

"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

RIBEYE Platinum Grade 89

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

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 provençale 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

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...