

BOUILLON GAVROCHE

SINCE 2011



French Baguette and Butter 4

APPETISERS

Bouillon de Volaille et Vermicelle - Chicken Broth, Vermicelli 6

Œufs Mimosa - Hard-Boiled Eggs, Fresh Herbs Mayonnaise 6

Camembert Pané - Deep Fried Camembert Cheese, Green Salad 14

Rillettes de Saumon - Salmon Rillettes, Fresh Herbs, Lemon 12

Salade d'Endives - Endive Salad, Walnuts, Green Apple 10

Rosette - Cured Pork Sausage 10

Terrine de Campagne Maison - Homemade Pork Terrine 12

Avocat Crevettes - Shrimp, Cocktail Sauce, Avocado 16

Salade de Pommes de Terre, Œuf, Jambon - Potato Salad, Ham, Egg, Mustard Dressing 9

Soupe de Champignons - Creamy Mushroom Soup 10

Rillettes de Canard au Poivre Vert - Duck Rillettes with Green Peppercorns 12

MAIN COURSES

Saucisse Maison, Purée - Homemade Pork Sausage, Mashed Potatoes 18

Parmentier de Canard - Shredded Duck Confit, Crushed Potatoes, Breadcrumbs 22

Bœuf Bourguignon, Coquillettes - Red Wine Braised Beef Stew, Elbow Pasta 26

Pièce du Boucher, Sauce Poivre, Frites - Butcher's Cut Steak, Peppercorn Sauce, French Fries 28

Filet de Porc, Beurre Maître d'Hôtel, Purée - Pork Loin, Shallot Parsley Butter, Mashed Potatoes 22

Poulet, Sauce Moutarde, Frites - Sautéed Chicken Leg, Mustard Sauce, French Fries 20

Saumon, Tian de Légumes Provençaux - Pan-Seared Salmon, Mediterranean Vegetables Millefeuille 24

Crevettes Sauce Thermidor - Prawns, Béchamel Sauce, Spinach, Mushrooms 24

Gratin de Coquillettes à la Truffe, Jambon - Truffle Elbow Pasta, Cooked Ham 18

Ravioles de Royan aux Épinards et Ricotta - Cheese Ravioli, Creamy Spinach, Ricotta 16

Ravioles de Royan à la Truffe - Cheese Ravioli, Black Truffle Cream 20

Salade de Chèvre Chaud - Warm Goat Cheese Salad 18

Sides: **Frites** - French Fries 6 **Salade Verte** - Green Salad 6 **Épinards** - Creamy Spinach 8

Tian de Légumes - Mediterranean Vegetables 8 **Purée de Pommes de Terre** - Mashed Potatoes 8

DESSERTS

Any side substitution +2

Cheese Selection: Camembert - Gruyère IGP

1 Cheese 7 - 2 Cheeses 12

Crème Brûlée - Vanilla Custard with Caramelized Sugar 10

Profiterole - Choux Pastry with Vanilla Soft Serve, Hot Chocolate Sauce 10

Tarte aux Framboises - Raspberry Tart with Vanilla Cream 10

Mousse au Chocolat - Chocolate Mousse 8

Dame Blanche - Vanilla Soft Serve, Hot Chocolate Sauce 6



IF YOU HAVE ANY FOOD INTOLERANCE, PLEASE INFORM OUR WAIT STAFF.

PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAXES.

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