

RESTAURANT WEEK \$65 DINNER PRIX FIXE

AUG 24 - SEP 6 MONDAY - SUNDAY 5 PM - 11 PM

La Grande BOUCHERIE

WASHINGTON D.C.



HORS D'OEUVRES

Soupe à l'Oignon

Traditional French onion soup, croutons, Gruyère

*Small Steak Tartare

Beef tenderloin, capers, cornichons, shallots, quail egg

Les Escargots

Snails, shallots, lemon, parsley, garlic butter

PLATS PRINCIPAUX

Artichoke Bolognese

Wagyu blend, remoulade sauce, Gruyère, crispy onions, hand-cut pommes frites

*Boucherie Burger

Wagyu blend, remoulade sauce, Gruyère, crispy onions, hand-cut pommes frites

*Saumon

Leeks vinaigrette, Champagne caviar sauce, hazelnut crumble

*Prime Steak Frites (+\$15)

10 oz NY strip steak, herb butter, pommes frites

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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