

**"RACLETTE" 36**

**MONDAYS**

*Grilled cheese dish from Swiss and France dating from as early as 1291. This grilled cheese was originally consumed by peasants in the mountainous Alpine region Valais, Fribourg, Savoie and Haute savoie. Served with a selection of French, Italian and/or Spanish cured meat Prosciutto, salami, sopressata, chorizo iberico, salcichon iberico*

**Texas Wagyu Beef**

**Carpaccio 26**

*Thin slices of raw wagyu beef, Tobiko caviar, wasabi soy vinaigrette*

**RIBEYE 9oz Wagyu Kuro Grade 69**

**Black Angus**

**8oz Tenderloin 49**

**8oz Skirt Steak 42**

**20oz Bone in Cow-boy Steak 69**

**Grass-fed free-Range Lamb**

**Lamb Chop 4pc 39**

**Special**

**Tournedos Rossini 62**

*10oz Tenderloin filet topped with foie gras terrine*

*Port wine sauce and black truffle mashed potatoes*

*All prices are in us Dollars*

## Cold Appetizers

### *Charcuterie Board 26*

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

### *Cheese Board 24*

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

### *Pata Negra Jamon Iberico de bellota 28*

*Served with toasted bread topped with dice tomatoes and garlic olive oil*

### *Foie Gras Terrine fait Maison 29*

*Duck Liver "Paté" Served with toast and red fruit coulis*

### *Veal Carpaccio Truffle Vinaigrette 17*

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

### *Tuna Tataki on Asian Salad 15*

*Cucumber, daikon, carrot, red onion, seaweed, cilantro and miso lemon soy dressing*

### *Tuna Tartare 19*

*Raw tuna with onions, Cilantro, lime, sesame, ginger and soy sauce*

### *Le Ceviche de Bohemian 19*

*Fish of the day, Shrimps, lime juice, coconut milk, yellow Peruvian bell pepper  
couli, cilantro, red onion, sweet potato and corn*

### *Garlic Bread Basket \$2.5*

*Bread Basket \$2*

## Salads

*Tomato et Fresh Burrata 18*

*Goat Cheese Salad 16*

*French goat cheese on a toast with caramelized apple and honey rosemary.  
Served with salad, Honey vinaigrette, roasted pine nuts and Balsamic reduction*

*Salade Bohémienne 12*

*Mesclun, kale, quinoa, cucumber, avocado, carrot, tomatoes, Red beet  
vinaigrette*

*Add: Shrimp 8    Add: Chicken 6*

## Hot Appetizers

*Grilled Octopus 26*

*Marinated in olive oil, garlic, spices and herbs, grilled on open flame, served  
with a cream of potato, rouille sauce, topped with paprika infused olive oil*

*Escargots "A la Bourguignonne" 13*

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

*Lamb Spicy Sausage 12*

*Known as Merguez a traditional North African spicy Sausage  
Served on a bed of couscous*

*Pork Belly in Bao Bun 8*

*Homemade steamed bread, braised Pork belly, mix nuts, hoisin sauce*

## Soups

*Classic French Onion Soup 12*

*Traditional French gratinated soup with baguette and Emmental cheese*

*Cauliflower Creamy Soup 14*

*Floating island, Gruyere sabayon, black truffle brisures*

## Vegan / Vegetarian

*Vegetable Tajine*

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

*Gnocchi à la Crème de Truffe Noire 26*

*Gnocchi in Black Truffle Cream*

*Garlic Bread Basket \$2.5*

*Bread Basket \$2*

## Fish and seafood

*Upon Availability*

*Fresh Mussels "Moules Marinières" mp \$*

*Mussels cooked in white wine and herbs depending availability*

*CATCH OF THE DAY \$mp*

*Whole red snapper, grouper, Djampou...*

*Caught by local fisherman, grouper, red snapper,*

*Barracuda... Steaks, filet or whole depending on the catch*

## Fish and seafood

### *Gambas au Cognac 42*

*Whole shrimps in the shell*

*Marinated with provençer herbs, sautéed in virgin olive oil with parsley, garlic and Shallots, flambee with Cognac and a string of cream served with pilaf rice and Ratatouille*

*When you leave the shell on during the cooking process you retain that flavor instead of it being lost to the cooking liquid*

*When you peel the shrimp, you can suck the flavor out of the head and then dip the body into your favorite sauce.... Enjoy, eat with your fingers...*

### *Lobster Pasta 49*

*Grilled medallion of local lobster, homemade creamy lobster sauce*

### *Spicy Moroccan Mahi-Mahi Kebbab 34*

*Marinated in mix of Moroccan spices served with Chickpea hummus and Crumble of Ratatouille*

### *Paella de Bohemian 42*

*Cooked in the traditional Spanish Paella Pan, 3oz Lobster tail, Shrimp, chorizo, chicken, squid, clams and mussels in the shell, simmered in a saffron rice with our home-made fish bouillon, seasoned with paprika, spices and herbs*

### *Fish & Seafood Soup "Bouillabaisse" style 36*

*Fish fillets, calamari, shrimps, clams and mussels cooked in a fish soup with Pastis, potato and real saffron. Served with crouton and "Rouille" sauce, The fish soup is homemade with a variety of local small fish, red snapper and grouper mixed and blended with tomatoes, garlic, onions and fennel*

## Meat and Poultry

### Classic 6oz Raw Steak Tartare 25

*Hand minced raw beef tenderloin, egg yolk, cornichon, shallots, parsley, Cappers, Dijon mustard, ketchup, Worcestershire sauce and tabasco Served with French fries and mix Salad*

### 10oz Beef Tenderloin 39

*Choice of pepper or Bordelaise red wine sauce served With classic Dauphinois potato gratin*

### 16oz T Bone Steak 49

*Choice of pepper or Bordelaise red wine sauce served With Seasonal Veggies*

### Boeuf Brisket Confit Snacké 32

*Low temp slow cooked beef brisket, Asian inspired Served with raw sliced veggies Thai style and our creamy mashed potatoes*

### Ginger and Honey Duck Magret 39

*Cooked rare served with creamy Joel Robuchon style mashed potatoes and veggies*

### Braised Lamb Shank 39

*Slowly braised lamb shank in garlic with Honey and Rosemary sauce Served with couscous*

### Bone in Chicken"Coq au Vin" 34

*Typical of Burgundy, a delicious bone in chicken braised in red wine Sauce with mushrooms, smoked French bacon cubes and onion Served with a creamy mashed potato*

*Mashed potatoes Robuchon style 6  
Gratin Dauphinois 5  
French fries 4  
Seasonal veggies 4*

*Classic red wine sauce  
Classic mushroom sauce  
Classic green pepper sauce*

## Desserts

*Profiteroles au Chocolat Chaud 13.50*

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

*Homemade Apple Thin Tart 13.5*

*With Vanilla ice cream and salted caramel*

*Classic Crème brûlée 9*

*Panna Cotta Nutella 10*

*Vacherin au Nutella 12.50*

*Nutella Ice parfait served with homemade meringue*

*Pineapple Carpaccio 10*

*Honey, basil and lemon pesto, coco ice cream*

*Moelleux au Chocolat 12*

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

*“LE” Cheese Cake 10*

*Mango, Passion Fruit and Pineapple coulis*

*Bonne dégustation...*

Cognac XO Deau 59  
Calvados Pays d'Auge  
Château du Breuil 12  
Highland Single Malt Scotch Whiskey  
The MACALLAN ENIGMA 59

## Cuban Cigars

ROMEO & JULIETA MILLE FLEURS 16  
ROMEO & JULIETA REGALIAS DE LONDRE 16  
ROMEO & JULIETA SPORTS LARGOS 14  
TRINIDAD REYES 22  
QUINTERO BREVAS 14  
PARTAGAS SHORT 18  
PARTAGAS SERIE 4 32  
MONTE CRISTO 2 34  
MONTE CRISTO EDMUNDO 32  
MONTE CRISTO OPEN MASTER 32  
MONTE CRISTO MEDIACORONA 17  
MONTE CRISTO JOYITAS 16