

BOUCHON

WEEKLY SET MENU

two courses, £20 • three courses, £24
including tea & coffee
available monday - sunday between 12 – 6:30pm

a STARTER a

SOUPE DU JOUR

seasonally inspired

SALADE GRECQUE

feta, tomato, olive, cucumber, oregano

SMALL BOARD *sup £5*

house-made charcuterie with classic recipes from
Chef Gilles Verot of Paris

PISSALADIÈRE

Provençal onion tart, olive, anchovy 

KINAWA


green bean, kinawa, pomegranate
black garlic dressing

a MAIN COURSE a

MOULES À LA CRÈME

Steamed mussels, white wine,
parsley, crème fraîche 

SAUCISSE

Provençal sausage, ratatouille, fennel salad 

OCTOPUS A LA PLANCHA

marcona almond, rocket, jerez vinegar

FRENCHIE *sup £5*

beef patty, confit pork belly, tomato, Dijon
morbier, pepper bun

RISOTTO

carnaroli rice, mushroom, parmesan

a DESSERT a

choice of a dessert from our À la carte menu

LE FROMAGE DU JOUR

£3 supplement / £8 as an extra course

PROVENCE



Following journeys to Alsace and the Loire Valley, our gastronomic tour continues to Provence for summer. Please follow the olive branch for Provençal cuisine.

if you have any dietary requirements, we have detailed allergen information on all main items. kindly note that our dishes are not produced in an entirely allergen free environment.