

BOUILLON

♦ *by Les Ducs* ♦

STARTERS

Sourdough.....	3
Boiled egg with Mayo.....	8
Country terrine Duck rillettes.....	10
Chargrilled leak, signature vinaigrette.	8
Vegetable velouté.....	9
Assorted cured sausage plate.....	10
Bone Marrow, chargrilled sourdough.....	12
Steamed prawns, cocktail sauce.....	12
Le bouillon Les Ducs (Chicken broth, vegetables, French noodles).	14
Snails, garlic & parsley butter.....	6/12 - 11/22
Foie gras terrine.....	38

MAINS

Ham & Comté cheese coquillettes.....	16
Toulouse sausage, mashed potatoes.....	18
Smoked Alsatian sausage, fries	12 (1PC) / 24 (2PC)
Angus beef bourguignon, coquillettes.....	25
Confit duck leg, sauté potatoes.....	25
Slow cooked salmon, Béarnaise sauce, pilaf rice.....	20
Roasted chicken leg, mushroom sauce, French fries.....	18
Beef tartar, French fries.....	24
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.	8
Coquillettes & bechamel.	8
Pilaf rice.	8

CHEESES

Camembert AOP.....	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

No service charge, GST 9%

Boissons ‘à la verse’

	1/4L	1/2L	Bottle
Evian.....	-	-	7.50
Evian Sparkling.....	-	-	7.50
Coca-Cola, Coca Zero, Schweppes, sprite.....	5	-	-
Home made ice tea.....	5	-	-
Jus d’orange.....	5	-	-
Brewlander Lager.....	6	12	-
Lager + sprite (Panaché).....	7	14	-
Lager + Picon.....	7	14	-
Brewlander IPA (bière IPA).....	7	14	-
Vin rouge IGT Terre Sicilia – Pinot Noir.....	20	40	60
Vin rouge Luberon M. Chapoutier – Syrah Grenache.....	20	40	60
Vin blanc IGP Côtes de Gascogne – Chardonnay.....	20	40	60
Vin blanc South of France – Sauvignon.....	20	40	60
Vin rosé Provence – R de Roubine.....	20	40	60

BULLES DE BOUILLON

St-Germain spritz	16
Rosé Spritz.....	16
Campari spritz.....	16

	Glass	Bottle
Prosecco Botter DOC.	9	60
Champagne Duntze 1er Cru.	18	118

COCKTAILS MAISON

LA PISCINE DU BOUILLON (20cl).	14
Campari, Prosecco, Schweppes Tonic	
BLOODY CEASAR (20cl).	18
Vodka, Clamato, celeri, Tabasco	
NEGRONI (10cl).	20
Gin, Dry Vermouth, Campari	

DIGESTIFS

EN VEDETTE :	
Massenez Framboise sauvage (3cl)..	12
Calvados (3cl).	12
Cognac Composition (3cl).	16
Poire William (3cl).	14
Rum Sampan (3cl).	15
Amaretto (3cl).	10
Bas Armagnac «Delord X0» (3cl). ...	15

APÉRITIFS

Ricard (3cl).....	8
Tomate (3cl).....	9
Perroquet (3cl).....	9
Whisky Kakubin (3cl).	12
(2.00 add on for soft drink)	
Vodka Stolinaya (3cl).	12
(2.00 add on for soft drink)	
Kirs pétillants:	12
cassis, framboise (12cl)	

VINS EN BOUTEILLE

ROUGE 75cl

EN VEDETTE:

Beaujolais Chateau du Moulin-A-Vent.....	118
Ardèche Vigneron Ardechois Pinot Noir.....	88
Laforge Estate IGP Pay d’Oc Cabernet Sauvignon	88
Moulis en Medoc Château de Branas.....	108

BLANC 75cl

EN VEDETTE:

Domaine La Colombe Fechy - Vaud.....	118
Laforge Estate Igp Pays d’Oc Chardonnay.....	88
Mosel Marcus Molitor Riesling.....	88
Clos Des Fees IGP Cotes Catalane.....	98

SPARKLING 75cl

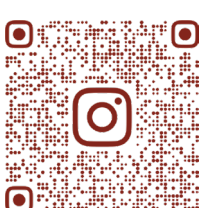
EN VEDETTE:

Billecart-Salmon Le Reserve.....	148
Alsace Valentin Zusslin Cremant.....	98

CAFÉTERIE

Espresso.....	3.5
Americano.....	4
Espresso macchiato.....	4.5
Latte.	5
Tea (Green tea / Black tea).....	6

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