

**"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*

**American Wagyu Beef**

**Carpaccio 26**

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

**Sirloin Flap "Bavette" à l'échalotte 42**

*8oz Flap wagyu sirloin à la Plancha, sauteed shallots*

**RIBEYE Platinum Grade 89**

*"Limited"*

**Grass Fed Black Angus**

**8oz Tenderloin 49**

**10oz Skirt Steak 42**

**20oz Bone in Cowboy Steak 69**

**Grass-fed free-Range Lamb**

**Lamb Chop 4pc 39**

**Acorn fed Iberico Porc**

**8oz Pluma Iberica Porc End Loin**

*Served with a Chorizo Sauce*

*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*

### *Wahoo Carpaccio 19*

*Slices of semi cured wahoo marinated in red beet, walnut oil, Pine nuts, lemon juice*

### *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*

*Petits Farcis et Croquettes 19*

*Zucchini/ Squash stuffed with a mushroom and quinoa risotto, Eggplant and Chickpea croquettes in a Fresh basil tomato coulis*

*Gnocchi à la Crème de Truffle 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 provençe 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 carrots and couscous stuffed tomato*

*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*

*Pineapple Carpaccio 10*

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

*Homemade black truffle brie 12*

*With toasts*

*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...*