

BOUVIER

DINNER

RUDOLF-SALLINGER-PLATZ 1

18-22:30

BITES

HOUSE BREAD 5 ^(A,G)
served with whipped chive butter (V)

GOLDEN HASH BROWNS 10 ^(A,G)
topped with Philadelphia & caviar

FRIED OLIVES 10 ^(A,C,G)
filled with blue cheese (V)

CRISPY PANISSE FRITES 10 ^(N,M,L,G,F)
with za'atar, chives & aioli (V)



SMALL PLATES

LE GRAND GOUGÈRE 12 ^(A,C,G)
warm baked cheese gougère
with black truffle Mornay

BEET & ENDIVE SALAD 11 ^(M,O)
roasted beets, red endive, umeboshi-yuzu
dressing, smoked oil & hibiscus powder

SMOKED SALMON RILLETTES 16 ^(L,O,D)
with toasted focaccia, chives & caviar

TO SHARE

CHARCUTERIE BOARD 20 ^(G,A)
with a rotating selection of cured meats &
accompaniments. (Brie, Comte, Prosciutto,
Mortadella, Apricot Chutney)

ROAST BEEF CARPACCIO 32 ^(G,M,O)
citrus aioli, cornichons, lemon zest,
mustard caviar & chervil

RIB-EYE STEAK 500G 75 ^(L,O)
served with garlic, tallow potatoes, watercress
& jus Optional au poivre sauce available

MAINS

RICOTTA GNUDI 16/20 ^(A,C,G)
fresh-made gnudi with pea purée, English peas,
tarragon, mint, ricotta salata & pea shoots (V)

PAN FRIED ARCTIC CHAR 30 ^(D,G,O)
white wine sauce, green asparagus, sorrel &
Chartreuse beurre blanc

BOUVIER BURGER 24 ^(A,G,O,H)
double smash patty with cheddar,
pickles & burger sauce

CONFIT CHICKEN LEG 24 ^(A)
served with beans, wild garlic & watercress

MOULES FRITES 24 ^(R,G)
mussels with lovage butter,
crème fraîche & fries

STEAK AU POIVRE 38 ^(O,L)
peppercorn sauce, nasturtium
& French fries

BOUVIER SCHNITZEL

BOUVIER CHICKEN SCHNITZEL 23

TOPPINGS:

- little gem salad, herbs, green goddess dressing,
avocado cream, crispy capers, poached egg ^(A,C,G)
- fennel slaw, lime mayo, dill, trout roe ^(A,C,M,G)
- pancetta crumb, cheese espuma, chives,
tellicherry pepper ^(A,C,G)

SALADS & SIDES

FRENCH FRIES 6 ^(C)
served with rosemary salt and aioli (V)

BITTER LEAVES 7 ^(H,G)
pecorino & walnuts (V/VE)

TALLOW POTATOES 8 ^(G)
baby potatoes fried in beef fat with
rosemary, garlic, parmesan & truffle

TOMATO & SHALLOT SALAD 8 (V) ^(O,L)

CAESAR SALAD 13/17 ^(H,A,D,M,G,C)
pine nuts, fresh herbs & sourdough
add chicken + 6

DESSERTS

MILLE-FEUILLE 7 ^(A,C,G)
banana cream, raspberry jam &
salted caramel

PRETZEL PANNA COTTA 12
served with strawberry granita and
pretzel crumble ^(G,A,N)

CHOCOLATE MOUSSE 14 ^(C,O)
sabayon cream & maldon salt

ICE CREAM | SORBET 3
seasonal flavours, price per scoop

@BOUVIER

BOUVIER.COM

(VE) Vegan (V) Vegetarian (GF) Gluten Free

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

Our suppliers: Joseph Brot, Domäne Wachter

(A) CEREALS CONTAINING GLUTEN (B) CRUSTACEANS (C) EGGS (D) FISH (E) PEANUTS (F) SOY (G) MILK (H) NUTS
(L) CELERY (M) MUSTARD (N) SESAME (O) SULPHUR DIOXIDE (P) LUPIN (R) MOLLUSCS

