

"RACLETTE" for 2 26 p/p
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 Salami and prosciutto

Specials

Lamb Spicy Sausage 13

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

Chorizo Crusted Mahi Mahi 36

Light sun-dried tomato sauce

"Le" Wagyu Burger 36

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

Risotto ai Funghi 32

*Mushroom, white wine, black truffle brisure, Burrata, mascarpone, parmigiano
Add: Grilled Shrimp 8 Add: Grilled Chicken 6*

Tournedos Rossini 72

*10oz 1855 black Angus Tenderloin filet topped with seared foie gras
Black truffle sauce, pine nuts and 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 Famous Spanish Ham 32

Jamon Iberico de bellota served with Pan con tomate

Foie Gras Terrine fait Maison 29

Duck Liver "Pâté" Served with toast and chutney

Veal Carpaccio Truffle Vinaigrette 17

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

Wagyu beef Carpaccio 26

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

Tuna Tartare 19

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

Le Ceviche de Bohemian 19

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

Salads

Tomate & Burrata 19

French Goat Cheese Salad 17

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

Bohemian Salad 14

*Mesclun, kale, quinoa, cucumber, avocado, carrot, cherie tomatoes,
Red beet vinaigrette Add: Grilled Shrimp 8 Add: Grilled Chicken 6*

Hot Appetizers

Lobster Bisque pinch of Cappuccino 24

Chunks of lobster & Shrimp

Grilled Octopus 26

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

Escargots "A la Bourguignonne" 14

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

Pork Belly in Bao Bun 12

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

Classic French Onion Soup 16

Traditional French gratinated soup with baguette and Emmental cheese

Cauliflower Creamy Soup 16

Floating island, Gruyere sabayon, black truffle brisures

Fish and seafood

Upon Availability

Fresh Mussels “Moules Marinières” \$mp

Mussels cooked in white wine and herbs

Catch of the day \$mp

Creamy Garlic Sauce or French Caribbean Sauce

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 35

Marinated in Moroccan spices served with Chermoula sauce, hummus, Ratatouille and Couscous

Caribbean Lobster Pasta 49

Grilled lobster tail, homemade lobster sauce

Caribbean lobster is firm and slightly chewy compare to Maine lobster

Paella de Bohemian 42

3oz Lobster tail, shrimps, chorizo, chicken, squid, clams and mussels in the shell, simmered in a saffron rice with our home-made bouillon

Fish & Seafood soup “Bouillabaisse” style 36

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

Meat and Poultry

Classic 6oz Raw Steak Tartare 26

"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 and toasted baguette

9 oz Wagyu Ribeye kuro grade "availability" 79

20oz Angus Cowboy Steak 69

8oz Angus Skirt Steak 46

10oz 1855 Black Angus Tenderloin 62

24oz Angus T-Bone Steak mp

20oz Braised Beef Short Rib 49

<i>Braised in red wine, Robuchon style mashed potatoes, veggies</i>

Free-Range Lamb Chop 4pc 42

Meat above is served with veggies

Ginger and Honey Duck Magret 42

Served with veggies and our Robuchon style mashed potato

Braised Lamb Shank 42

*Slowly 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 7

Gratin Dauphinois 7

French fries 6

Seasonal veggies 4

Classic red wine sauce

Classic mushroom sauce

Classic green pepper sauce

Vegan / Vegetarian

Vegetable Tajine 24

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 Truffle Noire 26

Gnocchi in Black Truffle Cream

Garlic Bread Basket \$3

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 15

With Vanilla ice cream and salted caramel

Classique Crème brûlée 9

Nutella Mousse 10

Home made truffle brie 13

Moelleux au Chocolat 14

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

Highland Single Malt Scotch Whiskey per glass

The MACALLAN ENIGMA 59
MACALLAN 18 YEARS 57
MACALLAN 15 YEARS 34
MACALLAN 12 YEARS 22

RUM ZACAPA 23 20
RUM FLOR DE CAÑA 25 25

DON JULIO 1942 39
CLASE AZUL REPOSADO 47