



bistro & oyster bar  
BY CHEF DANIEL BOULUD

---

# A TOUR OF LYON

---

A celebration of Bouchon Lyonnaise Cuisine and Chef Daniel Boulud's Birthday Month

3 Courses \$98 per person | Dinner Only

---

## Les Hors d'Oeuvres

*Choice of:*

---

### Oeufs en Meurette

Red Wine Poached Eggs, Bacon  
Pearl Onions, Crouton

### Cervel de Canut

Herb Flecked Farm Cheese Dip  
Spring Vegetables

### Pâté en Croûte Maison

Duck, Foie Gras, Pistachio  
Pickles & Mustard

---

## Les Salades

*Choice of:*

---

### Salade Lyonnaise

Frisée Salad, Poached Egg, Bacon  
Chicken Jus

### Poireaux Vinaigrette

Tender Leeks, Egg Mimosas, Hazelnuts  
Mustard Dressing

### Salade Gourmande

Foie Gras, White Grapes, Haricots Verts  
Arugula, Verjus Vinaigrette

---

## Les Classiques

*Choice of:*

---

### Quenelles de Brochet

Pike Mousse Dumplings  
Lobster Sauce

### Côtes de Porc

Roasted Apple, Buttered Cabbage  
Natural Jus

### Poulet à la Crème

Chicken Braised in Wild Mushroom Cream  
Herb Spaetzle

---

## Les Pâtisseries

*Choice of:*

---

### Pots de Crème au Chocolat

Crème Chantilly  
Dark Chocolate

### Baba au Rhum

Rum & Vanilla Soaked Sponge  
Crème Chantilly

### L'Île Flottante

Meringue Floating on Crème Anglaise  
Praline Rose