

BOUVIER

ALL DAY

RUDOLF-SALLINGER-PLATZ 1

ALL DAY

BITES

HOUSE BREAD ___ 6
Served with whipped chive butter

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Topped with cream and Caviar

FRIED OLIVES ___ 9
Filled with Blue cheese Dip

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With za'atar, chives & aioli



SMALL PLATES

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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

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

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Citrus aioli, cornichons, lemon zest,
mustard caviar & chervil

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Served with garlic, tallow potatoes, watercress
& jus (Optional au poivre sauce available)

MAINS

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Freshly made gnudi with pea purée, English
peas, tarragon, mint, ricotta salata & pea shoots

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Sauteed swiss chard, white wine sauce, Green
asparagus, sorrel & Chartreuse beurre blanc

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Double smash patty with cheddar,
pickles & burger sauce

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Served with beans, bear garlic & watercress

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Mussels with lovage butter,
crème fraîche & fries

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

BOUVIER SCHNITZEL

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- 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

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Pecorino & walnuts

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

TOMATO & SHALLOT SALAD ___ 8

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Pine nuts, fresh herbs & sourdough
add chicken + 6

DESSERTS

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Banana cream, raspberry jam &
salted caramel

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Served with strawberry granita

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Sabayon cream & Maldon salt

SCOOP OF SORBET ___ 3
3 Seasonal flavours

(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

BOUVIER.COM

