



LA GRANDE
BOUCHERIE
CHICAGO

MENUS

La Grande Boucherie Chicago, led by Executive Chef Michael Taus, offers a menu featuring prime steaks and classic French dishes, combining the best of French and Midwestern flavors.

We present our standard prix-fixe event menus and are open to developing a tailored offering depending on event needs and specific requirements.

Joie de Vivre

LUNCH

\$55 per person (3 appetizers, 3 entrées)

Served Monday-Friday 11am-4pm



HORS D'OEUVRES (Choose 3)

Caesar Salad

Croutons, Parmesan

Winter Salad

Mâche, poached pear, beets, whipped goat cheese, candied walnuts, spiced orange vinaigrette

Steak Tartare

Beef tenderloin, capers, cornichons, shallots, quail egg, crostini

Soupe a l'Ognion

Traditional French onion soup, croutons, Gruyère

Les Escargots

Snails, shallots, lemon, parsley, garlic butter

Butternut Squash Bisque

Brioche croutons, spiced pumpkin seeds, crème fraîche

ENTREES (Choose 3)

Eggplant Gâteau

Provençal style ratatouille ragoût

Parisienne Gnocchi

Mushrooms, winter squash, Niçoise olives, brown butter-pumpkin Nage

Grilled Chicken Paillard

Grilled free range chicken breast, petite mesclun salad, tarragon-mustard beurre blanc

Boucherie Burger

Grilled chuck patties, maple glazed bacon, Gruyère cheese, house b&b pickles, pommes frites, crispy onions, remoulade sauce

Papillote of Faroe Islands Salmon

Heirloom cauliflower, fingerling potatoes, lemon, trumpet mushrooms, truffle

French Dip

Roasted Ribeye, Gruyère, horseradish, pommes frites, au jus

Omelette au Choix

Jambon, Gruyère (+\$5), Champignon, Gruyère (+\$5)



LUNCH

Premium Options

Served Monday-Friday 11am-4pm



DESSERTS +\$15

Basque Cheesecake

*Served with vanilla crème fraîche with choice of sauce: mixed berry coulis/chocolate sauce/sea salt caramel
Extra sauce: \$3*

Crème Brûlée

Soft and creamy vanilla Malagasy crème brûlée

Comme un Choux Paris-Brest

Choux pastry, banana gel, caramelized peanuts, peanut crème légère, banana crème anglaise

Lady Daisy

Pineapple/lime brunoise, vanilla mousse, passion fruit jelly, crumble

**A custom menu can be made available upon request within our offer.
For more info please contact us.*

*ADMINISTRATIVE FEE: All charges incurred in connection with the event, excluding gratuities to the service staff, are subject to a 3% administrative fee
Beverages are charged upon consumption for seated events.*







BRUNCH

\$65 per person (3 appetizers, 3 entrées)

Served Saturday & Sunday 9am-3pm



HORS D'OEUVRES (Choose 3)

Soupe a l'Ognion

Traditional French onion soup, croutons, Gruyère

Salade de Fruits

Fruit Salad

Granola

Yogurt, mixed berries, banana

Caesar Salad

Romaine, Parmesan

Les Escargots

Snails, shallots, lemon, parsley, garlic butter

ENTREES (Choose 3)

Lyonnaise Salad

Maple glazed bacon, soft, cooked eggs, brioche croutons, shallot, bacon vinaigrette

Eggplant Gâteau

Provençal style ratatouille ragoût

Eggs Benedict

English muffin, jambon, Hollandaise sauce

Toast Avocat et Tomate

Avocado toast, lemon, eggs

Jambon et Gruyère

Jambon de Bayonne, Gruyère, baguette

Boucherie Burger

Grilled chuck patties, maple glazed bacon, Gruyère cheese, house b&b pickles, pommes frites, crispy onions, remoulade sauce

Tartine de Saumon Fumé

Herbed cream cheese, capers, tomatoes, pickled red onion

Boeuf Bourguignon

Red wine reduction, baby carrots, mushrooms, pearl onions lardon, confit fingerling potatoes

DESSERT (Choice of)

Basque Cheesecake

Served with vanilla crème fraîche with choice of sauce:

mixed berry coulis/chocolate sauce/sea salt caramel

Extra sauce: \$3

Crème Brûlée

Soft and creamy vanilla Malagasy crème brûlée

Comme un Choux Paris-Brest

Choux pastry, banana gel, caramelized peanuts, peanut crème légère, banana crème anglaise

Lady Daisy

Pineapple/lime brunoise, vanilla mousse, passion fruit jelly, crumble

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DINNER

Tier 1

\$90 per person (3 appetizers, 3 entrées)

Served everyday starting at 5pm



HORS D'OEUVRES (Choose 3)

Soupe a l'Ognion

Traditional French onion soup, croutons, Gruyère

Caesar Salad

Romaine, Parmesan

Lyonnaise Salad

Maple glazed bacon, soft, cooked eggs, brioche croutons, shallot, bacon vinaigrette

Butternut Squash Bisque

Brioche croutons, spiced pumpkin seeds, crème fraîche

Les Escargots

Snails, shallots, lemon, parsley, garlic butter

ENTREES (Choose 3)

Eggplant Gâteau

Provençal style ratatouille ragoût

Parisienne Gnocchi

Mushrooms, winter squash, Niçoise olives, brown butter-pumpkin Nage

Boeuf Bourguignon

Red wine reduction, baby carrots, mushrooms, pearl onions lardon, confit fingerling potatoes

Roasted Chicken

Traditional roasted half chicken, seasonal vegetables, natural jus

8 oz Flat Iron Steak

Served with hand-cut pommes frites

Papillote of Faroe Islands Salmon

Heirloom cauliflower, fingerling potatoes, lemon, trumpet mushrooms, truffle

Boucherie Burger

Grilled chuck patties, maple glazed bacon, Gruyère cheese, house b&b pickles, pommes frites, crispy onions, remoulade sauce

DESSERT (Choice of)

Basque Cheesecake

Served with vanilla crème fraîche with choice of sauce:
mixed berry coulis/chocolate sauce/sea salt caramel
Extra sauce: \$3

Crème Brûlée

Soft and creamy vanilla Malagasy crème brûlée

Comme un Choux Paris-Brest

Choux pastry, banana gel, caramelized peanuts, peanut crème légère, banana crème anglaise

Lady Daisy

Pineapple/lime brunoise, vanilla mousse, passion fruit jelly, crumble

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DINNER

Tier 2

\$115 per person (3 appetizers, 3 entrées)

Served everyday starting at 5pm



HORS D'OEUVRES (Choose 3)

Soupe a l'Ognion

Traditional French onion soup, croutons, Gruyère

Caesar Salad

Romaine, Parmesan

Butternut Squash Bisque

Brioche croutons, spiced pumpkin seeds, crème fraîche

Steak Tartare

Beef tenderloin, capers, cornichons, shallots, quail egg, crostini

Les Escargots

Snails, shallots, lemon, parsley, garlic butter

Foie Gras Torchon

Homemade duck foie gras roulade, red onion jam

ENTREES (Choose 3)

Eggplant Gâteau

Provençal style ratatouille ragoût

Crab Spaghetti

Homemade spaghetti, lump crab, roasted cherry tomatoes, lemon crème, gremolata, caviar

Roasted Chicken

Traditional roasted half chicken, seasonal vegetables, natural jus

Papillote of Faroe Islands Salmon

Heirloom cauliflower, fingerling potatoes, lemon, trumpet mushrooms, truffle

Coquilles Saint-Jacques

Seared scallops, forest mushrooms cream, sunchokes

Prime Steak Frites

8 oz Filet Mignon

Served with hand-cut pommes frites

DESSERT

Basque Cheesecake

Served with vanilla crème fraîche with choice of sauce: mixed berry coulis/chocolate sauce/sea salt caramel
Extra sauce: \$3

Crème Brûlée

Soft and creamy vanilla Malagasy crème brûlée

Comme un Choux Paris-Brest

Choux pastry, banana gel, caramelized peanuts, peanut crème légère, banana crème anglaise

Lady Daisy

Pineapple/lime brunoise, vanilla mousse, passion fruit jelly, crumble



DINNER

Tier 2

Premium Options

Served everyday starting at 5pm



Plateau de Fruits de Mer +\$125

Oysters, shrimp cocktail, clams
(serves 2-3 people)

Côte de Boeuf pour Deux +\$175

48 oz tomahawk ribeye, herb roasted bone marrow, Bordelaise
(serves 2 people)

Plateau du Boucher +\$315

Large format signature plate with house selection of sauces and dry-aged meat, filet mignon, bavette steak & bone in NY strip
(serves 4-6 people)

Confit de Cochon de Lait +\$600

Whole confit suckling pig with red cabbage and roasted apples
(serves 8-10 people, must be ordered at least 72 hours in advance)

Homard Thermidor +\$100

Lobster, Gruyère, béchamel, roasted potato, brandy
(serves 2 people)

FROMAGE BOARD

Served With Quince Jelly, Spiced Walnuts, Dried Fruit, Toasted Bread

Saint-André / Petit Basque / Roquefort / Camembert

CHARCUTERIE BOARD

Served with grain mustard, cornichon, olives, toasted bread

Mortadelle / Jambon De Bayonne / Prosciutto /

Pâté De Campagne

Shrimp + Oysters +Seafood Salad

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DINNER

Tier 3

\$145 per person (3 appetizers, 3 entrées)

Served everyday starting at 5pm



HORS D'OEUVRES (Choose 3)

Soupe a l'Ognion

Traditional French onion soup, croutons, Gruyère

Butternut Squash Bisque

Brioche croutons, spiced pumpkin seeds, crème fraîche

Nicoise Salad

Ahi tuna, baby oak greens, haricot verts, potatoes, olives, anchovies, egg, red wine vinaigrette

Lyonnaise Salad

Maple glazed bacon, soft cooked eggs, brioche croutons, shallot, bacon vinaigrette

Wagyu Carpaccio

Salt brick, lemon aioli, extra virgin olive oil, black pepper, truffle pecorino, toast points

Les Escargots

Snails, shallots, lemon, parsley, garlic butter

ENTREES (Choose 3)

Eggplant Gâteau

Provençal style ratatouille ragoût

Duck Cassoulet

Duck breast, cont, cannellini bean, Toulouse Sausage, natural jus

Roasted Chicken

Traditional roasted half chicken, seasonal vegetables, natural jus

Papillote of Faroe Islands Salmon

Heirloom cauliflower, fingerling potatoes, lemon, trumpet mushrooms, truffle

Prime Steak Frites

8 oz Filet Mignon

Coquilles Saint-Jacques

Seared scallops, forest mushrooms cream, sunchokes

DESSERT

Basque Cheesecake

Served with vanilla crème fraîche with choice of sauce: mixed berry coulis/chocolate sauce/sea salt caramel
Extra sauce: \$3

Crème Brûlée

Soft and creamy vanilla Malagasy crème brûlée

Comme un Choux Paris-Brest

Choux pastry, banana gel, caramelized peanuts, peanut crème légère, banana crème anglaise

Lady Daisy

Pineapple/lime brunoise, vanilla mousse, passion fruit jelly, crumble



DINNER

Tier 3

Premium Options

Served everyday starting at 5pm



Plateau de Fruits de Mer +\$125

Oysters, shrimp cocktail, clams
(serves 2-3 people)

Côte de Boeuf pour Deux +\$175

48 oz tomahawk ribeye, herb roasted bone marrow, Bordelaise
(serves 2 people)

Plateau du Boucher +\$315

Large format signature plate with house selection of sauces and dry-aged meat, filet mignon, bavette steak & bone in NY strip
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Confit de Cochon de Lait +\$600

Whole confit suckling pig with red cabbage and roasted apples
(serves 8-10 people, must be ordered at least 72 hours in advance)

Homard Thermidor +\$100

Lobster, Gruyère, béchamel, roasted potato, brandy
(serves 2 people)

FAMILY STYLE ADD-ONS +\$27

FROMAGE BOARD

Served With Quince Jelly, Spiced Walnuts, Dried Fruit, Toasted Bread

Saint-André / Petit Basque / Roquefort / Camembert

CHARCUTERIE BOARD

Served with grain mustard, cornichon, olives, toasted bread

Mortadelle / Jambon De Bayonne / Prosciutto /

Pâté De Campagne

Shrimp + Oysters + Seafood Salad

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