



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*

#### Salade Jardinière

*Creamy lemon vinaigrette, crispy shallots, bibb lettuce*

#### Steak Tartare

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

#### Soupe à l'Oignon

*Traditional French onion soup, croutons, Gruyère*

#### Gazpacho

*Cold tomato velouté, extra virgin olive oil,  
cantaloupe, basil, sherry vinegar*

#### Les Escargots

*Snails, shallots, lemon, parsley, garlic butter*

### ENTREES (Choose 3)

#### Artichoke Bolognese

*Tagliatelle pasta, tomato, mirepoix, oregano,  
roasted garlic, Fontina cheese*

#### Nicoise Salad

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

#### Grilled Chicken Paillard

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

#### Boucherie Burger

*8 oz Wagyu burger, remoulade sauce, crispy onion whisps,  
Gruyère, lettuce, tomato*

#### Saumon

*Leeks vinaigrette, Champagne caviar sauce,  
hazelnut crumble*

#### 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*

#### Mousse au Chocolat

*Valrhona 62% dark chocolate mousse, cocoa nibs,  
mixed berry sauce, fresh raspberries,  
warm dark chocolate sauce*

*\*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.*





**BOUCHERIE**



# BRUNCH

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

Served Saturday & Sunday 9am-3pm



## HORS D'OEUVRES (Choose 3)

### Soupe a l'Oignon

*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)

### Salade Jardinière

*Creamy lemon vinaigrette, crispy shallots, bibb lettuce*

### Artichoke Bolognese

*Tagliatelle pasta, tomato, mirepoix, oregano, roasted garlic, Fontina cheese*

### 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

*8 oz Wagyu burger, remoulade sauce, crispy onion whisps, Gruyère, lettuce, tomato*

### Tartine de Saumon Fumé

*Herbed cream cheese, capers, tomatoes, pickled red onion*

### Boeuf Bourguignon

*Traditional French braised beef, carrots, mushrooms, bacon, pearl onion, served in a cuvette*

## 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*

### Mousse au Chocolat

*Valrhona 62% dark chocolate mousse, cocoa nibs, mixed berry sauce, fresh raspberries, warm dark chocolate sauce*

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ERIE



## DINNER

### Tier 1

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

Served everyday



#### HORS D'OEUVRES (Choose 3)

##### Soupe a l'Ognion

*Traditional French onion soup, croutons, Gruyère*

##### Gazpacho

*Cold tomato velouté, extra virgin olive oil, cantaloupe, basil, sherry vinegar*

##### Caesar Salad

*Romaine, Parmesan*

##### Salade Jardinière

*Creamy lemon vinaigrette, crispy shallots, bibb lettuce*

##### Les Escargots

*Snails, shallots, lemon, parsley, garlic butter*

#### ENTREES (Choose 3)

##### Artichoke Bolognese

*Tagliatelle pasta, tomato, mirepoix, oregano, roasted garlic, Fontina cheese*

##### Boeuf Bourguignon

*Traditional French braised beef, carrots, mushrooms, bacon, pearl onion, served in a cuvette*

##### Roasted Chicken

*Traditional roasted half chicken, seasonal vegetables, natural jus*

##### 8 oz Flat Iron Steak

*Served with hand-cut pommes frites*

##### Saumon

*Leeks vinaigrette, Champagne caviar sauce, hazelnut crumble*

##### Boucherie Burger

*8 oz Wagyu burger, remoulade sauce, crispy onion whisps, Gruyère, lettuce, tomato*

#### 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*

##### Mousse au Chocolat

*Valrhona 62% dark chocolate mousse, cocoa nibs, mixed berry sauce,  
fresh raspberries, warm dark chocolate sauce*

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## DINNER

### Tier 2

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

Served everyday



#### HORS D'OEUVRES (Choose 3)

##### Soupe a l'Oignon

*Traditional French onion soup, croutons, Gruyère*

##### Gazpacho

*Cold tomato velouté, extra virgin olive oil, cantaloupe, basil, sherry vinegar*

##### Caesar Salad

*Romaine, Parmesan*

##### Steak Tartare

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

##### Les Escargots

*Snails, shallots, lemon, parsley, garlic butter*

##### Mousse de Foie Gras

*Homemade duck liver mousse, cherries, crostini*

#### ENTREES (Choose 3)

##### Artichoke Bolognese

*Tagliatelle pasta, tomato, mirepoix, oregano, roasted garlic, Fontina cheese*

##### Crab Spaghetti

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

##### Roasted Chicken

*Traditional roasted half chicken, seasonal vegetables, natural jus*

##### Saumon

*Leeks vinaigrette, Champagne caviar sauce, hazelnut crumble*

##### Crusted Whitefish

*Green asparagus, velouté, pickled shallots, herb oil, crispy garlic*

##### 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*

##### Mousse au Chocolat

*Valrhona 62% dark chocolate mousse, cocoa nibs, mixed berry sauce, fresh raspberries, warm dark chocolate sauce*



## DINNER

### Tier 2

#### Premium Options

Served everyday



##### 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



#### HORS D'OEUVRES (Choose 3)

##### Soupe a l'Oignon

*Traditional French onion soup, croutons, Gruyère*

##### Gazpacho

*Cold tomato velouté, extra virgin olive oil, cantaloupe, basil, sherry vinegar*

##### Nicoise Salad

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

##### Salade Jardinière

*Creamy lemon vinaigrette, crispy shallots, bibb lettuce*

##### Yellowfin Tuna Carpaccio

*Capers, extra virgin olive oil, citrus vinaigrette*

##### Les Escargots

*Snails, shallots, lemon, parsley, garlic butter*

#### ENTREES (Choose 3)

##### Artichoke Bolognese

*Tagliatelle pasta, tomato, mirepoix, oregano, roasted garlic, Fontina cheese*

##### Grilled Swordfish

*Yellow heirloom tomato, hazelnuts, herb salad, grilled lemon*

##### Roasted Chicken

*Traditional roasted half chicken, seasonal vegetables, natural jus*

##### Saumon

*Leeks vinaigrette, Champagne caviar sauce, hazelnut crumble*

##### Prime Steak Frites

*8 oz Filet Mignon*

##### New York Strip Frites

*10 oz New York Strip*

#### 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*

##### Mousse au Chocolat

*Valrhona 62% dark chocolate mousse, cocoa nibs, mixed berry sauce, fresh raspberries, warm dark chocolate sauce*



## DINNER

### Tier 3

#### Premium Options

Served everyday



##### 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)*

#### FAMILY STYLE ADD-ONS +\$29

##### 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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