

BOUVIER

ALL DAY

RUDOLF-SALLINGER-PLATZ 1

ALL DAY

SNACKS

HOUSE BREAD (V) ____ 5
Boursin Butter

HASH BROWNS ____ 9
Trout roe, sour cream

FRIED OLIVES ____ 7
Nduja, espelette aioli

FOR THE TABLE

PANISSE FRITES (V,GF) ____ 9
Za'atar, chive aioli

TUNA MAYO FOCACCIA ____ 14
Layered with green olive tapenade
& boquerones

XL HASH CAKE ____ 36
Shredded potato, fried in a cake
and topped with garlic & herb
cream cheese, smoked
salmon, lemon zest & dill

WILD BOAR SAUCISSON (GF) ____ 10
Staud's cornichons

SMOKED FISH SALAD ____ 20
Smoked trout & eel, Parker House rolls

SALADS

SPRING BITTER
LEAVES (V,GF) ____ 10 / 16
Radicchio, chicory, treviso,
castelfranco, sesame, candied walnuts, pecorino,
sherry vinaigrette

'NICOISE' PANZANELLA ____ 14 / 19
Cantabrian anchovy, tomato, boiled egg,
green beans, red onions

CAESAR SALAD ____ 15 / 20
Tuscan kale, pine nuts, Klosterteler
cheese, breadcrumbs
add chicken + 6

SMALL PLATES

SHRIMP LOUIE ____ 17
Chilled prawns, avocado, white
cocktail sauce

LEEKS VINAIGRETTE (VE) ____ 10
Charred baby artichoke, shallot,
toasted bread

LA GRAND GOUGÈRE (V) ____ 14
An XL choux pastry filled with black truffle
mornay cheese sauce & Belper Knolle

STEAK TARTARE (GF) ____ 18
Capers, crispy potato, violet mustard

PÂTÉ EN CROÛTE ____ 18
Apricot, pumpkin seeds, mustard

LARGE PLATES

RICOTTA GNUDI ____ 14/20
Swiss chard, Parmigiano Reggiano, lemon zest

MOULES FRITES (GF) ____ 19
Tomato white wine sauce & fries

PAN-FRIED SALMON TROUT ____ 24
Warm tartare sauce, chard

RATATOUILLE (VE) ____ 20
Olives, basil, toasted focaccia

COMTÉ SAUSAGE ____ 18
Horseradish pickles, mustard seed, sourdough

STEAK AU POIVRE 180G (GF) ____ 28
Flank steak, peppercorn sauce & fries

BOUVIER CHEESEBURGER ____ 21
Double smashed patty, American cheese,
pickles & fries

FILET MIGNON 180G (GF) ____ 38
Mignon steak, peppercorn sauce & fries

SCHNITZELS

BOUVIER'S HOUSE
CHICKEN SCHNITZEL.
PANKO COATED CHICKEN
BREAST SERVED WITH YOUR
CHOICE OF GARNISH ____ 21

Radishes and sauce gribiche
Bitter leaf Caesar salad & boquerones
Lardo & fennel
Fried egg, capers and anchovy

SIDES

SWISS CHARD (VE,GF) ____ 7

FRENCH FRIES (V,GF) ____ 5

TOMATO & SHALLOT
SALAD (VE,GF) ____ 7

POTATO SALAD (GF) ____ 7

@BOUVIER

BOUVIER.COM

(VE) Vegan (V) Vegetarian (GF) Gluten Free
For any additional info on allergens please
ask one of our friendly team

We do our best to serve up dishes using seasonal
and locally sourced produce where possible

Our suppliers: Joseph Brot, Windisch Wurst,
Fleischbank Höllerschmid, Domäne Wachter

