

# RESTAURANT WEEK \$35 BRUNCH PRIX FIXE

AUG 17 - 18 SATURDAY - SUNDAY 10 AM - 4 PM

## La Grande BOUCHERIE

WASHINGTON D.C.



### HORS D'OEUVRES

**\*Petit Tartare de Thon Croûte**

*Tuna tartare, crushed avocado  
and grapefruit citrus salad*

**Petite Soupe Gaspacho Réfrigérée**

*Tomato gazpacho, cucumbers, tomatoes,  
croutons and EVOO*

**Petite Pastèque et Fête**

*Watermelon salad, balsamic, mint*

### PLATS PRINCIPAUX

**Eggs Benedict**

*English muffin, jambon, Hollandaise sauce*

**Omelette**

*Organic free range eggs, herbal roasted potatoes*

**Toast Avocat et Tomate**

*Avocado toast, lemon, eggs*

**Pain Perdu**

*Mixed berries & maple syrup*

**Granola**

*Yogurt, mixed berries, bananas*

### DESSERT

**Mini Madeleines**

*Citrus and praline madeleines freshly baked*

**A Scoop of Ice Cream or Sorbet**

*Ice creams: Vanilla/Chocolate/Pistachio  
Sorbet: Raspberry/Lemon/Passion fruit*



*\*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.*