

BOUVIER

ALL DAY

RUDOLF-SALLINGER-PLATZ 1

ALL DAY

SNACKS

HOUSE BREAD (V) ____ 6
Boursin Butter

HASH BROWNS ____ 9
Trout roe, sour cream

FRIED OLIVES ____ 9
Nduja, espelette aioli

PANISSE FRITES (V) ____ 9
Za'atar, tomato apricot ketchup

FOR THE TABLE

SMOKED TROUT SALAD ____ 17
Trout, Parker House Rolls

BAKED BONE MARROW ____ 15
Herbs, capers, sour dough

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

SALADS

CAULIFLOWER & ALMONDS (VG) ____ 14 / 19
Pickled & roasted cauliflower, pink pepper dressing, bitter leaf

STRACCIATELLA DI BUFALA & BEETROOT (V) ____ 13 / 18
Herb salad, puffed quinoa

CAESAR SALAD ____ 13 / 17
Romaine lettuce, pine nuts, mountain cheese, breadcrumbs
add chicken + 6

SMALL PLATES

STEAK TARTARE ____ 19
Capers, sourdough, violet mustard

LEEKS VINAIGRETTE (VG) ____ 12
Charred baby artichoke, shallot, toasted bread

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

PÂTÉ EN CROÛTE ____ 18
Apricot, pumpkin seeds, mustard

FRENCH ONION SOUP ____ 15
Gruyere crouton

LARGE PLATES

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

MOULES FRITES ____ 20
White wine & garlic sauce, fries

BUTTER POACHED ARCTIC CHAR ____ 21
Caper beurre blanc, smoked almond, herbs

MUSHROOM PITHIVIER (V) ____ 20
Jerusalem artichoke, chive cream sauce

WALDVIERTLER SAUSAGE ____ 19
Lovage Sauerkraut, mustard jus, baby potato

STEAK AU POIVRE 180G ____ 34
Flank steak, peppercorn sauce & fries

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

BRAISED VEAL SHOULDER ____ 24
Parsnip crumb, sour mustard greens & kale

SCHNITZEL

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

Bitter leaf Caesar salad & boquerones ____ 21

Fried egg, capers and anchovy ____ 21

Black truffle, mushroom, parmesan, lardo ____ 26

SIDES

CREAMED SAVOY CABBAGE (V) ____ 7

TRUFFLED POTATO GRATIN (V) ____ 8

VIENNESE POTATO SALAD (GF) ____ 8

ROASTED PUMPKIN (V) ____ 8

FRENCH FRIES (V) ____ 6

@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, Hye Gemüse, Staud's Wien, Eishken Estate

