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/LeBouillon16



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GRATUIT

IT STARTS RIGHT HERE

SOUP OF THE DAY	5
BRUSCHETTA ON NAAN BREAD AU GRATIN- WITH CRUSHED PARSLIED TOMATOES	8
AU GRATIN GARLIC SNAILS	10
ONION SOUP WITH OR WITHOUT CHEESE	8,50
FRIED SQUID- WITH FLAVORED MAYO	13
SHRIMP TEMPURA- CAJUN MAYO	13,50

SNACKS

CHICKEN WINGS	6/11	12/18	24/32
SWEET POTATO FRIES		6	
CHEESE STICKS		10,50	
REGULAR NACHOS		14	
BEEF, CHICKEN OR ITALIAN SAUGAGE NACHOS		18	
SHRIMPS MARTINI		15	

TAPAS

FRIED DUMPLINGS SPICY PEANUT SAUCE		13
SLATE OF CHARCUTERIES- DUCK TERINNE-PICKLES		12/15
WARM GOAT BITES -ALMONDS-HONEY	14	
LE BOUILLON FILET MIGNON TARTARE OR BISON (SPICY OR NOT)		18
SALMON OR TUNA TARTARE WITH SPICED MAYO		18
BRAISED BEEF RAVIOLIS-PORTOBELLO-TRUFFLE OIL-CREAM		20
CHEESES PLATTER (4)		19

SALADS

GARDEN ; TOMATOES-CUCUMBERS-RED ONIONS-BLACK OLIVES		9/16
CESAR : BACON SNACKS WITH GARLIC		10/18
LE BOUILLON ; ARTICHOKE HEARTS-ALMONDS-DRIED APRICOTS-GOAT CHEESE-CROUTONS-TOMATOES-CUCUMBER	14/21	
EXTRA CHICKEN 6 EXTRA SHRIMPS (3) 7		

CHILDREN'S MENU

CHICKEN NUGGETS-FRIES	9	TORTELLINIS- TOMATO SAUCE OR OR ROSÉE SAUCE	9
BURGER & FRIES	9	POUTINE	9
		MINI FONDUE BEEF (NOT ALL YOU CAN EAT) OR CHICKEN	15
INCLUDES ; 1 JUICE OR MILK OR SOFT DRINK / 1 DESSERT; A SCOOP OF VANILLA ICE CREAM OR SMALL PIECE OF CAKE			

CHEESE FONDUES

TRADITIONAL 20/30
 GARLIC 22/32
 DRIED TOMATOES 22/32
 BLACK AND GREEN OLIVES 22/32
 ITALIAN 22/32
 PESTO & BASIL 22/32
 TRUFFLE 22/32
 QUEBECOISE 24/42
 SERVED WITH CIABATTA BREAD AT WILL -

CHOICE OF: CARROT-CELERY-BROCCOLI-CABBAGE-FLOWERS-MUSHROOM-APPLE-PEARL ONIONS
 1 P 2 CHOICES / 2 P 4 CHOICES
 EXTRA GARLIC BREAD \$ 3 OR \$ 5
 CHARCUTERIES 12/15

CHINESE FONDUES
 HOMEMADE BROTH / GLUTEN FREE OPTIONS

PAIRING: BAKED POTATO OR RICE OR VEGETABLES OR WAVY POTATOES / SWEET POTATO FRIES +1,50
 CHOICE OF 2 SAUCES: DIJONNAISE-KETCHUP/MAYO-COCKTAIL-FINE HERBS-5 PEPPERS-CURRY-GARLIC
 ALL GARNISHED POTATO (SOUR CREAM-BACON-SHALLOTS-AU GRATIN) +4,50

NEW SAUCES:

SRIRACHA & LIME / PARMESAN & FINE HERBS / PEPPER SAUCE (HOT) +,50
 BEEF ALL WILL 28 BISON 28
 CHICKEN 27 RED DEER 29
 ITALIAN SAUSAGES 24 BOAR SAUSAGES 26
 BEEF FILET MIGNON 28 ATLANTIC SALMON 23
 SHRIMP & SCALLOP 28 SHRIMP 23

COMBOS

CARNIVORE 32 SURF N TURF 35 THE FISHERMAN 28 THE HUNTER 32
 BEEF-CHICKEN-BISON-DEER BEEF-CHICKEN SALMON-SHRIMP BISON-DEER-BOAR-SAUSAGES
 SCALLOP SHRIMPS SCALLOPS

TRILOGY

CHEESE / TRADITIONAL OR OTHER CHOICES +2
 CHINESE / BEEF OR CHICKEN OR ITALIAN SAUSAGES
 CHOCOLATE / MILK CHOCOLATE OR DARK & PORT
 42

- PLEASE NOTIFY US OF YOUR ALLERGIES

EXTRA		DESSERTS	COFFEE
CRUSTONS OR BREAD	1,50	CHOCOLATE LAVA CAKE 7	COFFEE / TEA / INFUSION 2,75
MEAT 6 SOUR CREAM 1		CHOCO-CARAMEL CAKE 7	ESPRESSO 4,25
CHEESE CUBES	4	CHEESE AND FRUIT CAKE 7	CAPPUCCINO 4,75
VEGETABLES 4 LOCAL PRODUCTS	10	PECAN PIE 6	CAFÉ LATTÉ 5,50
SHRIMP OR SCALLOP	7	APPLE PAVÉ 6	
CHEESE FONDUE	9	CHOCOLATE FONDUE 1 P 10 2 P 14	DARK CHOCOLATE FONDUE 1 P 10 2 P 14
AU GRATIN	3		

OURS IRRESTIBLES

PASTA (combine your duet)
 SPAGHETTI-LINGUINI-FETTUCCINI
 PENNE-FARFALE
 ALFREDO 19 CARBONARA 22
 ALLA GIGI 22 PUTTANESCA 23 PESTO GENOVESE 22
 MEAT SAUCE 19 DIMARE (shrimps) 24

FISHS
 COQUILLES ST-JACQUES & CESAR SALAD 23
 FISH & HOMEMADE CHIPS Le16 22
 SAUTEED SHRIMP & GARLIC BUTTER 23
 GRILLED SALMON 24

MEATS

TARTARE DUO (FILET MIGNON-SALMON OR TUNA) 24
 *GRILLED BEEF BAVETTE 26
 *GRILLED STRIP LOIN STEAK 30
 *BEEF FILET MIGNON 4oz 28 6oz 32 8oz 40
 BURGER BISON - BACON-CHEDDAR 26
 BURGER BOUILLON-BEEF-PORTOBELLO-OKA 20
 BLACK ROCK / COOK ON YOUR OWN choose between *3 of the above
 choose within our grilled selection above and enjoy cooking on your own
 serve with vegetables, pepper sauce & side of fries or rice

ALL OUR MEAT DISHES ARE SERVED WITH VEGETABLES - FRIES & PEPPER SAUCE

PROMO

OURS PROMOTIONS

TUESDAY TO FRIDAY

"AFTER WORK" 4 ½ @ 7H

BLOODY, COSMO, HOUSE WINE AND SLEEMAN 20oz 5\$

TUESDAY

2nd FONDUE AT ½ PRICE
on selected meats

WEDNESDAY

PASTA NIGHT
selection of pasta & sauce for 12\$

FRIDAY 9 PM

2 /1 8.50\$ ON MIX DRINKS SELECTED ALCOHOL
SHOOTERS 3 \$ selected alcohols

THURSDAY EVENING

LADIES EVENING
25% DISCOUNT ON YOUR MEAL FROM THE REGULAR MENU

PROMO

IT'S YOUR BIRTHDAY TODAY? GET THE % OF YOUR AGE REDUCED ON YOUR MAIN MEAL

SOUP OF THE DAY
GARDEN SALAD
CAESAR SALAD +1

ESCARGOTS AU GRATIN 7
POPCORN SHRIMP 14
THAI BEEF BITES 12

GASTRONOMIC PLATE FOR 2 120
Filet mignon, flank steak, italian sausages & 6 garlic shrimp served with sauteed vegetables and fries
Including a bottle of wine from our selection (30)

THAI SALAD WITH TUNA TATAKI 28
Egg noodles-mesclun-mango-spicy house dressing

BRAZILIAN BEEF "PICANHA" 24

DUCK LEG CONFIT SERVED ON POUTINE 28

BISON SHEPHERDS PIE 32

SURF & TURF Le16 48

TARTARE DUO LE 16 29
One filet mignon & one salmon served with homemade crostinis, fries and garden salad

GRILLED SALMON 31
covered in a red pepper reduction

HONEY & NUT CHEESE FONDUE 28

CHINESE FONDUE
Accompanied with your choice of rice, vegetables, baked potato, fries or wavy potatoes and two signature dipping sauces.
EXTRA: ALL-DRESSED BAKED POTATO + \$ 4.50
SWEET POTATO FRIES + \$ 1.50

BEEF (AT WILL) 34
CHICKEN 33 ITALIAN SAUSAGES 31 BOAR SAUSAGE 32
FILET MIGNON 35 SHRIMP & SCALLOP 33 BISON 35 RED DEER FROM QUEBEC 36

DESSERT
COFFEE, TEA OR INFUSION

VINS - WINE

BLANC - WHITE

CELLIER DES DAUPHINS-CÔTES DU RHÔNE-FRANCE	250ML		B-11
LA VIELLE FERME-VALLÉE DU RHÔNE-FRANCE	1,2G/L(KETO)	V-10	B-29
WILLM-RIESLING-RÉSERVE-ALSACE-FRANCE			B-36
BOURGOGNE ALIGOTÉ-BOUCHARD & FILS-BOURGOGNE-FRANCE	1,2G/L(KETO)		B-37
AVELEDA-VIHNO VERDE-PORTUGAL			B-29

ROSÉ - PINK - IMPORTATION

LE ROSÉ DU CARRA-CINSAULT-SYRAH-PAYS D'OC-FRANCE		V-11	B-37
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ROUGE - RED

CELLIER DES DAUPHINS-CÔTES DU RHÔNE-FRANCE	250ML		B-11
SARTORI-MERLOT-ITALIE		V-8	B-22
ESTABAN MARTIN-RESERVA 2015-CARINENA-ESPAGNE	1,9G/L(KETO)	V-10	B-29
TRAPICHE-CABERNET-MENDOZA-ARGENTINE		V-10	B-37
WOLF BLASS YELLOW LABEL-CABERNAT SAUVIGNON-AUSTRALIE		V-11	B-38
DUORUM-COLHEITA-DUORO-PORTUGAL			B-42
SARTORI-RIPASSO VALPOLICELLA SUPÉRIEUR-VÉNÉTIE-ITALIE			B-39
FARNITO-CABERNAT SAUVIGNON-TOSCANE-ITALIE	1,9G/L(KETO)		B-61
BENI DI BATASIOLO-NEBBIOLO-BARALO-PIEDMONT-ITALIE			B-63

IMPORTATIONS

BLANC - WHITE

TERRA DO LITTORAL-SAUBLANC-CHARDONNAY-VIDIGAL-PORTUGAL		V-10	B-30
CHENIN BLANC DUTOITSKLOOF-CAPE TOWN-AFRIQUE DU SUD		V-10	B-36
RIVE SCALIGERE-PINOT GRIGIO-VÉNÉTIE-ITALIE		V-11	B-46
CREEK SIDE-SAUVIGNON BLANC-CREEK SIDE WINERY-NIAGARA-CANADA		V-12	B-49

ROUGE - RED

TERRA DO LITTORAL-ARRAGONEZ-ALICANTE-VIDIGAL WINES-PORTGAL		V-10	B-30
FARETRADE-CAB SAU-SYRAH-DUTOITSKLOOF-AFRIQUE DU SUD		V-10	B-36
CHÂTEAU BELLEVUE FAVEREAU-MERLOT-CAB-FRANC-BORDEAUX-FRANCE			B-38
PASION-GRENACHE-BODEGA-CATATAYUD-ESPAGNE			B-40
GENTLEMAN-CAB SAU-PEDRONCELLI-CALIFORNIE		V-10	B-52
IN PRIMIS-SANGIOVESE-AZIENDA-TOSCANE-ITALIE			B-72

375ML

MARQUIS DE JOUENNES-BOURGOGNE ALIGOTÉ-FRANCE			B-22
WOLF BLASS YELLOW LABEL-CAB SAU-AUSTRALIE			B-25

“ON NE PEUT AVOIR DE CULTURE GASTRONOMIQUE SANS VIN”