

COLD APPETIZERS

Charcuterie Board	27
<i>A selection of French and European cured meats.</i>	
Cheese Board	28
<i>French and European cheeses, from creamy to aged.</i>	
Foie Gras	29
<i>Duck liver terrine · Toast · Fruit chutney</i>	
Tuna Tartare	20
<i>Cilantro · Shallot · Honey miso vinaigrette · Sesame · Tapioca crisps</i>	
Le Ceviche de Bohemian	20
<i>Fish of the day · Leche de Tigre · Coconut milk · Cilantro · Red onion Aji Amarillo</i>	
Carpaccio de Wagyu	26
<i>Texas wagyu · Tobiko caviar · Daikon · Scallions · Sesame Ponzu ginger garlic Dijon vinaigrette</i>	
Pata Negra	36
<i>36-month aged Iberico ham “100% Bellota” · Toast and tomato spread</i>	

HOT APPETIZERS

Pork Belly Bao Bun	10
<i>Braised pork belly · Hoisin · Pickled red onion · Leek · Mixed nuts</i>	
Grilled Spanish Octopus	28
<i>Black potato cream · Shaved fennel salad · Spicy aioli</i>	
6 Escargots à la Bourguignonne	16
<i>Garlic-parsley butter</i>	
French Onion Soup	16
<i>Gratinée · Baguette · Emmental</i>	
Cauliflower Velouté	18
<i>Floating island · Gruyère sabayon · Black truffle brisure</i>	
Classic Lobster Bisque	22
<i>Shunks of Shrimp</i>	

Please inform your server of any food allergies or dietary restrictions.

SALADS

Tomato Mosaic & Burrata	22
<i>Roasted bell pepper · Pesto · Parmesan crisp · Pumpkin seeds · Balsamic</i>	
Mykonos Salad	22
<i>Feta cheese · Tomatoes · Cucumber · Bell peppers · Red onion · Crouton Capers · Kalamata olive · Artichokes · Zucchini · Oregano vinaigrette</i>	
Crispy Goat Cheese Salad	22
<i>Warm goat cheese in phyllo pastry · Caramelized apple · Honey · Pine nuts Mesclun greens - Balsamic</i>	

FROM THE SEA

Gambas au Cognac	42
<i>Garlic · Shallots · Cream · Cognac · Rice pilaf · Ratatouille</i>	
<i>Chef's Note: We proudly serve our gambas with the head on. The body is peeled for your convenience.</i>	
Spicy Moroccan Mahi-Mahi	36
<i>Lemon tomato sauce · Creamy hummus · Veggies · Couscous</i>	
Chorizo-Crusted Mahi-Mahi	36
<i>Sun-dried tomato sauce</i>	
Mediterranean Branzino	36
<i>Chermoula relish · Lemon tahini · Fried capers · Harissa oil · veggies</i>	
Fish and Seafood Pot	38
<i>Bouillabaisse sauce · Branzino · Red snapper · Mahi-mahi Gambas · Mussels · Clams · Crouton and spicy aioli</i>	

FROM TODAY'S MARKET

Classic Moules Marinières (Fresh Mussels)	MP
<i>White wine · Garlic · Onion · Fresh herbs · French fries Available upon arrival of fresh imports</i>	
Catch of the Day	MP
<i>Choice of creamy butter orange sauce or French Caribbean relish Available upon fisherman's luck</i>	

FROM THE LAND

Hand-Cut <u>Raw</u> Steak Tartare (8 oz)	27
<i>Raw tenderloin · Egg yolk · Cornichons · Shallots · real Dijon mustard · ketchup Worcestershire Tabasco · French fries & Salad</i>	
Wagyu Cheeseburger (8 oz)	36
<i>Raclette Cheese · Onion ring · House pickles · Honey truffle mustard · French fries</i>	
Angus Bone-In Ribeye (20 oz)	MP
<i>Beurre Maître d'Hôtel · Choice of Peppercorn, Red Wine or Mushroom sauce</i>	
Angus Skirt Steak (8 oz)	46
<i>Beurre Maître d'Hôtel · Choice of Peppercorn, Red Wine or Mushroom sauce</i>	
Black Angus 1855 Tenderloin (10 oz)	62
<i>Beurre Maître d'Hôtel · Choice of Peppercorn, Red Wine or Mushroom sauce</i>	
Tournedo Rossini (10 oz)	79
<i>1855 black Angus with seared foie gras & Port wine sauce</i>	
Free-Range Lamb Chops (4 pieces)	46
<i>Potato gratin · Vegetable Custard · Red wine sauce</i>	
Braised Beef Short Rib	49
<i>Rich Burgundy sauce · Robuchon mashed potatoes · Vegetable custard</i>	
Braised Lamb Shank	46
<i>Honey-rosemary jus · Sautéed veggies · Couscous</i>	
Duck Magret	46
<i>Ginger-honey glaze · Mushroom fricassée</i>	
Traditional chicken "Coq au Vin"	36
<i>Bone in Chicken braised in red wine with bacon, mushrooms, pearl onions This is a rustic, wine-forward dish—not a creamy or heavily spiced entrée Served with Robuchon mashed potatoes</i>	

PASTA & RICE

Paella de Bohemian	49
<i>Shrimp · Gambas · Chorizo · Chicken · Squid · Clams · Mussels · Saffron rice</i>	
Caribbean Lobster Linguini	49
<i>Grilled Caribbean lobster · Tomato lobster sauce Caribbean lobster is naturally firmer and slightly chewier than Maine lobster.</i>	
Seafood Linguini	39
<i>Shrimp · Calamari · Mussels · Clams Choice of Alfredo (Parmigiano cream) or Provençale (Tomato & basil).</i>	
Mushroom Risotto	32
<i>Mushrooms · Black truffle Brisure · Parmigiano cream Add Grilled Shrimp +12 Add Grilled Chicken +8</i>	

SIDES

Robuchon Style Mashed Potatoes 8 • Gratin Dauphinois 8 • French Fries 6
Vegetable Flan 6 • Veggies • Garlic Bread Basket 3

VEGAN

Vegetable Tagine

27

*Seasonal vegetables · Moroccan spices · Chickpea croquette · Wheat couscous
Cauliflower couscous · Dry fruits and vegan merguez (Tunisian spicy sausage)*

DESSERTS

Profiteroles au Chocolat

14

Warm chocolate sauce · Vanilla ice cream

Apple Thin Tart

15

Salted caramel · Vanilla ice cream

Crème Brûlée

10

Classic vanilla custard

Pavlova au Fruit

16

Merengue · Cream · Fresh fruits · Red fruit coulis

Chocolate Lava Cake

15

Homemade banana ice cream · Vanilla custard



THANK YOU FOR DINING WITH US, WE HOPE TO WELCOME YOU BACK SOON