



## ***Boucherie Menu***

<https://menulist.menu>

99 7th Avenue South New York, NY 10014, United States  
(+1)2128371616 - <https://boucherieus.com/>

The menu of Boucherie from New York includes **249** meals. On average, **meals or drinks on [the menu](#)** cost about \$33.5. The categories can be viewed on the menu below. What [Hattie Schneider](#) likes about Boucherie:

Came for Saturday Brunch, been seated by very pleasant hostess i think she's asian. The food is amazing! Omelette is the best. Our server iryana is the best. We will be back again. [read more](#). The rooms in the restaurant are wheelchair accessible and can also be used with a wheelchair or physiological disabilities, Depending on the weather, you can also sit outside and eat and drink. What [Crystal Dickens](#) doesn't like about Boucherie:

So I've eaten here before and actually had a decent meal. We arrived got seated and it was fine and our appetizers were good. Our waitress was good but we ordered \$175 châteaubriand. The cut of meat is supposed to be excellent the best there is, but instead they served us one that had giant fat veins in it, and was tough cut and eat. We explain that to the waitress, and they offered to give us a new one, but we had... [read more](#). At Boucherie from New York they serve various fine French meals, At the bar, you can relax with a *freshly tapped beer* or other alcoholic and non-alcoholic drinks. If you decide to come for breakfast, a versatile brunch is ready for you.

# Boucherie Menu



## Salads

SALAD

## Eggs & Pancakes

OMELETTE

## Mains

BOEUF BOURGUIGNON \$46.0

## Burgers

WAGYU BURGER \$39.0

## Antipasti

ROQUEFORT

## Salad

CAESAR SALAD

## Starters & Salads

FRIES

## Breakfast

PAIN AU CHOCOLAT

## Pizza

RATATOUILLE \$14.0

## Little things

CROISSANT

## Pâtisserie

CROISSANT AUX AMANDES

## Steaks

STEAK FRITES \$52.0

## Indian

CHAI TEA MIXTURE

## Spirits

HINE VSOP \$20.0

## Paleo Bars

PECAN PIE

## Croque

MADAME \$21.0

## American Food

EGGS BENEDICT \$28.0

## Prego's Croques

MONSIEUR \$19.0

## Snails

ESCARGOTS \$26.0

## Whisky

SUNTORY TOKI \$18.0

## VIP Drinks

BOMBAY SAPPHIRE \$16.0

## Aperitifs

LILLET ROSÉ SPRITZ

# Boucherie Menu



## **Pasta - Nudelgerichte (kleine Portion)**

TAGLIATELLE AL RAGÙ \$31.0

## **Salades**

LA SALADE DE BETTERAVES AU COMTÉ \$26.0

## **Hot drinks**

TEA

## **Bakery**

PAIN AUX RAISINS

## **Breakfast Menu**

GRANOLA \$23.0

## **Soups & Starters**

SOUPE À L'OIGNON \$21.0

## **Entree**

CHICKEN PAILLARD \$32.0

## **Soups and Starters**

PIGS IN A BLANKET

## **Les tarts**

FLAN PARISIEN \$17.0

## **Modifiers**

AGUA,

## **Sparkling**

BRUT, BOUVET, CREMANT DE LOIRE, '20

## **Bourbon**

BULLEIT \$19.0

## **Plates**

PAIN PERDU \$26.0

## **Highlands**

GLENMORANGIE, NECTAR D'OR \$19.0

## **Armagnac**

CHATEAU DE LAUBADE XO \$20.0

## **Eau de Vie**

TRIMBACH, POIRE WILLIAM \$18.0

## **Delicious Sandwiches**

STEAK SANDWICH \$32.0

## **Turf**

BEEF SLIDERS

## **Brandies**

REMY MARTIN XO \$50.0

## **Organic Eggs**

STEAK AUX CEUFS \$44.0

## **Viandes**

CÔTE DE BOEUF POUR DEUX \$174.0

# Boucherie Menu



## Les Oeufs

TOAST AVOCAT ET TOMATE \$25.0

## Bottle

CIDER, AVAL, FRANCE \$10.0

## Scotch

OBAN 18YR \$40.0

## Small Batch Bourbon and Rye

BLANTONS \$23.0

## Whiskey & Bourbon

BASIL HAYDEN'S \$16.0

## Picked for You

PARIS BREST \$16.0

## From the Counter

SOUPE DU JOUR \$17.0

## WHISK(É)Y

HIBIKI JAPANESE HARMONY \$25.0

## Ireland

REDBREAST 12YR \$19.0

## Japanese

YAMAZAKI 12YR \$30.0

## Les plats

MOULES MARINIÈRES \$36.0

## Islay

BRUICHLADDICH, THE CLASSIC LADDIE \$18.0

## Fromage

ST-ANDRÉ

## Tradicional Reposado

PATRÓN, AÑEJO \$19.0

## Lowland

AUCHENTOSHAN, AMERICAN OAK \$20.0

## SCOTCH WHISKY / IRISH WHISKEY

JAMESON \$15.0

## Bas Armagnac

CHÂTEAU DE LAUBADE 1982 \$45.0

## Drinks

DRINKS

## Les Accompagnements

ÉPINARDS À LA CRÈME \$14.0

## Speyside Malts

BALVENIE 14YR \$22.0

# Boucherie Menu



## Cocktails & Food

ŒUFS MEURETTE \$29.0

## Nos salades repas

SALADE CAESAR \$19.0

## Les Steaks

ENTRECÔTE GRILLÉE \$59.0

## Les Croques

LE CROQUE MADAME \$26.0

## Plats chaud à emporter tarifs par personne

CÔTE DE PORC CHARCUTIÈRE \$49.0

## Côté Bistrot

CUISSE DE CANARD CONFITE \$39.0

## Shareables | Starters | Small Plates

TARTINE

## Beer, Cider, Etc

PILSNER, STELLA ARTOIS, BELGIUM \$10.0

## Haut Armagnac

CHÂTEAU ARTON 2009 \$35.0

## In-House Dry-Aged Meat

IN-HOUSE DRY-AGED MEAT

## Entrees & Eggs

EGGS NORWEGIAN \$29.0

## After Dinner Drinks - Single Malt Scotch

BALVENIE 21YR \$69.0

## Choice of Dessert or Cheese

ICE CREAM AND SORBET SELECTION \$13.0

## Welsh

SAUCISSE \$12.0

## Carnivorous Tapas

CHARCUTERIE PLATE \$18.0

## Dinner. Monday to Sunday. 6.30pm-9.30pm

CARTE BLANCHE

## Restaurant Category

FRENCH

## Non alcoholic drinks

ICED TEA

WATER

## Appetizers

STEAK TARTARE \$26.0

PATÉ DE CAMPAGNE \$16.0

# Boucherie Menu



## Side dishes

FRENCH FRIES	\$14.0
POMMES PUREE	\$14.0

## Rye

SAZERAC 6YR	\$16.0
WHISTLEPIG 15YR	\$60.0

## Calvados

CHRISTIAN DROUIN VSOP	\$17.0
CHRISTIAN DROUIN 1998	\$50.0

## Irish Whiskey

BUSHMILLS 16YR	\$40.0
BUSHMILLS 21YR	\$60.0

## Rye Whiskey

WHISTLEPIG 10YR	\$22.0
WHISTLEPIG 12YR	\$28.0

## Non-Alcoholic Cocktails

PJ BREEZE
BERRYMANIA

## Tequila & Mezcal

PATRON, REPOSADO	\$18.0
CLASE AZUL, REPOSADO	\$35.0

## Cheese

TOMME DE SAVOIE
PETIT BASQUE

## Charcuterie

ROSETTE DE LYON	\$12.0
DUCK SALAMI	\$12.0

## Barrel-Aged Cocktails

BOUCHERIE NEGRONI
BOUCHERIE MANHATTAN

## Pièces du Boucher

FILET MIGNON AU BEURRE DE TRUFFE	\$61.0
FAUX-FILET BERCY	\$96.0

## Bourbon & Rye

BUFFALO TRACE	\$16.0
EAGLE RARE 10YR	\$20.0

## Speyside Single Malt

GLENLIVET 12YR	\$17.0
GLENFIDDICH 12YR	\$17.0

## Absinthe Cocktails

PROVENCE MARTINI
BOUCHERIE SAZERAC

## Les Grands Formats

CHATEAUBRIAND POUR DEUX	\$175.0
PLATEAU DU BOUCHER	\$315.0

## Charcuterie Gilles Verot

PÂTÉ EN CROÛTE	\$21.0
JAMBON DE BAYONNE	\$14.0



# Boucherie Menu

## Starters

SALADE DE POIREAUX	\$26.0
RAVIOLIS AUX CHAMPIGNONS	\$35.0
SALADE D'ENDIVES	\$26.0

## Main Course



PAVÉ DE SAUMON AUX LENTILLES	\$39.0
MUSHROOM	\$19.0
SAUMON EN PAPILOTTE	\$48.0

## Rose

CÔTES DU RHÔNE, FAMILLE PERRIN, '21

CÔTES DU PROVENCE, ROCK ANGEL, CHÂTEAU D 'ESCLANS, '20

CÔTES DU PROVENCE, ROCK ANGEL, CHÂTEAU D 'ESCLANS, '21

## SINGLE MALT SCOTCH

MACALLAN 12YR	\$22.0
MACALLAN 18YR	\$70.0
GLENDRONACH 12YR	\$16.0

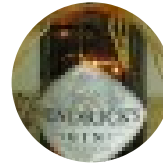
## Cognac

PIERRE FERRAND 1ER CRU 1840	\$16.0
COURVOISIER VSOP	\$19.0
REMY MARTIN 1738	\$21.0

## Cocktails

LA VIE EN ROSE
LE DIABLE
BOUCHERIE COSMO
SAINT D'ETE

## Gin



THE BOTANIST	\$17.0
CITADELLE, FRANCE	\$15.0
HENDRICK'S	\$17.0
MONKEY 47	\$22.0

## Entrees

MOUSSE DE FOIE GRAS	\$26.0
AVOCAT	\$10.0
OMELETTE AU CHOIX	\$25.0
CASSOULET TOULOUSAIN	\$45.0

## Draught

LAGER, KRONENBOURG 1664, FRANCE	\$12.0
IPA, FIDDLEHEAD BREWERY, VERMONT	\$14.0
PALE ALE, DUVEL, BELGIUM	\$16.0
DUNKEL, VON TRAPP, VERMONT	\$11.0

## Hors d'Oeuvres

LES CUISSES DE GRENOUILLE EN PERSILLADE	\$32.0
LES ST JACQUES RÔTIES	\$36.0
ASSORTED DEVILLED EGGS	
SALMON RILLETES AND TOAST	\$15.0

## Alcoholic Drinks

KRONENBOURG	\$8.0
PERNOD	\$12.0
CHAMPAGNE	\$25.0
WHITE WINE	\$18.0
RED WINE	\$17.0

# Boucherie Menu



## Signature Cocktails

FLEMING'S #2

BOUCHERIE OLD FASHIONED

POMME D'AUTOMNE

AVION SOUR

MAYAN'S PUNCH

## PLATS PRINCIPAUX

BOUCHERIE BURGER \$31.0

BOUCHERIE BEYOND BURGER \$29.0

CÔTELETTES D'AGNEAU \$61.0

POULET ROTI

LOUP DE MER RÔTI \$45.0

## Single Malts

DALMORE 15YR \$23.0

ARDBEG 10YR \$20.0

GLENFIDDICH 15YR \$28.0

GLENFIDDICH 18YR \$35.0

GLENFIDDICH 21YR \$60.0

*These types of dishes are being served*

FISH

SOUP

ICE CREAM

TURKEY

APPETIZER

## Mezcal

LOS VECINOS, JOVEN \$15.0

DEL MAGUEY VIDA, JOVEN \$16.0

DOÑA VEGA, JOVEN \$17.0

MONTELOBOS, TOBALA \$24.0

CLASE AZUL, DURANGO GUERRERO \$50.0

CLASE AZUL, DURANGO/GUERRERO \$50.0

## Speyside

GLENFIDDICH 12YR \$17.0

GLENFIDDICH 15YR \$28.0

GLENFIDDICH 18YR \$35.0

GLENFIDDICH 21YR \$60.0

GLENFIDDICH 30YR \$120.0

SPEYBURN 12YR \$15.0

GLENFIDDICH 30YR \$120.0

## Sparkling and Champagne

SPARKLING, BRUT, BOUVET, CRÉMANT DE LOIRE, NV

SPARKLING ROSÉ, BRUT, GÉRARD BERTRAND, CRÉMANT DE LIMOUX, '20

CHAMPAGNE, BRUT, LALLIER R18, NV

CHAMPAGNE ROSÉ, BRUT, VRANKEN, DEMOISELLE, NV

SPARKLING, BRUT, BOUVET, CRÉMANT DE LOIRE, '20

SPARKLING ROSÉ, LOUIS DE GRENELLE, SAUMUR, LOIRE, NV

CHAMPAGNE, BRUT, GARDET, CUVÉE SAINT FLAVY, NV

## Dessert



SALADE DE FRUITS \$21.0

CHEESE PLATE \$18.0

CRÈME BRÛLÉE \$14.0

BOUCHERIE CRÈME BRÛLÉE \$16.0



# Boucherie Menu



TARTE AU CHOCOLAT CARAMEL	\$16.0
TARTE NOIX DE COCO ANANAS	\$18.0
PROFITEROLES	\$15.0
FRAISIER	\$19.0

## Red

PINOT NOIR, MAISON FRANÇOIS LECOMTE, MACON-DAVAYÉ, '20
CABERNET FRANC, DOMAINE PAUL BUISSE, CHINON, '20
GAMAY, CHÂTEAU DU CHATELARD, FLEURIE, BEAUJOLAIS, '20
CABERNET SAUVIGNON, QUILT, NAPA VALLEY, CA, '19
BORDEAUX ROUGE, CHÂTEAU BRILLETTE, MOULIS-EN-MÉDOC, '16
CABERNET FRANC, PAUL BUISSE, CHINON, LOIRE, '21
CABERNET FRANC, DOMAINE PAUL BUISSE, CHINON, '21
GAMAY, DOMINIQUE PIRON, LA CHANAISE, MORGON, BEAUJOLAIS, '21

## Dishes are prepared with



BACON	\$12.0
CAMEMBERT	
MUSHROOMS	\$14.0
MEAT	
TERNERA	
BEEF	
VEGETABLES	
TOFU	

## Tequila

TRES GENERACIONES, REPOSADO	\$18.0
--------------------------------	--------

TRES GENERACIONES, AÑEJO	\$20.0
PATRON, BLANCO	\$17.0
PATRON, BURDEOS AÑEJO	\$120.0
CLASE AZUL, PLATA	\$25.0
CLASE AZUL, GOLD	\$100.0
CLASE AZUL, ANEJO	\$100.0
CLASE AZUL, DIA DE LOS MUERTOS	\$250.0
PATRON, EL ALTO	\$45.0

## Absinthe

VIEUX PONTARLIER 65° FRANCE	\$17.0
PERNOD 68° FRANCE	\$17.0
KÜBLER SUISSE 72° SWITZERLAND	\$16.0
KÜBLER VERTE SUISSE 72° SWITZERLAND	\$17.0
LA CLANDESTINE 53° SWITZERLAND	\$16.0
JADE NOUVELLE 68° FRANCE	\$19.0
JADE EDOUARD 68° FRANCE	\$19.0
JADE PF 1901, 68° FRANCE	\$19.0
ST GEORGE VERTE 60° USA	\$16.0

## White

SANCERRE, SAGER VERDIER, LOIRE, '21
CHENIN BLANC, TERRE BRÛLÉE 'LE BLANC ', T. V. CAREME, SWARTLAND, SA, '21
CHARDONNAY, PROSPER-MAUFOUX, MÂCON-VILLAGES, '20
PINOT GRIS, DEMI-SEC, PIERRE SPARR, ALSACE, '19
ROUSSANNE MARSANNE, J.- L.COLOMBO, LA BELLE DE MAI, ST. PERAY, '18

# ***Boucherie Menu***



**CHENIN BLANC, T.&V. CAREME,  
SWARTLAND, SA, '21**

**SAUVIGNON BLANC, G. MILLET,  
MENETOU-SALON, LOIRE, '21**

**CHENIN BLANC, TERRE BRÛLÉE 'LE  
BLANC ', T.&V. CAREME, SWARTLAND,  
SA, '21**

**CHARDONNAY, PROSPER-MAUFOUX,  
MÂCON-VILLAGES, '21**

**PINOT GRIS, DEMI-SEC, PIERRE SPARR,  
ALSACE, '20**

**ROUSSANNE MARSANNE, J.-  
L.COLOMBO, LA BELLE DE MAI,  
ST.PERAY, '18**

# ***Boucherie Menu***



## ***Boucherie***

99 7th Avenue South New York,  
NY 10014, United States

Made with [menulist.menu](https://menulist.menu)

### **Opening Hours:**

Saturday 10:00-15:45 16:00-16:45 16:45-00:00

Sunday 10:00-15:45 16:00-16:45 16:45-00:00

Monday 11:00-17:00 17:00-00:00

Tuesday 11:00-17:00 17:00-00:00

Wednesday 11:00-17:00 17:00-00:00

Thursday 11:00-17:00 17:00-00:00

Friday 11:00-17:00 17:00-00:00