

## 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 32*

*Famous Spanish Ham  
Certified Jamon Iberico de bellota, served with Pan con tomate*

### *Foie Gras 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*

### *Veal Carpaccio Truffle Vinaigrette 17*

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

### *Tuna Tartare 20*

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

### *Le Ceviche de Bohemian 20*

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

*All prices are in us Dollars*

## Hot Appetizers

Pork Belly in Bao Bun 12

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

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*

## 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*

## 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*

*Chorizo Crusted Mahi Mahi 36*

*Light sun-dried tomato sauce*

*Spicy Moroccan Mahi-Mahi Kebab 36*

*Marinated in exotic spices, lemon juice, garlic and cilantro  
Served with a lemon and tomato sauce, hummus, Ratatouille and Couscous*

*Branzino Fillet 36*

*Chermoula relish(Moroccan chimichurri) lemon Tahini Sauce, grilled veggies, rice*

*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*

## Pasta & Arroz

*Caribbean Lobster Linguini 54*

*Grilled lobster tail, homemade tomato lobster sauce  
Caribbean lobster is firm and slightly chewy compare to Maine lobster*

*Seafood Linguini 39*

*Shrimps, calamari, mussels and clams  
Alfredo (Cream and Parmesan) or Provencal (tomato sauce and fresh basil)*

*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

"Le" Wagyu Burger 36

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

Tournedos Rossini 84

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

10oz 1855 Black Angus Tenderloin 62

Free-Range Lamb Chop 4pc 46

*Meat above is served with veggies*

Braised Beef Short Rib 52

*Braised in red wine served with 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*

### *Risotto ai Funghi y Ricotta 29*

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

**Non-Vegan/Vegetarian**

*Add: Grilled Shrimp 8      Add: Grilled Chicken 6*

## 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*