

# **Bouchée**

BISTRO FRANÇAIS

**Restaurant Weeks January 12 – February 3, 2017**

## ***Appetizers***

***Soup du Jour***

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***Fish Chowder***

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***Escargots a la Bourguignonne***

Snails broiled in a traditional Garlic Butter and Parsley and topped with Brie Cheese

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***Salade de Maison***

Mixed Greens, cherry tomatoes and Croutons tossed with House Dressing

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***César Salad***

Cos lettuce, Parmesan, hardboiled Egg, Croutons, Caesar dressing

## ***Les Entrees***

***Sébaste à la sauce aux câpres et au beurre de citron***

Rockfish with a Caper and Lemon Butter sauce

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***Poulet Roti***

Pan Roasted Half Chicken with Provençal Herbes topped with fragrant herb gravy

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***Steak Frites***

Grilled Hanger Steak with your choice of sauce - Au Poivre or Béarnaise

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***Burger D'Alsace***

Seasoned Certified Black Angus Burger cooked to your specifications topped with either Caramelized Onions with Gruyère **or** Brie and Bacon **or** Bousin Cheese

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***Moules Frites Marinière***

Fresh P.E.I. Mussels served with French Fries White Wine, Shallot and Garlic

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***Crêpes aux fruits de mer***

Crepe filled with Shrimp, Scallop and Lobster accompanied by a Lobster Sauce

## ***Les Desserts***

***Crème Brulée***

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***Crêpe Griottes***

Crêpe with Brandied Cherries served with Vanilla Ice Cream

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***Crêpe Suzette***

Crêpe with an Orange and Grand Marnier sauce served with Vanilla Ice Cream

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***Molten Chocolate Cake with Ice Cream***

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***Ice cream or Sorbet***

***Three Courses for \$42.00 per person  
(not inclusive of Gratuities or Beverages)***