

# Boucher Menu: Lunch

## Entrees

Freshly shucked Pacific oysters.	Natural	18.50	36
	Roasted with garlic & parsley butter	20.50	40
	Rockefeller	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
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## 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

Grilled asparagus & tarragon butter			10
Green salad, honey mustard vinaigrette & herbs			
Buttered green beans with toasted almonds			
Steamed broccolini & Persian feta dressing			
Pommes Frites			
Add Foie Gras			15