

RESTAURANT WEEK \$60 DINNER PRIX FIXE

JUL 20 - SEP 4 MONDAY - FRIDAY 5 PM - 11 PM

PETITE BOUCHERIE

WEST VILLAGE

HORS D'OEUVRES

Soupe à L'Oignon

Traditional French onion soup, croutons, Gruyère

Salade Jardinière

Creamy lemon vinaigrette, crispy shallots, bibb lettuce

Crispy Baby Artichokes

Orange, Niçoise olives, herbs crème fraîche

*Prime Steak Tartare (+\$10)

*Beef tenderloin, capers, cornichons,
shallots, quail egg, crostini*

PLATS PRINCIPAUX

*La Salade Niçoise

*Ahi tuna, baby oak greens, haricot verts,
potatoes, olives, anchovies, egg, red wine vinaigrette*

*Boucherie Burger

*6 oz Wagyu burger, remoulade sauce,
crispy onion whisps, Gruyère, lettuce, tomato*

Poulet aux Champignons

*Pan-roasted chicken breast,
pommes purée, mushroom sauce*

*Saumon (+\$10)

*6 oz Salmon, leeks vinaigrette,
Champagne caviar sauce, hazelnut crumble*

DESSERT

Apricot Clafouti

Generously garnished with apricot, served warm

Coffee/Chocolate Tart

*Coffee infused cream, 72% Valrhona
dark chocolate ganache*

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AUG 16
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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RESTAURANT WEEK \$45 LUNCH PRIX FIXE

JUL 20 - SEP 4 MONDAY - FRIDAY 11 AM - 4 PM

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PLATS PRINCIPAUX

Parisienne

*Bistro ham, Gruyère, on toasted baguette
with dijon, cornichon, petite salade*

Le Croque Monsieur

Jambon, Gruyère, sourdough bread, petite salade

*Boucherie Burger

*6 oz Wagyu burger, remoulade sauce,
crispy onion whisps, Gruyère, lettuce, tomato*

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