

BOUCHON

BISTRO DE LUXE & BAR

HORS D'OEUVRES

Home made bread & whipped butter	£3.50
Garlic bread	£4
Gordal olives	£4

OYSTERS

with lemon, shallot vinaigrette, Tabasco
Three £7.50, Half dozen £13, Dozen £24
Three oysters & glass of Champagne £15
Oyster Bloody Mary £5.50

SPARKLING WINE

	125ml	Bottle
Les Fleurs Blanche	£5.50	£25
Comte de Chamberié Rose	£5.50	£25
J.Laurens Limoux Méthod Ancestrale 7% abv	£6.75	£31
Cave de l'Ormarine Picpoul Blanc		£35
Crémant de Limoux 'La Rose No.7	£8	£38

CHAMPAGNE

Louis Dornier & Fils Brut NV Pinot Noir, Pinot Meunier	£10	£48
Taittinger Brut Réserve NV Chardonnay, Pinot Noir		£68
Perrier-Jouët Blason Rosé NV Pinot Noir, Chardonnay		£115
Dom Pérignon Brut 2010 Pinot Noir, Chardonnay		£245

**Some of our dishes contain nuts(n)
and other allergens.
Please ask a member of staff
for more information.**

ENTREES

Classic French onion soup, croutons, Gruyère	£6.50
Charcuterie board, pâté, cornichons, apple compote	£9.50
Pork rillettes, crème fraîche, red onion & dill pickle, crusty bread	£6.50
Grilled scallop, black pudding, pea purée, shellfish velouté	£9.50
Salad Lyonnaise - Crispy pancetta, curly endive, shallots, soft poached egg, brioche croutons, Dijon mustard dressing	£6.50
Hot smoked trout pate, trout caviar, lovage pesto, apple salad, crusty bread (n)	£7.50
Pan-fried prawns, pastis, saffron cream	£8
Garlic wild mushrooms & tarragon crème fraîche, toasted brioche (v)	£6.50
Roast beetroot, torched fig, chicory & orange salad, walnuts, house dressing (n) (v)	£6.50
Baked Camembert, confit garlic, honey, rosemary, crostini (v)	£7.50

PRIX FIXE

12pm - 5pm Mon - Thurs
12pm - 4pm Fri & Sat
2 courses £15, 3 courses £20

PLATS DE RESISTANCE

10 oz Grilled ribeye, pommes frites, sauce béarnaise	£26
Half roast rotisserie chicken, gremolata, pommes frites, chicken gravy	£16
Confit duck leg, peas, onions, lardons, parmentier potatoes, cream sauce	£17
Ox cheek bourguignon, pomme purée, herb crumb	£16
Double patty cheeseburger, cornichons, brioche bun, pommes frites, Bouchon ketchup	£13
Toulouse sausage, bean cassoulet, black pudding, apple compote	£15
Pan fried hake, garlic shrimp butter, chilli tenderstem broccoli, white bean puree	£16
Sea bass, crushed potatoes, crab, sauce vierge, confit cherry tomatoes	£15
Thyme roasted butternut squash & cavalo nero Gran Riserva risotto, grana padano, crispy sage	£12
Caramelised red onion, Bleu D'Auvergne & confit tomato tart, celeriac fondant, red pepper tomato sauce	£13

LE ROSBIF

Traditional Sunday roast from 12pm
every Sunday
2 courses £20, 3 courses £25

SIDES

Pommes frites	£3.50
Pommes purée	£4
Fine beans	£4
Chilli tenderstem broccoli	£4
House salad	£4
Peppercorn sauce	£3

DESSERTS

Tarte au citron, raspberries, clotted cream cheese	£6
Classic creme brûlée	£6
Apple tarte tatin, vanilla ice cream	£6
Pain perdu, PX raisins, cinnamon ice cream	£6
Chocolate Fondant, pistachio ice cream (n) (15 minutes)	£7
Vanilla ice cream, Calvados, macaron, espresso (n)	£7
Home made Petit Fours (n)	£7.50
Selection of Artisan French cheeses (n)	£9
Ginestet Sauternes 75ml glass	£4.50
Warres 10yo Tawny Port 50ml glass	£5.25


SPRITZ COCKTAILS

Bouchon 55 Sparkling wine, St Germain, gin, lemon	£8.50
Kir Royale Champagne, crème de cassis	£10
La Vie En Rose Sparkling rose, vodka, kirsch, rose syrup	£8.50
Ginger Sparkler Sparkling wine, Bacardi, Pataka, ginger, lime	£10
Pampelle Spritz Sparkling wine, Pampelle, soda, elderflower cordial	£8.75
Classic Champagne Cocktail Champagne, Courvoisier VS, sugar, bitters	£11

55 CASTLE STREET LIVERPOOL L2 9TN TEL: 0151 227 4004

 @bouchonluxe

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www.salthousebouchon.com

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COCKTAILS

French Pearl Gin, home-made Pastis, lime, mint, sugar	£8
Noisettini Baileys, creme de Noisette, FAIR Café, espresso, milk	£9
Parma Violette Gin, Crème de Violette, red wine, lemon, egg white	£9
Grey Goose Vesper Martini Grey Goose, Bombay gin, Noilly Prat	£9.50
Hey Figgy Figgy Calvados, Esprit de Figues, lemon, fig jam, honey, foam	£9.25
Perfect Pear Bacardi, Poire William, lime, cinnamon, pear puree	£10
De-Peche Mode Mezcal, Crème de Peche, peach puree, sugar, lime	£9.50
Ruby Ruby Vodka, St Germain, Pampelle, grapefruit juice, lemon, egg white	£9
Boulevardier Dewars 12YO, Campari, Dubonnet Rouge	£8.50
ALCOHOL FREE COCKTAILS	
Peach Swizzle Peach puree, lime, elderflower cordial, cranberry juice, lemonade	£4.50
Pomme Pomme Apple, mint, lime, ginger, soda	£4.50
GIN BAR	
Bombay Sapphire, London	£3.80
Whitley Neill Blackberry, Liverpool	£4
Saffron Gin, Dijon	£4.20
Jin-dea Tea Gin, France	£4.20
Gin D'Azur, Cognac	£4.50
Mistral Pink, Provence	£4.50
Audemus Pink Pepper, Cognac	£4.50
Liverpool Gin 'Rose', Liverpool	£4.80
Chase Apple & Rhubarb, Hereford	£4.80
Citadelle Reserve, Cognac	£5.20
Franklin & Sons Tonic Water 150ml	£1.90
Franklin & Sons Light Tonic Water 150ml	£1.80

VIN BLANC

	175ml	Bottle
Cuvée Jean-Paul Demi-Sec Côtes de Gascogne Colombard, Ugni Blanc	£5.50	£21
Le Beau Sud Côtes de Gascogne Sauvignon Blanc, Gros Marsang	£6	£23
Petite Ronde Pinet, Languedoc Picpoul	£6.50	£25
Cave de Turckheim Tradition Alsace Pinot Blanc	£6.50	£25
M.Chapoutier 'Marius' Languedoc Vermentino	£6.75	£26
Vendange Nocturne Muscadet, Loire Valley Melon de Bourgogne	£7	£27
Domaine du Pré Baron, Touraine Loire Valley Sauvignon Blanc		£28
'Cicada' by Chante Cigale Rhône Valley Viognier, Piquepoul, Grenache Blanc		£29
Coteaux Tufiers, Vouvray Loire Valley Chenin Blanc		£30
Louis Jadot Chablis Cellier de la Sablière Burgundy Chardonnay	£10.50	£40
La Grande Châtelaine de Joseph Mellot Sancerre, Loire Valley Sauvignon Blanc		£49
Domaine Chante Cigale Châteauneuf-du-Pape Blanc Rhône Valley Roussane, Grenache Blanc, Bourboulenc		£55
VIN ROSE		
	175ml	Bottle
Cuvée Jean-Paul Côtes de Gascogne Tannat, Merlot, Cabernet Franc	£5.50	£21
Pierre Chainier 'Sélection 1749' Anjou, Loire Valley Grolleau, Gamay, Cabernet Franc	£6.50	£25
Château Gairoird, Côtes de Provence Provence Cinsault, Grenache, Rolle		£36

VIN ROUGE

	175ml	Bottle
Cuvée Jean-Paul Rhône Valley Grenache, Syrah	£5.50	£21
Granfort, Pays d'Oc Languedoc-Rousillon Merlot	£5.75	£22
Baron de Pocé Loire Valley Pinot Noir	£6	£23
Le Perdrix Solitaire Aude, Languedoc Malbec	£6.25	£24
Uva Non Grata Lyon Gamay	£6.75	£26
Les Abeilles, Jean-Luc Colombo Cotes du Rhône Grenache, Syrah	£7.25	£28
Château Pineraie Tradition Cahors Malbec, Merlot		£30
Château Coulon, Corbières Languedoc Syrah, Carginan, Grenache Noir		£34
Ch. Prieure La Caussade Bordeaux Superieur Merlot, Cabernet Sauvignon	£10	£38
Domaine de la Roche Honneur Chinon 'Cuvée de Pâques' Loire Valley Cabernet Franc		£38
M.Chapoutier 'Petite Ruche' Crozes-Hermitage, Rhône Valley Syrah		£43
Château Boutisse Grand Cru Saint-Émilion, Bordeaux Merlot, Cabernet Sauvignon		£50
Domaine du Pré Semelé Sancerre Rouge Loire Valley Pinot Noir		£56
By Clinet Pomerol, Bordeaux Merlot, Cabernet Franc		£65
M.Chapoutier 'La Bernardine' Châteauneuf-du-Pape Rhône Valley Grenache, Syrah, Mouvedre		£70

All wines by the glass are available in 125ml glasses and 500ml carafes

BEERS

DRAUGHT	Pint	1/2 Pint
Estrella Damn 4.6%	£5.25	£2.65
Camden Pale Ale 4%	£5.75	£2.95
BOTTLED BEERS		
Kronenbourg, France, 5%		£3.80
Peroni Red, Italy, 4%		£4
Alhambra Reserve, Spain, 6.4%		£5
Bellerose Blonde, France, 6.5%		£6.50
Timmermans Peche, Belgium, 4%		£7
Daura Gluten Free, Spain, 5.4%		£4.60
Brewdog Punk AF, UK, 0%		£4.20
Galipette Brut Cidre, France, 4.5%		£5.50
All 330ml except Kronenbourg 275ml		

— FRENCH SPIRITS & LIQUEURS —

Home made Pastis	£3.50
Courvoisier VS	£3.50
Fanny Fougerat Petite Cigüe VSOP	£5
Frapin VSOP	£5.75
Louis Royer XO	£11.50
Montesquiou Reserve Armagnac	£4.25
Avallen Calvados	£4
Briottet Poire William	£3.75
Brenne Single Malt Whisky	£5
Noilly Prat Dry 50ml	£4
Lillet Rose 50ml	£4.50
Dubonnet Rouge 50ml	£3.50
Azaline Saffron Vermouth 50ml	£5
Plantation Dark Rum	£3.75
Grey Goose Original	£4.50

All spirits and liqueurs are 25ml unless otherwise stated

Please ask your server about our full selection of
Dessert Wines - Digestifs - Spirits/Liqueurs
Mixers - Soft Drinks - Tea - Coffee