

MON CHOU CHOU

RESTAURANT WEEK

AUG. 8 - AUG 29, 2026

LUNCH \$30

FIRST COURSE

GAZPACHO ANDALOU

Chilled Spanish Style Tomato Soup

OR

CHÈVRE CHAUD

Salade Mesclun, Balsamic and Dry Figs

SECOND COURSE

PANKO RAINBOW TROUT

Panko Crusted, Jasmine Rice, Brown Butter Caper Sauce

OR

ROTISSERIE CHICKEN

1/4 Chicken, Au Jus, Pomme Frites

THIRD COURSE

CLASSIC CRÈME BRÛLÉE

OR

PROFITEROLES

Price does not include sales tax and gratuity. No substitutions or splits please. A portion of your purchase will be donated to Culinaria San Antonio. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. Please notify us of any food allergies or sensitivities.

MON CHOU CHOU

RESTAURANT WEEK

AUG. 8 - AUG 29, 2026

DINNER \$55

FIRST COURSE

GAZPACHO ANDALOU

Chilled Spanish Style Tomato Soup,

OR

CHÈVRE CHAUD

Salade Mesclun, Balsamic and Dry Figs

SECOND COURSE

PANKO RAINBOW TROUT

Panko Crusted, Jasmine Rice, Brown Butter Caper Sauce

OR

ROTISSERIE CHICKEN

1/4 Chicken, Au Jus, Pomme Frites

OR

PETITE STEAK FRITES

7 oz Prime Steak, Maître d'Hôtel Butter,
Pommes Frites

THIRD COURSE

CLASSIC CRÈME BRÛLÉE

OR

PROFITEROLES

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