

BOUILLON

♦ *by Les Ducs* ♦

STARTERS

Sourdough.....	3
Boiled egg with Mayo.....	6
Country terrine Duck rillettes.....	8
Shredded celery, remoulade sauce.....	8
Vegetable velouté.....	6
Assorted cured sausage plate.....	9
Bone Marrow, chargrilled sourdough.....	9
Steamed prawns, cocktail sauce.....	10
Le bouillon Les Ducs (Chicken broth, vegetables, French noodles).....	12
Snails, garlic & parsley butter.....	6/12 - 12/24
Foie gras terrine.....	38

MAINS

Ham & Comté cheese coquillettes.....	18
Toulouse sausage, mashed potatoes.....	20
Smoked Alsatian sausage, fries or sauerkraut.....	15 (1PC) / 26 (2PC)
Angus beef bourguignon, coquillettes.....	25
Confit duck leg, sauté potatoes.....	28
Slow cooked salmon, Béarnaise sauce, pilaf rice.....	20
Roasted chicken leg, mushroom sauce, French fries.....	15
Beef tartar, French fries.....	20
Scallops, white wine & butter sauce, fried rice.....	30
Angus beef tenderloin, Kampot Black pepper sauce, fries.....	48

VEGGIES

Green beans, parsley & garlic butter.....	8
Sautéed mushrooms, shio kombu.....	8
French fries.....	6
Coquillettes & bechamel.....	8
Sauerkraut.....	6
Pilaf rice.....	8

CHEESES

Camembert.....	quarter/half - 9/18
Comté 24 months.....	30g/60g - 9/18

DESSERTS

Chocolate mousse.....	9
Vanilla custard.....	8
Chocolat Liégeois.....	9
Crème Mont Blanc.....	8