

LUNCH
Friday & Saturday from 12.00pm

DINNER
Tuesday to Saturday from 5.30pm

BYO WINE ONLY
Tuesday and Wednesday
\$15 Corkage per bottle

• LE BOUCHON •

French Cuisine

PH: 03 5983 2012
10 RUSSEL STREET
BALNARRING
VICTORIA 3926
info@lebouchon.com.au
www.lebouchon.com.au

La carte des vins

Les vins aux verres

Wines by the glass

SPARKLING

Veuve Ambal, Grande Cuvee Brut, Cremant de Bourgogne, Sparkling, France \$14.5
Champagne Forget-Brimont Brut 1^{er} Cru, Ludes, Champagne, France \$25

ROSE

Villa Aix en Provence 2020, Coteaux d'Aix en Provence AOP \$14

WHITES

La Petite Perriere Sauvignon Blanc 2020, Loire Valley, France \$14
Quealy vineyard Tussie Mussie Pinot Gris 2021, Mornington Peninsula \$14.5
Kerri Greens "Pigface" Chardonnay 2021, Mornington Peninsula \$14
Alain Gautheron Chablis 2019, Chablis, France \$16.5
Muscadet Sevre & Maine, Batard Langelier 'Polaris' 2020, Loire Valley \$15.5

REDS

Cuvée Le Bouchon Pinot Noir by Balnarring Vineyard, Mornington Peninsula \$13
Arnaud Baillet Bourgogne Pinot Noir 2019, Bourgogne, France \$17.5
Allies 'Assemblage' Pinot Noir 2021, Mornington Peninsula \$16
Château Cru Godard, 2019, Cotes de Bordeaux, Grand Vin de Bordeaux \$17.5
Rolf binder shiraz 2019, Barossa Valley \$14
Cotes du Rhone Chapoutier "Belleruche" 2019, Rhone \$14.5
Beaujolais-villages Louis Jadot 'Combes aux Jacques 2020 \$14.5

SWEET

Brothers McLean 'Braithrean' 2018 cordon cut Viognier, Mornington Peninsula \$14.5 100ml

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Les Champagnes et mousseux

Sparkling wines

Veuve Ambal, Grande Cuvee Brut, Cremant de Bourgogne, sparkling, France	\$54 / \$14.5
Champagne Forget-Brimont Brut 1 ^{er} Cru, Ludes, Champagne, France	\$130 / \$25
Elgee Park 'Estate grown' Cuvee Brut 2015, Mornington Peninsula	\$98
Louis Roederer 'CRISTAL BRUT' 2012, Reims, France	\$750

Le rose

Villa Aix en Provence 2020, Coteaux d'Aix en Provence AOP	\$55/ \$14
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Les vins blancs

White wines

La Petite Perriere Sauvignon Blanc 2020, Loire Valley, France	\$54 / \$14
Domaine Thomas & Fils Sancerre 'Le Pierrier' 2019, Loire Valley, France	\$90
Quealy vineyard Tussie Mussie Pinot Gris 2021, Mornington Peninsula	\$55 / \$14.5
Baillieu Vineyard Pinot Gris 2021, Mornington Peninsula	\$67
Domaine Schlumberger Pinot Gris 2017, Alsace	\$66
Gustave Lorentz dry Riesling 2019 Alsace, France	\$65
Brothers McLean Viognier 2017, Mornington Peninsula	\$67
Champalou Vouvray 2019, Loire valley, France	\$67
Muscadet Sevre & Maine, Batard Langelier 'Polaris' 2020, Loire Valley	\$58 / \$15.5

Kerri Greens "Pigface" Chardonnay 2021, Mornington Peninsula	\$54/ \$14
Ten minutes by Tractor estate Chardonnay 2019, Mornington Peninsula	\$96
Garagiste "MERRICKS" Chardonnay 2020, Mornington Peninsula	\$76
Beaune du Chateau, 1er Cru 2018, Domaine Bouchard, Bourgogne, France	\$180
Alain Gautheron Chablis 2019, Chablis, France	\$79/ \$16.5
Roland Lavantureux Chablis Vieilles Vignes 2019, Chablis, France	\$120
Patrick Javillier Meursault 2018, Cote D'or, Bourgogne, France	\$285

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Les vins rouges

Red wines

Domaine Jean Pierrier 'SAVOIE' Mondeuse 2018, France	\$90
Beaujolais-villages Louis Jadot 'Combes aux Jacques 2020, Beaujolais	\$54/\$14.5
Cote de Brouilly, Blain soeur et frere 2019, Beaujolais	\$100
Eldridge Estate Gamay single vineyard 2019, Mornington Peninsula	\$115

Cuvée Le Bouchon Pinot Noir by Balnarring Vineyard, Mornington Peninsula	\$49 /\$13
Allies 'Assemblage' Pinot Noir 2021 Mornington Peninsula	\$69/\$16
Quealy vineyard musk creek Pinot Noir 2019, Mornington Peninsula	\$66
Foxeys Hangout "Scotsworth Farm" Pinot Noir 2019, Mornington Peninsula	\$107
Ocean Eight vineyard 'AYLWARD' 2017, Mornington Peninsula	\$142
Hurley vineyard 'Lodestone' Pinot Noir 2018, Mornington Peninsula	\$140
Arnaud Baillet Bourgogne Pinot Noir 2019, Bourgogne, France	\$91/\$17.5
Domaine Francois Legros, Nuits St Georges 2015, Bourgogne, France	\$215
Thierry Viot-Guillemard 'La Platiere' Pommard 1 ^{er} cru 2014, Bourgogne	\$310
Domaine Tollot-Beaut, Savigny Champ Chevre 2017, Cote d'Or, Bourgogne	\$220

Mount Avoca Estate Cabernet Sauvignon 2019, Pyrenees, Victoria	\$59
Eden Hall Cabernet Sauvignon 2017 (BLOCK 3) Eden Valley, Barossa	\$79
Château Vieux Ferrand 2018, Lalande de Pomerol, Bordeaux	\$139
Château Magnan La Gaffeliere, St Emilion, Grand Cru 2015, Bordeaux	\$126
Château Cru Godard, 2019, Cotes de Bordeaux, Grand Vin de Bordeaux	\$79/\$17.5
Château Potensac 2012, Domaine Delon, Medoc, Bordeaux	\$210

Cahors Clos la Coutale Malbec 2019, Cahors, France	\$65
Pithon-Paille 'GROLOLO' 2020, Loire Valley, France	\$95

Rolf Binder Shiraz 2019, Barossa Valley	\$52/\$14
Paradigm Hill Col's Block Shiraz 2018, Mornington Peninsula	\$97
Cotes du Rhone Chapoutier "Belleruche" 2019, Rhone	\$53/\$14.5
Chateaneuf-du-pape Roger Sabon, Les Olivets 2017, Rhone	\$160
Crozes-hermitage Domaine St Clair 2018 'Etincelles', Rhone	\$91
Jean Luc Jamet, Cote-Rotie 'Les Terrasses' 2015, Rhone	\$330

Les vins doux

Brothers McLean 'Braithrean' 2018 cordon cut Viognier, Mornington Peninsula	\$65/\$14.5 500ml/100ml
Sauternes La perle d'Arche, 2009, Sauternes, France	\$92

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LES BOISSONS

Kir Royal – sparkling wine, crème de cassis or crème de peche	\$17
Kir Vin Blanc – white wine, crème de cassis or crème de peche	\$13.5

Le Cidre doux

Mr Little cider, Mornington Peninsula	\$11
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LES BIERES

Kronenbourg 1664, France	\$9
Brasserie du Mont Blanc 'La Blonde', Chamonix, France	\$14
Red Hill Brewery golden ale, Mornington Peninsula	\$11
Crown Lager	\$9
Cascade premium light	\$7

Les aperitifs

Lillet rose, blanc , Dolin vermouth bitter (french style campari), sweet, dry, red	\$11
Chambery zette dolin (strawberry & vermouth dry) , Salers gentiane liqueur	
Aperitif bonal (cinchona & gentian root in a mistelle)	
Aperol Spritz	\$16
Classic Negroni , Le Gin de Provence, Dolin vermouth rouge, Dolin bitter,	\$21
Salers white Negroni , Salers Gin, Salers gentian liqueur, Dolin vermouth white	\$21
Champagne Cocktail , Grand Marnier, Sugar, Bitters, Sparkling wine	\$23
Rinquinquin a la peche (peach aperitif)	\$11
Ricard	\$11
Pastis Lemercier	\$13
Absynthe, La Berthe de joux, France	\$15
Salers Gin, Vedrenne, France	\$14
Bass & Flinders Gin 10, Wild & Spicy, Mornington Peninsula	\$14
Balcombe Gin, Coastal Gin, Mornington Peninsula	\$14
Vodka summum, France	\$14
Johnny Walker red label	\$11
Johnny Walker black label	\$14
Jack Daniels whiskey	\$11
Johnny Drum, Kentucky Bourbon	\$14
Kronog single malt, Brittany	\$18
Michel Couvreur OVERAGED whiskey, burgundy	\$22
L'Atelier du bouilleur, Le Whisky 7 years	\$1

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Les digestifs

Calvados Pays d'Auge Roger Groult 'VENERABLE' 25 ans d'age	\$24
Calvados Domfrontais 2005, Victor Gontier	\$16
Calvados Pays d'Auge Adrien Camus 6 ans d'age	\$17
Calvados pays d'auge Roger Groult 8 ans d'age	\$18
Delord Bas-Armagnac recolte 1984	\$18
Delord Bas-Armagnac recolte 1985	\$17
Chateau de Tariquet, Bas-Armagnac 12 ans d'age	\$18
Castarede Armagnac XO , 20 ans d'age	\$24
Cognac Normandin Mercier VSOP, Petite Champagne	\$16
Cognac Francois Voyer VS, Grande Champagne	\$14
Normandin Mercier, La Peraudiere, Grande Champagne	\$28
Cognac Jean Fillioux 1 ^{er} Cru Millesime 1994, Grande Champagne	\$25
Normandin Mercier XO, Grande Champagne	\$30
Cognac Paul Giraud 1 ^{er} Cru Napoleon, Grande Champagne	\$29
Neisson rhum agricole blanc, Martinique	\$14
Rhum Depaz, vieux rhum agricole (old dark rhum from martinique) 6 years	\$15
Liqueur de bois Bande, Marie-Galante	\$13
Liqueur de Poire Williams Massenez	\$14
Vieux Marc du Caveau de bourgogne, eau de vie de marc de raisin, Vedrenne	\$16
Vieux Marc de Champagne, Dumangin	\$16
Eau de vie de vieille prune, Bertrand, Alsace	\$16
Pruneaux a l'Armagnac, Salamandre, Dordogne	\$13
Le birlou (chestnut & apple aperitif)	\$13
Belle de Brillet, liqueur de poire williams & cognac	\$17
Pommeau de Normandie Le Pere Jules	\$13
Pineau des Charentes Francois Voyer	\$13
Smidge Rutherglen grand muscat, blend 1	\$12
Morris Classic Tawny port, Rutherglen	\$13
Baileys	\$11
Cointreau	\$12
Chartreuse	\$12
Grand Marnier	\$12