



Specials

Lamb Spicy Sausage 13

*"Merguez" a traditional North African spicy Sausage
Served on a bed of couscous and jus de tajine*

Pork Belly in Bao Bun 12

*Homemade steamed bread, braised pork belly, mix nuts, hoisin sauce
Leek's julienne, pickle de red onion*

Veal Carpaccio Truffle Vinaigrette 17

Thin slices of raw veal, leeks, shallots, Parmigiano, arugula

Chorizo Crusted Mahi Mahi 36

Light sun-dried tomato sauce

Fish & Seafood soup 38

"Bouillabaisse de Marseilles" style

*Fish fillets, shrimps, mussels, calamari, cooked in a fish saffron soup with
Pastis and potato. Served with crouton and "Rouille" sauce, The fish soup is
homemade with a variety of local sand and rock fish, red snapper and
grouper mixed and blended with tomatoes, garlic, onions and fennel
IT IS A FISH SOUP & DOES HAVE A REAL FISH TASTE*

Specials

Seafood Linguini 39

Shrimps, calamari, mussels and clams

Alfredo (Cream and Parmesan) or Provencal (tomato sauce and fresh basil)

"Le" Wagyu Burger 36

*8oz Texas Wagyu Beef, onion ring, homemade pickle de cucumber
Raclette cheese, lettuce, tomato, honey truffle mustard, French fries*

Risotto ai Funghi y Ricotta 29

Mushroom, white wine, black truffle brisure, Ricotta, parmigiano

Add: Grilled Shrimp 8 Add: Grilled Chicken 6

Tournedos Rossini 84

*10oz 1855 black Angus Tenderloin filet topped with seared foie gras
Black truffle sauce, pine nuts and truffle mashed potatoes*

Mixed Grill x2 169

Tenderloin, Lamb chop, shrimp and lobster tail

All prices are in us Dollars

Cold Appetizers

Charcuterie Board 27

*French and European cured meat
Saucisson, saucisse sèche, rosette
Salami, jambon cru*

Cheese Board 28

*French and European selection
of runny and dry cheese
Always start with the smooth taste*

May contain hazelnuts, walnuts, nuts

Pata Negra Famous Spanish Ham 32

Certified Jamon Iberico de bellota, served with Pan con tomate

Foie Gras Terrine fait Maison 29

Homemade Duck Liver "Pâté" Served with toast and chutney

Wagyu beef Carpaccio 26

*Thin slices of raw Texas wagyu beef, tobiko caviar, sesame seeds, daikon julienne
Green onions, wasabi soy vinaigrette*

Tuna Tartare 20

*Raw tuna with onions, Cilantro, lime, sesame, ginger and soy sauce, avocado "écrasé" Bell
pepper coulis, sesame cookie*

Le Ceviche de Bohemian 20

Fish of the day, lime juice, leche de tiger, coconut milk, cilantro, red onion, aji Amarillo

Salads

Tomate & Burrata 22

Cherry tomato, tomato slices, pesto, rucola, parmesan crisp

Add: Prosciutto 8

French Goat Cheese Salad 20

Imported French goat cheese on a toast with caramelized apple and honey rosemary.

Served with salad, honey & walnut oil vinaigrette, roasted pine nuts and balsamic reduction

Salad Mykonos 22

Tomatoes, cherry tomatoes, cucumber, bell pepper, red onions, caper berries, Kalamata olives, zucchini, Artichoke, crouton, oregano vinaigrette

Add: Grilled Shrimp 8 Add: Grilled Chicken 6

Hot Appetizers

Lobster Bisque pinch of Cappuccino 24

Chunks of lobster & Shrimp

Grilled Spanish Octopus 28

Marinated in olive oil, garlic, spices and herbs, served with a cream of potato, spicy aioli

Escargots "A la Bourguignonne" 16

Traditional and typical famous dish from France, 6 escargots in the shell Served in sizzling homemade garlic and parsley butter

Classic French Onion Soup 16

Traditional French gratinated soup with baguette and Emmental cheese

Cauliflower Creamy Soup 18

Floating island, Gruyere sabayon, black truffle brisures

Fish and seafood

Upon Availability

Fresh Mussels “Moules Marinières” \$mp

Imported fresh mussels cooked in white wine and herbs served with French fries

Catch of the day \$mp

Creamy Garlic Sauce or French Caribbean relish

Sauteed Veggies, Rice Pilaf or Potato gratin

Gambas au Cognac 42

*Shrimps' heads on (we took the shell off for you) sautéed in virgin olive oil with
parsley, garlic and shallots, Cognac and cream served with pilaf rice and
Ratatouille*

The chef will NOT take the head off, this is where all the taste comes from, period!

Spicy Moroccan Mahi-Mahi Kebab 36

*Overnight in Chermoula marinade (spices, Lemon juice, garlic and cilantro)
served with a lemon and tomato sauce, hummus, Ratatouille and Couscous*

Caribbean Lobster Linguini 54

Grilled lobster tail, homemade tomato lobster sauce

Caribbean lobster is firm and slightly chewy compare to Maine lobster

Paella de Bohemian 49

*Gambas, shrimps, chorizo, chicken, squid, clams and mussels in the shell,
Haricot vert and sofrito, simmered in a saffron rice*

Meat and Poultry

Classic 6oz Raw Steak Tartare 27

"Cut with the knife" tenderloin, egg yolk, cornichon, shallots, parsley, Cappers, Dijon mustard, ketchup, Worcestershire sauce and tabasco Served with French fries and mix Salad

8oz Australian Wagyu Striploin 8-9+ "availability" mp

20oz Angus Cowboy Steak 84

8oz Angus Skirt Steak 46

10oz 1855 Black Angus Tenderloin 62

24oz Angus T-Bone Steak 89

Free-Range Lamb Chop 4pc 46

Meat above is served with veggies

Braised Beef Short Rib 52

Braised in red wine for hours, Burgundy sauce, Robuchon style mashed potatoes, veggies

Ginger and Honey Duck Magret 49

Served with veggies and our Robuchon style mashed potato

Braised Lamb Shank 46

Braised lamb shank in garlic with Honey and Rosemary sauce Served with couscous

Chicken "Coq au Vin" 36

Typical of Burgundy, chicken braised in red wine Sauce with mushrooms, smoked French bacon cubes and onion Served with our Robuchon style mashed potato

Mashed potatoes Robuchon style 8

Gratin Dauphinois 8

French fries 6

sauce

Seasonal veggies 6

Classic red wine sauce

Classic mushroom sauce

Classic green pepper

Garlic Bread Basket 3

Vegan / Vegetarian

Vegetable Tajine 27

Colorful and Tasteful Vegetable Dish, Slowly Braised with Moroccan Spices, Olive, dry fruits...served with Chick peas Croquet and Cauliflower Couscous

Gnocchi al Tartufo Nero 29

Parmigiano, cream, black truffle mix

Desserts

Profiteroles au Chocolat Chaud 14

Homemade puff pastry filled with vanilla ice cream topped with hot chocolate and whip cream

Homemade Apple Thin Tart 15

With Vanilla ice cream and salted caramel

Classique Crème brûlée 10

Moelleux au Chocolat 15

Chocolate lava cake along with our homemade banana Ice cream and vanilla custard

The MACALLAN ENIGMA 59

MACALLAN 18 YEARS 57

MACALLAN 15 YEARS 34

MACALLAN 12 YEARS 30

RUM ZACAPA 23 20

RUM FLOR DE CAÑA 25 25

DON JULIO 1942 39

CLASE AZUL REPOSADO 47