

RESTAURANT WEEK \$35 BRUNCH PRIX FIXE

JAN 27 - FEB 2 SATURDAY - SUNDAY 10 AM - 4 PM

La Grande BOUCHERIE

WASHINGTON D.C.



HORS D'OEUVRES

Pear Salad

Arugula mix, dried cranberries, goat cheese, ginger honey dressing

Soupe de Potirons

*Roasted butternut squash velouté,
apple crisps and cognac scented whipped cream*

Brussels Sprouts

Crispy Brussels sprouts & apricots jelly



PLATS PRINCIPAUX

Toast Avocat et Tomate

Avocado toast, lemon, eggs

Eggs Benedict

English muffin, jambon, Hollandaise sauce

Paillard de Poulet

Grilled chicken, butter sauce, petite salade



DESSERT

Basque Chocolate Cheesecake

Served with mixed berry sauce

Seasonal fruit Tart

Fresh fruit, vanilla crème légère



**These items are served raw, undercooked or cooked to order.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.