

La Bonne Bouchee

12344 Olive Blvd 63141-6443 · +13145766606 · Updated: Jan 14, 2026

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SOUPS 2

French Onion Soup

AVAILABLE OPTIONS

Cup: \$5.45

Bowl: \$7.30

Soupe Du Jour

AVAILABLE OPTIONS

Cup: \$4.35

Bowl: \$5.35

SALADS 7

Salade Nicoise

AVAILABLE OPTIONS

field greens, albacore tuna, red potato, bell pepper, red onion, tomato, eggs, olives, & anchovy in our lemon balsamic dressing

Petit: \$9.00

Full: \$12.05

Salade Maison

\$5.75

mixed greens, tomato carrot cucumber, hearts of palm & croutons with your choice of dressing

Adriatic Chicken Salad

AVAILABLE OPTIONS

grilled chicken breast, mixed greens, herbs, tomato, red onion, olives, feta cheese & croutons in our balsamic vinaigrette

Petit: \$9.95

Full: \$13.25

Fruit & Cheese Plate

\$12.05

brie port salut, 7 gouda, served with fresh seasonal fruit

Vegetarian Salad

AVAILABLE OPTIONS

baby spinach, strawberries, mandarin oranges, red grapes, toasted pecans, red onion, & shaved asiago cheese in our raspberry vinaigrette

Petit: \$8.80

Full: \$11.75

Asian Bay Shrimp Salad

AVAILABLE OPTIONS

mixed greens, shrimp, napa cabbage, julienne of bell pepper, carrots, snow pea pods, red onion, scallions, served with oriental vinaigrette

Petit: \$9.00

Full: \$13.25

La Bonne Bouchee Chicken Salad

AVAILABLE OPTIONS

our chicken salad on mixed greens, cucumber, carrot, tomato & eggs with your choice of dressing of choice

Petit: \$8.80

Full: \$11.75

SANDWICHES 5

La Bonne Bouchee's Classic Chicken Salad

\$10.25

prepared with poached chicken, toasted almonds, and house made mayonnaise on your choice of bread

Smoked Turkey Breast	\$10.25
deli-sliced smoked turkey, herbed havarti cheese, lettuce, tomato, & almond pesto mayonnaise on your bread of choice	
Vegetable Sandwich	\$9.75
fresh spinach, tomato, herbed havarti cheese, shaved red onion, basil artichoke mayonnaise on your bread of choice	
Slow Roasted Top Round Of Boeuf	\$11.50
sliced roast beef, monterey jack cheese, lettuce, tomato and southwestern ranch mayonnaise on ciabatta bread	
La Salade De Thon	\$10.25
albacore tuna, chopped egg, pickle relish, and house made mayonnaise on your bread of choice	

HOUSE SPECIALTIES 12

Quiche Lorraine	AVAILABLE OPTIONS
smoked ham, bacon and swiss cheese	Half: \$7.20 Full: \$9.10
Quiche Du Jour	AVAILABLE OPTIONS
please see your server for today quiche	Half: \$7.20 Full: \$9.10
Le Croque Monsieur	\$9.40
grilled ham and swiss cheese sandwich on white bread, topped with creamy bechamel sauce	
Les Crepes Aux Fruits De Mer Et Aux Epinards	AVAILABLE OPTIONS
baked crepes with shrimp, crab, and spinach, topped with tarragon lobster and mornay sauce	Half: \$8.20 Full: \$13.50
Pan-seared Chicken Breast	\$13.75
chicken breast, lemon caper supreme sauce, with mushrooms & dijon mustard, served with white & wild rice & the vegetable du jour	
Le Vol Au Vent	\$12.10
puff pastry, filled with chicken breast and mushrooms, in a supreme served with vegetable du jour	
La Bonne Bouchee Aux Crevettes	\$13.05
puff pastry shell with shrimp, mushrooms, julienne of carrots, and green beans in a tarragon lobster sauce	
Sauteed Tilapia	\$14.25
tilapia, asparagus, leek, mushroom, tomato, & tarragon butter sauce, served with white and wild rice pilaf & our vegetable du jour	
Croissant Au Jambon Et Fromage	\$9.10
ham and swiss cheese on a butter croissant topped with bechamel sauce	
Bay Shrimp Pasta	\$13.75
bay shrimp, farfalle pasta, asparagus, mushrooms, garlic, roasted red peppers cream sauce & asiago cheese sauce	

Create Your Own Omelette

choose 3 items: ham, green pepper, spinach, mushroom, tomato, onion, bacon, cheddar, or swiss, served with vegetable du jour

AVAILABLE OPTIONS

\$11.50

Additional Item: \$0.85

Egg Whites Only:

\$0.50

Light Continental

your choice of fresh pastry, served with juice & coffee

\$5.95

FRESH FRUIT TART ⁴

Petit Fruit Tart

strawberry, raspberry, blackberry, blueberry, kiwi & assorted fruit varieties

Large Fruit Tart

whole strawberries, pineapple & kiwi (serves 6-8)

Special Fruit Tart

sliced strawberries, pineapple & kiwi, grapes & other seasonal berries & fruit (serves 6-8)

Sweetheart Tart

section of fresh seasonal fruits and berries (serves 6)

SMALL PASTRIES ³

Assorted Pastries

petit fours, eclairs, strawberry cheesecake, creme brulee, tiramisu, cappuccino mousse, lemon custard tarts, baba au rum, strawberry flower tart, fresh fruit tarts, & napoleons

Assorted Cookies

madeleines, florentines, linzer cookies, almond macaroons, meringues, biscotti, chocolate chunk, oatmeal raisin, m&m, double chocolate chunk, & fun animal cookies

Chocolates

chocolates-covered strawberries, truffle& rum balls

CAKES ¹¹

Strawberry Mousseline Cake

yellow cake layered with vanilla mousse & strawberry slices, iced in white buttercream, sliced almonds, & topped with fresh fruit

Four Flavour Cake

moist chocolate cake layered with four mousses vanilla, mocha, chocolate, & praline, iced with white butter cream & chocolate sprinkles

Chocolate Mousse Cake

chocolate cake layered with chocolate mousse & adorned with dark chocolate ruffles

Pineapple Cake

white cake layered with white mousse & pineapple, iced with white butter cream & pineapple

Carrot Cake

carrot cake layered with cream cheese filling, gently pressed with angel hair coconut, & decorated with cream cheese carrots

Raspberry-lemon Cake

white cake layered with lemon filling, vanilla mousse, & fresh raspberries, iced with white butter cream

Raspberry Cake

white cake layered with vanilla mousse & raspberries, adorned with white chocolate shavings & ruffles

Black Forest Cake

chocolate cake layered with chocolate mousse, whipped cream, & cherries, iced with chocolate buttercream, shaved chocolate, whipped cream, & cherries. also available in strawberry

Mocha Cake

white cake layered with mocha mousse, iced with mocha butter cream, & sliced almonds

Sacher Torte

thin layers of chocolate cake layered with chocolate ganache & raspberry marmalade, iced with chocolate ganache & sprinkles

German Chocolate Cake

chocolate cake layered with coconut pecan filling & chocolate mousse, iced with chocolate butter cream, coconut pecan filling, & chopped pecans
