

BOUVIER

ALL DAY

RUDOLF-SALLINGER-PLATZ 1

ALL DAY

BITES

HOUSE BREAD ___ 6
Served with whipped chive butter

GOLDEN HASH BROWNS ___ 10
Topped with cream and Caviar

FRIED OLIVES ___ 9
Filled with Blue cheese Dip

CRISPY PANISSE FRITES___ 10
With za'atar, chives & aioli



SMALL PLATES

LE GOUGÈRE ___ 12
Baked cheese gougère
with black truffle Mornay

BEET & ENDIVE SALAD ___ 11
Roasted beets, red endive, umeboshi-yuzu
dressing, smoked oil & hibiscus powder

SMOKED SALMON RILLETTES ___ 16
With toasted focaccia, chives & caviar

TO SHARE

CHARCUTERIE BOARD ___ 20
With a rotating selection of cured meats &
accompaniments. Brie, Comte, Prosciutto,
Mortadella, Apricot Chutney

ROAST BEEF CARPACCIO ___ 27
Citrus aioli, cornichons, lemon zest,
mustard caviar & chervil

RIB-EYE STEAK 500G ___ 75
Served with garlic, tallow potatoes, watercress
& jus (Optional au poivre sauce available)

MAINS

RICOTTA GNUDI ___ 16/20
Freshly made gnudi with pea purée, English
peas, tarragon, mint, ricotta salata & pea shoots

PAN FRIED ARCTIC CHAR ___ 30
Sauteed swiss chard, white wine sauce, Green
asparagus, sorrel & Chartreuse beurre blanc

BOUVIER BURGER ___ 24
Double smash patty with cheddar,
pickles & burger sauce

CONFIT CHICKEN LEG ___ 24
Served with beans, bear garlic & watercress

MOULES FRITES ___ 24
Mussels with lovage butter,
crème fraîche & fries

STEAK AU POIVRE ___ 38
Peppercorn sauce, nasturtium
& French fries

BOUVIER SCHNITZEL

BOUVIER CHICKEN SCHNITZEL ___ 23

TOPPINGS:

- Little gem salad, herbs, anchovies, green goddess dressing, avocado cream, crispy capers, poached egg
- fennel slaw, lime mayo, dill, trout roe
- pancetta crumb, cheese espuma, chives, Tellicherry pepper

SALADS & SIDES

FRENCH FRIES ___ 6
Served with rosemary salt

BITTER LEAVES ___ 7
Pecorino & walnuts

TALLOW POTATOES ___ 8
Baby potatoes fried in beef fat with
rosemary, garlic, parmesan & truffle

TOMATO & SHALLOT SALAD ___ 8

CAESAR SALAD ___ 13/17
Pine nuts, fresh herbs & sourdough
add chicken + 6

DESSERTS

MILLE-FEUILLE ___ 14
Banana cream, raspberry jam &
salted caramel

PRETZEL PANNA COTTA ___ 12
Served with strawberry granita

CHOCOLATE MOUSSE ___ 14
Sabayon cream & Maldon salt

SCOOP OF SORBET ___ 3
3 Seasonal flavours

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

