

# RESTAURANT WEEK \$35 LUNCH PRIX FIXE

JAN 27 - FEB 2 MONDAY - FRIDAY 11 AM - 4 PM

## La Grande BOUCHERIE

WASHINGTON D.C.



### HORS D'OEUVRES

#### Soupe à l'Oignon

*Traditional French onion soup, croutons and Gruyère*

#### \*Salade César

*Croutons, Parmesan*

#### \*Wagyu Carpaccio

*Truffle mayo, horseradish, capers*



### PLATS PRINCIPAUX

#### Le Croque Madame

*Jambon, Gruyère, egg, sourdough bread, petite salad*

#### Spaghettis à La Bolognaise

*Beef and veal ragu, tomatoes, fresh pasta, ricotta salata*

#### 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.*