

RESTAURANT WEEK \$35 LUNCH PRIX FIXE

AUG 24 - SEP 6 MONDAY - FRIDAY 11 AM - 4 PM

La Grande BOUCHERIE

WASHINGTON D.C.



HORS D'OEUVRES

Gazpacho

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

*Salade César

Croutons, Parmesan, anchovies

*Small Steak Tartare

Beef tenderloin, capers, cornichons, shallots, quail egg

PLATS PRINCIPAUX

Omelette au Choix

Jambon & Gruyère (+\$5), Champignon & Gruyère (+\$5)

Le Croque Monsieur

Jambon, Gruyère, brioche, petite salade

Le Parisien

French baguette, jambon de Paris, Comté 12 months, whipped salted butter, Dijon mustard, cornichons

Paillard de Poulet (+\$10)

Thin grilled free range chicken breast, mesclun salad, Vierge sauce

DESSERT

Apricot Clafouti

Generously garnished with apricot, served warm

Coffee/Chocolate Tart

Coffee infused cream, 72% Valrhona dark chocolate ganache



**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. This charge is not a gratuity paid to staff and is not a payment for services rendered. You may request to have this taken off your check.

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