natural</i>	18.50	36
	<i>Roasted with garlic & parsley butter</i>	20.50	40
	<i>Rockefeller</i>	22	42

Roast scallops in the 1/2 shell, tomato & garlic parsley butter 22

Red onion tarte tatin & goat cheese 16

Twice baked onion & Gruyere souffle, watercress & vincotto 18

Confit of ocean trout, asparagus mousse, celeriac remoulade, Parmesan crisp 20

House made venison sausage, crushed potato, braised lentils, pickled red cabbage & horseradish cream 20

Seared lobe of foie gras, sautéed mushrooms on toasted brioche, honey glazed carrot purée 32

French Classics

Bouillabaisse : Classic French seafood stew of tomato, fennel & saffron with prawns, mussels, bugs, fish & scallops 40

Blanquette de Veau : Slow cooked veal in a white wine sauce with rice pilaf, Dutch carrots, mushrooms & speck 28

Chateau Briand for two. Accompanied with Lyonnaise potatoes, roast carrots, roast Brussel sprouts, Béarnaise sauce & red wine jus 85

Mains

Market fresh fish, pan fried gnocchi, pancetta, pumpkin puree, fennel, walnuts & cepe cream 34

Duck confit, warm salad of baby beets, roast sweet potato, goat cheese, red onion, crisp potato & pumpkin seeds 34

Roast rump of Milly Hill lamb, buttery mash, roast Dutch carrots, edamame beans & burnt onion 38

Eye fillet of black Angus beef, pommes frits, roast cherry tomatoes, Bearnaise sauce & red wine jus 38

Sides 10

Grilled asparagus & tarragon butter

Green salad, honey mustard vinaigrette & herbs

Buttered green beans with toasted almonds

Steamed broccolini & Persian feta dressing

Pommes Frites

Add Foie Gras

15