

CAFÉ BOULUD

at Blantyre
LOCAL RESTAURANT

DINNER

3 COURSE PRIX-FIXE 78.

STARTERS

PUMPKIN SOUP

GRUYÈRE ESPUMA, SPICED CROÛTONS, LINGONBERRY

ENDIVE SALAD

RED WINE POACHED PEARS, CANDIED WALNUTS
BLUE CHEESE, BANYULS VINAIGRETTE

ROASTED DELICATA SQUASH SALAD

PURPLE RADISH, BLACK GARLIC
PINE NUT-PARSLEY PESTO, SHAVED PECORINO

SPANISH OCTOPUS

SUNCHOKE SKORDALIA, PICKLED AJI DULCE PEPPERS
MARCONA ALMOND, NASTURTIUM

SCOTTISH SEA TROUT GRAVLAX

MARINATED BEETS, HORSERADISH CRÈME FRAÎCHE, PUMPERNICKEL

DUCK PÂTÉ EN CROÛTE WITH DRIED FIGS

GEM LETTUCE, WHOLE GRAIN MUSTARD CHANTILLY
CARROTS À LA GRECQUE

WHITE ALBA TRUFFLES

HOUSEMADE POTATO GNOCCHI, PARMIGIANO-REGGIANO
AP 50. / MC 90.

MAIN COURSE

HOUSE MADE POTATO GNOCCHI

BROWN BUTTER-CARROT PURÉE, PISTACHIO GREMOLATA
SHAVED PARMESAN
AP/MC

GRILLED SWORDFISH

FARRO, TUSCAN KALE, PICKLED CHERRY PEPPER VINAIGRETTE

SEARED SEA SCALLOPS

CELERIAC, RED ENDIVE, FUYU PERSIMMON

ROASTED BERKSHIRE PORK CHOP

CARAMELIZED APPLE, RED CABBAGE, BRUSSELS SPROUTS
MUSTARD JUS

CRESCENT FARM DUCK BREAST

WILD RICE, QUINCE, FENNEL, DUCK LEG PASTILLA
ANISE SCENTED JUS

FILET MIGNON AUX CINQ POIVRES

ROASTED MAITAKE MUSHROOM, POMMES ANNA, BROCCOLI RABE
SHALLOT CONFIT, FIVE PEPPER SAUCE

SUPPLEMENT 10.

THE FRENCHIE BURGER

CONFIT PORK BELLY, MORBIER CHEESE, TOMATO - ONION JAM
CORNICHON, POMMES FRITES, MESCLUN SALAD

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SIDE DISHES FOR THE TABLE FOR THE TABLE

12.

SAUTÉED SPINACH — GARLIC & FRIED SHALLOTS

ROASTED CAULIFLOWER — VADOUVAN YOGURT, PARSLEY

*GUESTS ARE REQUIRED TO WEAR A FACE MASK AT ALL TIMES,
EXCEPT WHEN SEATED AT TABLE*

HOUSE COCKTAILS | 23.

WHITE COSMOPOLITAN

SOBIESKI RYE VODKA, ST. GERMAIN ELDERFLOWER LIQUOR, WHITE CRANBERRY JUICE, LIME

ERNEST AT SEA

HENDRICK'S GIN, FRESH GRAPEFRUIT, HIBISCUS SYRUP, RAVENTÓS BRUT ROSÉ CAVA

FRENCH SOUR

HINE VSOP COGNAC, APRICOT SHRUB, PINEAU DES CHARENTES, ORANGE & YUZU
WALNUT BITTERS, EGG WHITE

SEÑOR SINGAPORE

CAZADORES REPOSADO, FRESH PINEAPPLE & LIME, CHERRY HEERING, COINTREAU
ALLSPICE DRAM

COOLER THAN YESTERDAY

ELIJAH CRAIG BOURBON, SZECHUAN PEPPERCORN, FINO SHERRY, LEMON, PLUM COMPOTE
APPLE CIDER

BEER | 8.

SHIRE BREW -HOUS, PILSNER 16OZ., DALTON, MA

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HEINEKEN LIGHT LAGER 12 OZ., HOLLAND

ALLAGASH WHITE (BELGIAN STYLE WHEAT BEER) 12 OZ., PORTLAND, MAINE

CHAMPAGNE & SPARKLING

5OZ. GLASS

MAISON COLLET, BRUT, CHAMPAGNE, FR, NV	25.
FRANÇOIS CHIDANE, MONTLOUIS SUR LOIRE "BRUT NATURE", FR 2017	20.
RAVENTÓS I BLANC DE NIT, BRUT ROSE, CAVA, CATALONIA, SP 2017	18.
DOMAINE LESUFFLEUR CIDER, "LA FOLLETIERE" NORMANDY, FR NV	15.
DOM PERIGNON, CHAMPAGNE, FR 2009	(PERLAGE) 65.
PERRIER JOUËT, GRAND BRUT, CHAMPAGNE, FR, NV (375 ML)	68.
RUINART "BLANC DE BLANCS" NV (375 ML)	96.
BILLECART-SALMON "BRUT ROSE" NV (375 ML)	110.

WHITE

AU BON CLIMATE CHARDONNAY, SANTA BARBARA COUNTY, CA 2017	18.
LANGLOIS – CHATEAU, SANCERRE, LOIRE VALLEY, FR 2019	19.
LES HÉRITIERS DU COMTE LAFON, MACON-MILLY-LAMARTINE, BURGUNDY, FR 2018	22.
GEORG BREUER RIESLING TROCKEN "RAUENTHAL", RHEINGAU, GER 2016	17.
NALS MARGREID, PINOT BIANCO, "BERG" ALTO-ADIGE, IT 2018	18.
DOMAINE WILLIAM FEVRE CHABLIS GRAND CRU "VALMUR" BURGUNDY, FR 2009	(CORAVIN) 70.
ORNELLAIA SAUVIGNON BLANC AND VIOGNIER "1 ST VINTAGE" TUSCANY, IT 2013	(CORAVIN) 50.

ROSÉ

CLOUD CHASER ROSÉ, CÔTES DE PROVENCE, FR 2019	16.
GÉRARD BERTRAND "JOY", LANGUEDOC, FR 2018	18.

RED

AU BON CLIMAT PINOT NOIR, SANTA BARBARA COUNTY, CA 2017	19.
PAX MAHLE, SYRAH, NORTH COAST, CA 2017	24.
CAMILLE GIROUD, BOURGOGNE PINOT NOIR, BURGUNDY, FR 2017	22.
CHÂTEAU LANESSAN, HAUT-MEDOC, BORDEAUX, FR 2015	20.
BERNARD BEAUDRY, CHINON - CABERNET FRANC "LES GRANGES", FR 2019	18.
DOMAINE PRIEUR - BRUNET VOLNAY - SANTENOTS 1 ^{ER} CRU BURGUNDY, FR 2012	(CORAVIN) 45.
LA DAME DE MONTROSE, SAINT-ESTEPHÈ, BORDEAUX, FR 2010	(CORAVIN) 55.

FULL WINE LIST AVAILABLE UPON REQUEST