

CAFÉ
BOULUD



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LA TRADITION

CLASSICS & COUNTRY COOKING

VICHYSOISE

CHILLED AVOCADO SOUP
SHRIMP, DILL, CAVIAR, CRÈME FRAÎCHE

26

BEEF TARTARE

CORNICHONS, MUSTARD
POTATO GAUFRETTE, LETTUCE

24

LA MER

INSPIRED BY THE SEA

KING CRAB

MANGO, CUCUMBER
MINT, CILANTRO

34

CITRUS CURED HAMACHI
HEART OF PALM, WATERMELON
FRESNO PEPPER, SHISO

26

LA SAISON

SPRING FLAVORS

SPRING SALAD

BABY GEM, GREEN ASPARAGUS
GREEN GODDESS DRESSING

21

BURRATA

HEIRLOOM TOMATO, ZUCCHINI
OLIVE, BASIL PISTOU

24

LE VOYAGE

WORLD DISCOVERY

GRILLED OCTOPUS

ROMESCO SAUCE, MARCONA ALMOND
PIQUILLO PEPPER, ARUGULA

34

YELLOWFIN TUNA CARPACCIO
HARISSA, CRISPY CHICKPEAS, CHAYOTE
MINT, LEMON CONFIT

28



CAVIAR & TRADITIONAL GARNISHES

FROM PETROSSIAN PARIS

CLASSIC OSSETRA

50 GR

250

ROYAL OSSETRA

50 GR

320

IMPERIAL OSSETRA

50 GR

480

ALL PRICES DISPLAYED ARE SUBJECT TO 12% VAT AND A 15% SERVICE CHARGE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CAFÉ BOULUD

LA TRADITION

CLASSICS & COUNTRY COOKING

ROASTED CHICKEN
TARRAGON, TOMATO
SUMMER SQUASH, POLENTA
40

TOURNEDOS ROSSINI
BEEF TENDERLOIN, FOIE GRAS, SPINACH
POMME DAUPHINE, BLACK TRUFFLE SAUCE
90

LA SAISON

SPRING FLAVORS

MAINE LOBSTER
GREEN ASPARAGUS, SAUCE AMERICAINE
PILAF RICE
72

BERKSHIRE PORK CHOP
BACON CRUST, ROASTED CABBAGE
SWEET POTATO, MUSTARD
61

LA MER

INSPIRED BY THE SEA

GRILLED SWORDFISH
CAULIFLOWER PURÉE, ROMANESCO
CAPER, LEMON GREMOLATA
50

RED SNAPPER
PEPPER FRICASSÉE, CHORIZO
MOJO VERDE SAUCE
45

LE VOYAGE

WORLD DISCOVERY

AGNOLOTTI
RICOTTA AND SPINACH RAVIOLI
TOMATO SAUCE, OLIVE & PINE NUTS
38

COLORADO LAMB LOIN
EGGPLANT, COUSCOUS
HARISSA, MINTED YOGURT
65



SIDE DISHES

12

GRILLED ASPARAGUS
FRISÉE SALAD
PARMIGIANO REGGIANO

PILAF RICE
ONION, LEMON JUICE
FINES HERBES

GREEN SALAD
MUSTARD VINAIGRETTE
FRESH HERBS

EXECUTIVE CHEF DAVID LEPAGE

