



Breakfast

Served until 3pm

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| Omelette Nature <i>Plain Omelet</i> | \$8.00 |
| Omelette du Bouchon (Jambon, Champignons, Fromage) <i>Bouchon Omelet (Ham, Mushrooms and Swiss Cheese)</i> | \$10.00 |
| Omelette Plate à l'Espagnole <i>Flat Spanish Ratatouille Omelet</i> | \$10.50 |
| Omelette au Fromage de Chèvre et Tomates Fraîches <i>Goat Cheese and Fresh Tomato Omelet</i> | \$10.00 |
| Omelette aux Légumes Frais <i>Vegetable Omelet</i> | \$10.00 |
| Omelette au Saumon Fumé <i>Smoked Salmon Omelet</i> | \$11.00 |
| Omelette Nouvelle-Orléans (Crevettes, Tomates, Epices Cajun) <i>Cajun Omelet (Shrimp, Tomato and Cajun Seasoning)</i> | \$11.00 |
| Oeufs Bénédicte (seulement le week-end) <i>Eggs Benedict (only on weekends)</i> | \$11.00 |
| Deux Oeufs Préparés de la Façon que Vous Souhaitez avec Bacon <i>Two Eggs the way you like it with Canadian Bacon or Pork Patties</i> | \$7.00 |
| <p>"Les Oeufs et Omelettes sont servis avec Pommes de Terre et Pain Français" « All Eggs and Omelets Served with Home Fries and French Bread »</p> | |
| Petit Déjeuner à la Française <i>(Café au Lait, Pain, Beurre, Confiture.... et les Nouvelles des bleus !)</i> <i>The Traditional French Breakfast (Café au Lait, French bread, Jam and Butter)</i> | \$7.00 |
| Les Pains Perdus <i>French Toast</i> | \$8.00 |
| Plain Pancakes (Nature) | \$8.00 |
| Blueberry Pancakes (Myrtilles) | \$9.00 |
| Banana Pancakes (Bananes) | \$9.00 |
| Raspberry Pancakes (Framboises) | \$9.00 |
| Chocolate Walnut Pancakes (Chocolat Noix) | \$9.00 |
| Bagel and Cream Cheese | \$5.00 |
| Bagel and Cream Cheese and Smoked Salmon | \$10.00 |
| Croissants (Seulement le week-end) | \$3.00 |
| Salade de Fruits Maison <i>Fresh Fruit Salad</i> | \$6.00 |
| Salade de Fruits Frais Maison avec Yaourt <i>Fresh Fruit Salad with Yogurt</i> | \$7.00 |

Le Bouchon du Grove – 3430 Main Highway – Coconut Grove – Phone: (305) 448-6060

Open 7 Days a week - Breakfast, Lunch and Dinner
Reservations a Must - All major Credit cards accepted.



Les Soupes

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| Onion Soup | \$7.00 |
| Soupe du Jour (Soup of the Day) | \$5.00 |

Lunch

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| Steak Tartare Coupé au Couteau, Salade et Pommes Frites <i>Beef Tenderloin Steak Tartare Salad and French Fries</i> | \$25.95 |
| Filet de Boeuf au Poivre Vert – Gratin Dauphinois <i>Beef Tenderloin with Green Peppercorn Sauce and Potato Gratin</i> | \$25.95 |
| Entrecôte Poêlée – Beurre Maître d’Hôtel <i>New York Steak, Garlic and Parsley Butter with French Fries</i> | \$25.95 |
| Moules Marinières – Pommes Frites <i>Fresh Steamed Mussels with White Wine and French Fries</i> | \$20.50 |
| Pavé de Saumon Rôti – Ratatouille Niçoise <i>Roasted Salmon Served with Niçoise Ratatouille</i> | \$23.50 |
| Steak de Thon Grillé – Beurre Blanc au Poivre, Haricots Verts <i>Tuna Steak with Peppercorn Sauce and Green Beans</i> | \$24.50 |
| Assiette de Charcuterie – Confiture à l’Oignon <i>Paté, Brie and Prosciutto Platter – Onion Jam</i> | \$13.50 |
| Assiette de Jambon Cru, Mozzarella Fraîche – Huile de Basilic Maison <i>Prosciutto and Mozzarella Platter – Homemade Basil Oil</i> | \$12.50 |
| Escargots en Persillade <i>Snails in Garlic Parsley Sauce</i> | \$10.50 |
| Cuisses de Canard Confites Maison – Pommes de Terre Sarladaises <i>Homemade Duck Leg Confit with Sautéed Potatoes</i> | \$24.50 |
| Tartare de Saumon Frais et Fumé <i>Smoked and Fresh Salmon Tartar with Lime and Shallot Dressing</i> | \$14.50 |

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Les Salades

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| Quiche Lorraine and Mesclun Salad | \$10.50 |
| La Tomate Lotus <i>Roasted Jumbo Tomato with Goat Cheese and prosciutto, side of salad</i> | \$12.00 |
| Salade d'Endives au Roquefort et aux Noix <i>Belgium Endives with Roquefort and Walnuts</i> | \$11.50 |
| Salade du Bouchon (Chèvre chaud – Vinaigrette au Vin Rouge) <i>Warm Goat Cheese Salad with Red Wine Dressing</i> | \$11.50 |
| Salade Tiède de Homard Frais aux Mangues et Fenouil – Huile d'Olive <i>Warm Fresh Maine Lobster Salad with Mango and Fennel</i> | \$15.50 |
| Carpaccio de Tomates Jaunes et Rouges aux Gambas Grillées, Huile de Basilic <i>Grilled Jumbo Shrimps with a Carpaccio of Yellow and Red Tomatoes Served with Homemade Basil Vinaigrette</i> | \$13.50 |
| Caesar Salad | \$8.00 |
| Caesar Salad with Chicken | \$10.00 |
| Caesar Salad with Shrimp | \$13.50 |
| Niçoise Salad <i>(Tuna, Tomato, Eggs, Pepper, Potato, French Beans, Black Olives)</i> | \$12.50 |

Sandwiches

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| Croque Monsieur <i>Ham and Melted Swiss Cheese on French Baguette</i> | \$10.50 |
| Sandwich Jambon Cru et Mozzarella – Tomate – Huile de Basilic <i>Prosciutto and Mozzarella with Tomato – Sandwich on French Baguette</i> | \$ 11.50 |
| Les Tartines Provençales <i>Open face Provençal sandwiches, Black Olive Tapenade, pine nuts and prosciutto and Ratatouille with Ham Slices</i> | \$ 11.50 |

*"Le Bouchon only uses the freshest products, fish, seafood and meat.
Due to the availability in the market, some items might be deleted from the menu."*