



LA BOUCHERIE

Local . French . Brasserie

MENU

Discover La Cuisine, Enjoy Bon Appétit.



Location

3B Old Northern Road
Baulkham Hills, NSW 2153

3 Course French Experience \$125pp

Toasted french Baguette
Served with homemade garlic butter

Les Entrees (Choose 1)

French Onion Soup (VG / Vegan / GF Opt)
Caramelized onion, white wine, chicken stock, topped with parmesan croûtons

Escargots façon La Boucherie (GF opt)
Garlic and parsley butter, mushroom sauce garlic and lemon crumb, croûtons.

Beef Tartare (GF opt)
Chef' s sauce, cornichon, cured egg yolk, fried capers and croûtons

Les Mains (Choose 1)

350 g Rib Eye MB 2 +
Wonderfully textured and marbled, juicy, richly flavoured, served with mash potato

Confitde Canard à L' Orange GF
Confit duck leg, spinach, duck fat potatoes, orange and mandarin red wine jus.

Mushroom Risotto (VG/ Vegan Opt)
Creamy wild mushroom risotto with parmesan cheese.

Les Desserts (Choose 1)

Basque Cheesecake (GF)
Our house classic and Signature dessert, coulis, homemade vanilla ice cream

Yuzu & lemon Crème Brûlée (GF)
Yuzu sake and lemon custard topped with caramelized sugar

Chocolate Tarte
Rich, velvety chocolate tart with blackberry mirror glaze,
almond praline & mascarpone cream

Includes French Glass of Wine

Sparkling - Veuve d' argent, blanc de blancs
Whites - Daine de la Beaume, Sauvignon Blanc Vouvray, Chenin Banc
Reds - Cotes du Jura, Pinot noir Cote du rhones, GSM Bila, haut, Syrah

Les Amuses Bouches

French Baguette..... \$8

Garlic and parsley butter

Huîtres Fraïches (GF, DF).....\$36

6 Fresh oysters with mignonette

Huîtres Mornay.....\$36

6 Baked oysters with Chardonnay mornay

Terrine de Foie Gras 60 g (GF opt).....\$60

Served with bread and poached strawberries

Les Entrees

French Onion Soup (VG/ Vegan/ GF opt).....\$21

Caramelized onion, white wine, chicken stock, topped with cheesy parmesan croûtons.

Escargot(snail) façon La Boucherie(GF opt)..\$25

Garlic and parsley butter, mushroom sauce garlic and lemon crumb, croûtons

Beef Tartare (GF opt).....\$28

Chef's sauce, cornichon, cured egg yolk, fried capers and croûtons

Baked Brie Cheese (GF opt).....\$28

With truffle honey and thyme, Served with baguette.

Bone Marrow (GF opt).....\$32

Topped with: Escargot or Beef tartare or Pickle onion

Roasted bone marrow served on the bone with grilled bread

Les Mains

Poisson en Papilote (GF)..... \$49

Steamed fish in parchment paper with a delicate blend of aromatics, herbs, lemon and white wine.

Moules Fromagères (GF opt).....\$42

Fresh mussels, creamy blue cheese sauce, infused with garlic, parsley, and a hint of white wine. Served with baguette and fries

Confit de Canard à L' Orange(GF).....\$52

Confit duck leg, sautéed spinach, duck fat potatoes, orange and mandarin red wine jus.

Civet de SANGLIER (GF).....\$49

Red wine wild boar stew, carrots and aromatic spices, and herbs. Served on homemade mash potato.

Mushroom Risotto (GF; VG & Vegan opt)..\$42

Creamy wild mushroom risotto with parmesan cheese.

Les Steaks

250 g Eye Fillet MB 2 +.....\$58

Lean, tender and buttery texture

350 g Rib Eye MB 2 +.....\$68

Wonderfully textured and marbled, juicy, richly flavoured

350 g Striploin.....\$53

Thick, premium New York style

Wagyu Striploin Eye MB 5 +

300g.....\$77

600g.....\$150

Wonderfully textured, juicy, richly flavoured

Tomahawk Steak..... Ask waiter

House speciality, Grain fed, Deep rich flavour and served on the bone.

All steaks are served with Mash potato and Your
choice of Sauce

Garlic butter - Mushroom - Peppercorn

Sides

French Baguette.....\$8

Garlic and parsley butter

Pommes Frites.....\$12

French Fries.

Velvet Mash.....\$15

Loaded with butter and cream.

Roasted Carrots.....\$15

Roasted with honey, garlic, rosemary and thyme.

Roasted Cauliflower (GF).....\$15

Flash fried served with roasted garlic sauce.

Brussels sprouts (GF/ VG opt).....\$15

Sauté in garlic, macadamia dressing

Green salad (Vegan, GF).....\$15

Vinaigrette dressing.

Kids Menu.....\$30

- One Soft drink
- One Main with french fries or mash:
 - Steak
 - Chicken Nuggets
 - Mushroom Risotto
- One scoop of homemade vanilla ice cream

Les Desserts

Chocolate Tart.....\$19

Rich, velvety chocolate tart with blackberry mirror glaze, almond praline & mascarpone cream.

Basque Cheesecake (GF).....\$19

Our house classic and Signature dessert
Basque toasted top, red fruit coulis, vanilla ice cream

Yuzu & lemon Crème Brûlée (GF).....\$19

Yuzu sake and lemon custard topped with caramelized sugar

Crêpes Suzette.....\$21

Crepes served in caramelized orange sauce, Flambé with Grand Marnier (+\$ 7)

Coconut & Raspberry Rice Pudding(GF, Vegan) ..\$19

Served with berry caviar and coulis

Affogato.....\$22

Home made vanilla ice cream, Frangelico, coffee

Homemade Vanilla Ice cream (2 scoops) ...\$12

Cheese Platter (GF Opt).....\$28

Selection of delicious French cheese, nuts, dried fruit and bread



Digestives

Frangelico, Italy.....	\$12
Baileys Irish Cream, Ireland.....	\$12
Tia Maria, Jamaica.....	\$12
Cointreau, France.....	\$15
Heggies Vineyard Estate Eden Valley Botrytis Riesling.....	\$15
Massenez Birdseye Chilli Liqueur, France....	\$15
Massenez Liqueur White Cocoa ,France.....	\$15
Sortilege Canadian Maple Whisky Liqueur, Canada.....	\$18
Tiny Bear Coffee Liqueur, France.....	\$15
Grand Marnier, France.....	\$16
Château Coutet 2016 , Sauternes, Bordeaux France.....	\$20
Lark Whisky Liqueur, Tasmania.....	\$24
Banana Liqueur, Brazil.....	\$16
Vanilla Liqueur, Madagascar.....	\$16
Coconut Liqueur, France.....	\$16
Maraschino Liqueur, France.....	\$16
Yuzu flavoured Sake, Japan.....	\$16

Coffee & Tea

Coffee.....	\$5
Macchiato, Piccolo, Cappuccino, Latte (Full Cream Milk only)	
Tea.....	\$5
English breakfast, Earl Grey, Peppermint , Camomile Lemon & Ginger, Green Tea	

