

Bouzy Rouge & Cate

RESTAURANT • COCKTAIL & WINE BAR



STATT ALTERNĚ
SEMI-MENSUEL

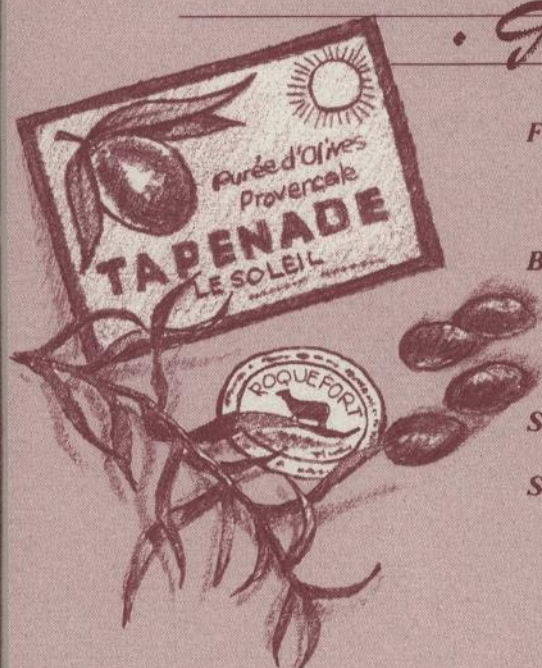
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BOUZY

Dinner

Dinner served daily from 5:30pm (Sunday, 5:00pm)
To start your meal, try one of our authentic European
aperitifs described on the back cover

Starters



French Onion Soup au Gratin - slivered
sweet onions in veal stock topped with
a crust of caramelized Swiss cheese on
a crisp crouton **2.95**

Bouzy Clam Chowder - creamy New
England style with a French accent;
flavored with marjoram and white
wine cup.... **2.95**
tureen.... **4.95**

Soup du Jour - each day a new soup
daily quote

Small Caesar Salad - "Watch out for the
olive pits!" We use Niçoise olives that
have been soaking up the special flavor
of our herbs and olive oil marinade.
Even our French bread cubes are laced
with garlic **2.95**

Hearts of Romaine - served with crumbly
Bleu cheese, tart apple slices, walnut
pieces and fresh chives **3.50**

Salads

Caesar Salad - our mixing bowl is rubbed with garlic for purity and
blessed by the heirs of "Caesar of the Ritz" who have forsaken
their royalties for a weekly ration of our version of their
namesake dressing. Our dressing says "take me home!" Our
croutons say "me too!" Our olives cry out for their comrades **5.95**

Bouzy Niçoise Salad with Warm Mahi Mahi Fillet - traditional
French Riviera salad with a twist; a composed arrangement of
crisp Romaine, tiny French green beans, ripe tomato wedges,
baby red-skinned potatoes, anchovy fillet, Niçoise olives
served with a side of French vinaigrette **8.95**

Antipasto of Roasted, Marinated Vegetables in Balsamic Vinaigrette -
medley of eggplant, red onion, zucchini, tomato and sweet
peppers drizzled with virgin olive oil and fresh herbs.
Garnished with Feta cheese and Kalamata olives **7.95**
Tapa-sized serving... **4.95**

Tapas Sampler

A medley of appetizer-sized servings:
Smoked Salmon Tartare in jumbo
mushroom, Lamb sausage in Veal
Demiglaze with petite peas, Green
Olives in garlic vinaigrette,
Mushrooms and Escargots in Provençal
garlic butter, Portuguese Escabeche of
Mahi Mahi and Roasted, Marinated
Vegetables **12.95**

RESTAURANTE



ESPECIALIDAD EN
MARISCOS,
PESCADOS Y
COLA DE TORO

BAR RESTAURANTE

El Cendido 6



• Specialties •

Daily Specials include a Fresh Fish and European Regional Specialty

Mixed Sausage Grill - an arrangement of chicken-almond-basil sausage, Tunisian lamb sausage and seafood-chive-pink peppercorn sausage. Served on a bed of leek confit with sweet onion purée 12.95

Chicken Breast Steamed in Foil - with rosemary, oregano, brandy, sherry and julienne of carrots, onion and celery 12.95

New York Steak - charbroiled - with seasoned "Bouzy Butter" au Gratin and served with steamed cous cous grains 15.50

Steak Sandwich - sandwich-size charbroiled New York strip steak served on grilled rye bread with a seasoned "Bouzy Butter" au Gratin. Accompanied by French Fried potatoes 11.50



• La Fondue •

English Fondue - a heated pot of aged cheddar "Rarebit Sauce" accompanied by a plate of bread cubes and fresh raw vegetables to dip in the simmering cheese - as you please 9.50
Substitute all fresh fruit or all vegetables 11.50

Swiss Fondue - Your own simmering pot of creamy, wine-flavored, imported Swiss cheese topped with real Kirschwasser brandy. Served with a medley of French bread cubes and raw vegetables 9.95
Substitute all fresh fruit or all vegetables 11.95

Fondue Bourguignonne - a feast for tableside chefs. Spear and fry bite-sized chunks of beef or chicken in hot, sizzling vegetable oil - then dip the tender meat in a choice of six condiment sauces while munching crisp potato "frites" (per person) 13.95
minimum 2 persons/order ask For "Rules"



• Tapas "Little Plates" •

Mushrooms and Escargots - sautéed in spicy Provençal garlic butter, served in an oval dish with crusty French bread to sop up the savory juices **6.50**

Paté Provençal - paté makers take note; ours is a concoction of chicken livers, parsley, 4-spice blend, orange peel and Triple Sec. Served with English crackers and cornichon pickles one....**3.50**
for two....**6.50**

Clams Casino - appetizer serving of Eastern clams baked in shell with a seasoned compound butter topping of spinach, bacon, walnut shavings and freshly grated Parmesan cheese. (Size and number vary according to season) **4.95**

"Bundenfleisch" - a unique Swiss Alps specialty. Naturally air-dried beef sliced wafer-thin and arranged with fresh basil leaves and Provolone cheese. Make your own canapes atop the accompanying poppy seed crackers garnished with a dollop of mustard caper cream **4.95**

Smoked Salmon Tartare - a blend of Nova Scotia smoked salmon with capers, onions, celery root vinaigrette, Dijon mustard and Cognac. Served in lettuce leaf with poppy seed crackers and Belgian endive **4.95**



Wedge of Fried Herb Brie - soft ripening French cheese rolled in crisp bread crumbs and medley of Mediterranean herbs. Served with creamy roast garlic purée **3.95**

Roquefort Crepe - French Bleu cheese fills mini buckwheat crepe flavored with fresh rosemary and pinenuts. Served in mushroom duxelles **4.95**

Portuguese Escabeche of Mahi Mahi - partially sautéed and finished in a marinade of fresh lime juice, olive oil and oregano. Served with slivered onions, julienned sweet peppers and a side of spicy avocado sauce **4.50**

Cold Chicken Tortellini Pasta with Pancetta (cured Italian Bacon), Smoked Mozzarella and Roasted Vegetables - tossed in a fragrant herb-basil dressing **5.95**

Mini Lamb "Souvlakia" - marinated cuts of lamb leg seasoned with oregano, sage and garlic skewered with sweet peppers and onions. Broiled and served over rice and brushed with lamb demiglace flavored with saffron and mint **6.95**

Watching your diet? Bouzy caters to your needs. Our entrées, in many cases, can be prepared without salt, oil or dairy products. Please advise us if you would like this service.

Are we out of your favorite dish? We take great pride in preparing our dishes with the freshest ingredients which, at certain times may not be available.

All the above items can be packaged to take home.

No cigars, please

• Bouzy Favorites •

Basque Omelette - flat, pan-shaped omelette with sautéed sweet peppers, onions, zucchini, tomatoes, baked ham and Parmesan cheese 7.95

Vegetable Stir Fry - quick cooking in the traditional "Wok" keeps veggies crisp. Flavored with ginger and soy sauce and a pinch of garlic, served over rice 7.95
with chicken 11.50

Great Scot Hamburger - served open-faced on grilled rye and topped with our aged cheddar "Rarebit Sauce" and crisp bacon strips. Served with Bouzy "frites" 6.95

• Crepes •

Crepe Brittany - an authentic buckwheat crepe filled with spinach, turkey, cheese, tomato, garlic and cream 8.95

Ratatouille Crepe - all French vegetarians salute! In this special crepe, we have sautéed the traditional Mediterranean vegetables with a handful of Herbs de Provence and topped it with grated goat cheese. 8.75

• Pasta •

Pasta Escargots- six plump snails sautéed in garlic butter, Herbs de Provence and finished al dente with spinach fettuccine and fusilli pastas 9.95

Pasta Ou La La - spinach fettuccine and fusilli pastas prepared al dente and finished with cream, spices and fresh vegetables 8.95

Pasta "Formidable" - tortellini and sea shell pastas in Parmesan and garlic cream with chicken-almond-basil sausage, concassé tomatoes, exotic mushrooms, snow peas, broccoli flowerettes and a sprinkling of minced chives 12.50

• Pizza •

All pizzas are accompanied by two country salads

Shrimp Casino Pizza on Whole Wheat Pita - thin Middle-Eastern bread crust topped with bay shrimps sautéed in Provençal garlic butter, tomatoes, walnuts and Parmesan cheese 9.95

Tunisian Pizza - this award-winning pizza achieved national fame on Elmer Dills' T. V. commentary. Its crisp crust is brushed with olive oil and topped with North African style lamb sausage, Provolone cheese, tomatoes, basil, broccoli, Niçoise olives, fresh mint and grated Parmesan. 9.95

Top Hat Pizza - a "French Calzone" - covered semolina wheat pizza filled with roasted, marinated red onion, concassé tomatoes, fresh basil leaf, chicken-almond sausage, ricotta and goat cheeses 9.95



N.A. — A.C. café

Aperitifs

- Carpano Punt e Mes** - an Italian sweet vermouth which takes its name from the "point and a half" (drops) of bitters that the Turin stockbrokers requested to "improve" their vermouth aperitif.
Enjoy cold with soda or tonic 2.50
- Lillet** - a refreshing, semi-dry French aperitif made from a base of dry white Bordeaux wine, herbs and macerated fruit fortified with a dash of Armagnac brandy 2.75
- Reynac** - "**Pineau des Charentes**" - an intriguing semi-sweet French aperitif made from selected new wines fortified with fine Cognac brandy and aged in oak barrels 2.75
- Cynar** - (say Chee-nahr) an unusual Italian aperitif with an artichoke base, said to reduce cholesterol. It has a peppery, bitter-sweet flavor, served chilled over ice with an orange slice or tall with soda 2.50
- "Tio Pepe" - Fino Sherry** - Spain's national aperitif. Fino is the lightest, driest, pale sherry sipped chilled from the tapered "copita" glass. It has the fresh smell of briny ocean foam and the taste of toasted almonds 2.50
- St. Raphael** - a proprietary delicate bittersweet (mostly sweet) French aperitif made from a base of red wine brandy and quinine 2.50
- Champagne Framboise** - swirl a few droplets of French raspberry syrup inside a flute glass and fill with an "ultra brute" champagne - just a tempting hint of wild berries peeks through the cloak of crisp, effervescent champagne 3.75
- Byrrh** - (say beer) a wine-based bitters from the Basque Pyrénées with a slight sweetness, a trace of quinine and a dose of local mountain herbs 2.50
- "Un Pastis, s'il vous plait"** - the aforementioned request brings you either Ricard or Pernod - 2 brands of the legendary "absinthe". Now distilled without the mind-numbing wormwood, it still typifies the French taste - the alcohol is infused with anise and herb flavorings - it's served with ice in traditional tapered crystal glasses with a side pitcher of water and a small dish of Nicoise olives 3.25
- Pimm's No. 1 Cup** - a popular English sporting drink made from a gin base infused with a variety of citrus fruits and dried peels. Traditionally served with a cucumber slice, it quenches the thirst of polo players, Thames rowers, Ascot jockeys and Bouzy oenophiles. Keep the cup! 2.95

Non-Alcoholic Beverages

"Bouzy Water" by Vittel Grande Source - natural, non-carbonated mineral water from the French Alps. "All waters are NOT created equal" 1/2 liter.... 1.35
1 liter.... 2.25

Orangina - a delicious naturally carbonated French orange soda 1.75

Cabernet Sauvignon Grape Juice - Empire Vineyards - a non-fermented varietal grape juice from the hillside vineyards of Santa Cruz 2.25

Le Cidré - a sparkling apple cider from France, served in a champagne flute 250 ml. split.... 2.50

