

# 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
- Côte de Porc, Beurre Maître d'Hôtel, Purée** - Pork Chop, Shallot Parsley Butter, Mashed Potatoes 22
- Poulet, Sauce Moutarde, Frites** - Sautéed Chicken Leg, Mustard Sauce, French Fries 20
- Saumon Ratatouille** - Pan-Seared Salmon, Vegetable Stew 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
- Salade de Chèvre Chaud** - Warm Goat Cheese Salad 18

Sides: **Frites** - French Fries 6 **Salade Verte** - Green Salad 6 **Ratatouille** - Vegetable Stew 8  
**Purée de Pommes de Terre** - Mashed Potatoes 8 **Épinards** - Creamy Spinach 8

Any side substitution +2

## DESSERTS

- Cheese Selection:** Camembert - Gruyère IGP - Fourme d'Ambert (Blue)  
1 Cheese 7 - 2 Cheeses 12 - 3 Cheeses 18
- Crème Brûlée** - Vanilla Custard with Caramelized Sugar 10
- Profiterole** - Choux Pastry with Vanilla Soft Serve, Hot Chocolate Sauce 10
- Tarte Fine aux Pommes** - Thin Apple Tart 8 Add Vanilla Soft Serve +4
- 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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