



Snack

CHARCUTERIE & CHEESE 10

*Country ham, Rosette, Chorizo,
Maroille, Mimolette, Olive*

FINGER FOOD 10

*Onion rings, chicken wings,
squid fries, camembert bites*

MIX BOARD 15

*Assorted cold meats,
Cheeses, Finger food,
Homemade mayonnaise*

BISTRO LE BOUCHOT



Soft

COCA COLA 33CL	4.2
ORANGINA 25CL	3.9
FUZETEA 25CL	3.9
SPRITE 25CL	3.9
SCHWEPPES TONIC 25CL	3.9
APPLE JUICE 25CL	3.9
ORANGE JUICE 25CL	3.9
SAN PELLEGRINO 25CL	3.9
SAN PELLEGRINO 1L	6
VITTEL 25CL	4
VITTEL 1L	5.5
PERRIER 33CL	3.9
WATER SYRUP	3

(strawberry, lemon, grenadine, mint, peach)

Pressure beer

HEINEKEN	25/50	4/7
AFFLIGEM	25/50	5/9
BIERE DU MOMENT	25/50	5/9

BEER BOTTLE

<i>La Goudale Ambrée (33cl)</i>	5.5
<i>La Goudale Ruby (25cl)</i>	5.5
<i>La Triple Secret des Moines (33cl)</i>	5.5
<i>La Goudale 0.0 (25cl)</i>	4.8



Spiritueux

LIQUORS (4CL)

<i>Grand Marnier / Cointreau</i>	6.5
<i>Limoncello / Baileys</i>	6

WHISKY (4CL)

<i>Jameson</i>	6
<i>Bowmore 12 years</i>	9
<i>Jack Daniels</i>	9

RHUM (4CL)

<i>Havana club 3 years</i>	5
<i>Diplomatico</i>	9
<i>Don papa</i>	9

GIN (4CL)

<i>Bombay Sapphire</i>	7
<i>Gibson's</i>	6

VODKA (4CL)

<i>Sobieski</i>	6
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DIGESTIVE (4CL)

<i>Cognac Gautier VS</i>	8
<i>Armagnac Uby 6 years</i>	8
<i>Poire Williams St Florian</i>	7

Apéritifs

KIR (crème de cassis, blackberry, peach, raspberry)	4.5
SPARKLING KIR (CRÉMANT DE BOURGOGNE) (crème de cassis, blackberry, peach, raspberry)	7
PICON BIÈRE	6
PICON VIN BLANC	6
PINEAU DES CHARENTES WHITE	5.5
PORTO ROUGE OU BLANC	4.5
MARTINI ROUGE OU BLANC	4.5
RICARD	2.5

Wine by the glass 12Cl

SPARKLING <i>Crémant de Bourgogne Bailly</i>	6.5
WHITE WINE <i>Mas de la source blanc IGP Oc</i>	4
<i>Chardonnay Buissonnier Bourgogne AOP</i>	5.5
ROSÉ WINE <i>Mas de la source rosé igp oc</i>	4
RED WINE <i>Mas de la Source rouge IGP</i>	4
<i>Haut Médoc château Fonsèche AOP</i>	6.5

Bottle of wine 0.75l

SPARKLING WINE <i>Crémant de Bourgogne Bailly</i>	30
<i>Champagne Pannier Brut AOP</i>	60
WHITE WINE <i>Mas de la source blanc IGP Oc</i>	22
<i>Pouilly-fumé Coteau des Girarmes</i>	39
<i>Chardonnay Buissonnier Bourgogne AOP</i>	27.5
ROSÉ WINE <i>Mas de Source rosé IGP Oc</i>	19
<i>M de Minuty Moments AOP</i>	39
RED WINE <i>Mas de la Source rouge IGP</i>	22
<i>La Petite Vigne Domaine Foncalieu Pays d'Oc</i>	35
<i>Haut Médoc château Fonsèche AOP</i>	32

Cocktails

SEX ON THE BEACH	10
PIÑA COLADA	10
SPRITZ	10
GIN TONIC	10

Non-alcoholic cocktails

VIRGIN SEX ON THE BEACH	6
VIRGIN PIÑA COLADA	6
COCKTAIL MIO	6



Sweets

DORMIO 9

*Ice cream Vanilla, Pistachio,
Chocolate, Caramel homemade,
Whipped cream, Pécan nuts*

WHITE LADY 8

Vanilla, Chocolate coulis, Whipped cream

COLONEL 9

Lemon sorbet, Vodka

SCOOP OF ICE CREAM 3

*Vanilla, chocolate, pistachio
Mango sorbet, lemon sorbet, strawberry
sorbet*

CHOCOLATE PIE 6

Avec une boule de glace au choix

LEMON MERINGUE PIE 5

Hot Drinks

EXPRESSO	2
COFFEE WITH MILK	3.5
COFFEE/DÉCA	3
CAPPUCCINO	3.5
DOUBLE EXPRESSO	4
IRISH COFFEE	9
CEYLAN TEA	3.5



Spirits

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WHISKY (4CL)

<i>Jameson</i>	6
<i>Bowmore 12 ans</i>	9
<i>Jack Daniels</i>	9

RHUM (4CL)

<i>Havana club 3 ans</i>	5
<i>Diplomatico</i>	9
<i>Don papa</i>	9

GIN (4CL)

<i>Bombay Sapphire</i>	7
<i>Gipson's</i>	6

VODKA (4CL)

<i>Sobieski</i>	6
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DIGESTIVE (4CL)

<i>Cognac Gautier VS</i>	8
<i>Armagnac Uby 6 ans</i>	8
<i>Calvados Château du Breuil fine</i>	7
<i>Poire Williams St Florian</i>	7

BISTRO LE BOUCHOT



Starters

SMALL / LARGE

ONION SOUP 9.5

onion soup with gratinated cheese

FISH SOUP 12

Fish soup, Rouille, Croutons, Cheese

GOAT'S CHEESE SALAD 12.50/18.50

Salad, Tomato, Red onion, Green beans, Pecans, Goat's cheese toast, Honey vinaigrette

CAESAR SALAD 14 / 19.50

Salad, Chicken, Croutons, Anchovies, Olive, Parmesan, Garlic and Homemade Mayonnaise

TUNA RILLETTE 12

Tuna, Salad, Shallot, Gherkin, Chives, Lemon and Homemade Mayonnaise

BEEF CARPACCIO 13.50

Arugula, Lemon, Basil, Parmesan, Olive oil

Menu 29.5

STARTER+MAIN COURSE+DESSERT

Menu of the day

Supplements

SALAD 4.5

FRENCH FRIES 5

HOMEMADE SAUCE : BARBECUE, ROQUEFORT, PEPPER 1.5

Fish

FISH AND CHIPS ET SALADE 18

fish and chips served with a salad

Mussels

HOME-MADE MUSSELS, FRIES 22

Small vegetables, tarragon, white wine and pastis

MUSSELS IN CREAM SAUCE, FRIES 20

Small vegetables with garlic and cream

MUSSELS WITH MAROILLE, FRIES 21

Small vegetables, Maroille

MUSSELS WITH ROQUEFORT CHEESE AND FRIES 22

Small vegetables, Roquefort cheese

Main course

BEEF OR VEGGIE BURGER 18

Burger bun, Beef or Veggie steak, Tomato, Salad, Onion confit, Grilled bacon, Cheese, Ketchup, Mayonnaise and homemade barbecue

ENTRECÔTE FRIES 180G 25

Rib steak, chips, salad, Pepper or Roquefort sauce

LASAGNE BOLOGNAISE 19

Pasta, Homemade bolognese sauce, Melted cheese

VEGETARIAN LASAGNE 19

Pasta, Courgettes, Carrots, Celery, Aubergines, Asparagus, Tomatoes, Onions

BISTRO LE BOUCHOT



Kidsmenu

13 €

MIO BEEF OR VEGGIE BURGER

*Burger bun, Beef or Veggie steak,
Ketchup, Salad, Tomato, Cheese*

FISH AND CHIPS

LASAGNE BOLOGNESE OR VEGETARIAN

*Pasta with a delicious meat sauce or
tasty vegetable sauce and melted cheese*

FRIED CHICKEN NUGGETS

MAIN COURSE AND A SCOOP OF ICE CREAM



BISTRO LE BOUCHOT

From 5pm to 8pm



Take away

FISH SOUP 10

*Fish soup, Rouille, Croutons ,
Cheese*

ONION SOUP 7.5

Onion soup, Croutons, Cheese

FISH AND CHIPS 16

BEEF OR VEGGIE BURGER WITH GARNISH 16

*Burger bun, Beef or veggie steak, Salad, Tomato,
Onion confit, Cheese, Barbecue sauce, Ketchup,
Mayonnaise*

FRENCH FRIES 500 GR (2 PERSONS) 5

FRENCH FRIES 1000 GR (4 PERSONS) 9

