



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)

Eggplant Gâteau

Provençal style ratatouille ragoût

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 4% 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 à 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

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

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 (Choose 1)

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 1

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

Served everyday



HORS D'OEUVRES (Choose 3)

Soupe à l'Oignon

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)

Eggplant Gâteau

Provençal style ratatouille ragoût

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 (Choose 1)

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 à 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)

Eggplant Gâteau

Provençal style ratatouille ragoût

Gnocchi à la Parisienne

Mushrooms, summer squash, Niçoise olives, cherry tomato, brown butter nage

Roasted Chicken

Traditional roasted half chicken, seasonal vegetables, natural jus

Saumon

Leeks vinaigrette, Champagne caviar sauce, hazelnut crumble

Crab Spaghetti

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

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 +\$185

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

Chef's Selection of Artisanal Cheeses

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

CHARCUTERIE BOARD

Chef's Selection of Cured Meats

Served with grain mustard, cornichon, olives, toasted bread

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 à l'Oignon

Traditional French onion soup, croutons, Gruyère

Gazpacho

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

Niçoise Salad

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

Steak Tartare

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

Yellowfin Tuna Carpaccio

Capers, extra virgin olive oil, citrus vinaigrette

Les Escargots

Snails, shallots, lemon, parsley, garlic butter

ENTREES (Choose 3)

Eggplant Gâteau

Provençal style ratatouille ragoût

Broiled Branzino

Potatoes, peppers, fine herbs, roasted 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 +\$185

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

FROMAGE BOARD

Chef's Selection of Artisanal Cheeses

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

CHARCUTERIE BOARD

Chef's Selection of Cured Meats

Served with grain mustard, cornichon, olives, toasted bread

Shrimp + Oysters + Seafood Salad

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