- ABOUT US -

The La Boucherie Group is an international chain founded in the 1980's and has grown to be one of the largest steakhouse in France. La Boucherie Orlando is the first location in the United States Market.

La Boucherie isn't your typical Orlando steakhouse. We prepare each dish with traditional methods of our famous locations in France, and serve them with unique, American flair.

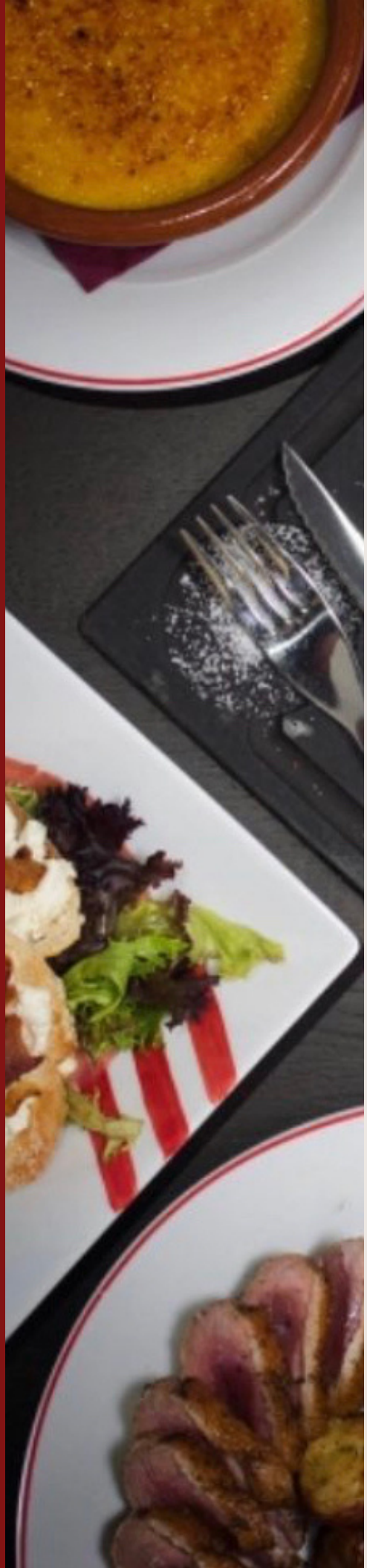
We source our meat here in the USA, and handle and prepare it with the same passion and standards as La Boucherie's locations throughout France.

In it's first year, La Boucherie Orlando was named USA Today's '10 Best New and Popular Restaurants in Orlando' as well as Orlando Weekly's 'Top 25 Hottest Restaurants in Orlando' and 'Top 20 Restaurants to Get Your Red Meat Fix'.

La Boucherie Orlando is the best of both worlds - France's most popular steakhouse, right in Orlando.

7625 TURKEY LAKE ROAD, ORLANDO, FL 32819
(407) 930-1708 • CONTACT@LABOUCHERIEUSA.COM

DINNER 1



Appetizer

House Salad
Mixed Greens, Black Olives, Cherry Tomatoes, Red Onions, Ratatouille, & Carrots

French Onion Soup
Croutons, Gruyère Cheese, & Swiss Cheese

Tomato Mozzarella
Pesto Oil, Balsamic Glaze, & Basil

Entrée

Top Round Steak
Served with Two Sides & One Sauce of Your Choice

Half Roasted Chicken
Rosemary Garlic Mashed Potatoes & Green Beans

Provençal Mahi Mahi
Cherry Tomatoes, Zucchini, Red Bell Pepper Black Olives, & Roasted Tomato Vinaigrette

Dessert

Crème Brûlée
Vanilla Custard topped with hardened Caramelized Sugar and Blueberries

Chocolate Mousse
Topped with shaved White Chocolate and a Pirouline Wafer

Gelato 2 Scoops
Vanilla, Chocolate, or Strawberry

$38 Per Person
Pricing does not include sales tax, gratuity, or beverages.
Additional vegetarian items are available upon request.
For any questions, please e-mail Contact@LaBoucherieUSA.com

DINNER 2

Appetizer

Escargot
Garlic, Shallot, & Parsley infused Butter

Bone Marrow
Two pieces, roasted & served with coarse Salt

Mussels
White Wine, Shallots, Tomatoes, & Cream

Entrée

8 oz. Boneless Ribeye
Served with Two Sides & One Sauce of Your Choice

Rosemary Lamb Shank
Potato Croquette & sautéed Mixed Vegetables

Salmon Fillet
Mixed Vegetables, Potato Croquette, & Lemon Beurre Blanc

Dessert

Crème Brûlée
Vanilla Custard topped with hardened Caramelized Sugar and Blueberries

Chocolate Mousse
Topped with shaved White Chocolate and a Pirouline Wafer

Floating Island
Soft Meringue floating in Crème Anglaise, topped with Caramel Sauce and roasted Almonds

$48 Per Person
Pricing does not include sales tax, gratuity, or beverages.
Additional vegetarian items are available upon request.
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DINNER 3

Appetizer

Beef Carpaccio
Parmesan Cheese, Capers, Red Onion, Balsamic Glaze, & Truffle Oil

La Traditionelle
Cured Meats, Pork Pâté, Duck Rillettes, & Cornichon Pickles

Cheese Board
Fig Jam, Seasonal Fruit, & Walnuts

Entrée

12 oz. Boneless Ribeye
Served with Two Sides & One Sauce of Your Choice

Braised Short Ribs
Rosemary Garlic Mashed Potatoes, Asparagus, Carrots, & Red Wine Demi-Glace

Chilean Sea Bass
Goat Cheese & Spinach Polenta Cake, Green Beans, & French Creole Sauce

Dessert

Crème Brûlée
Vanilla Custard topped with hardened Caramelized Sugar and Blueberries

Chocolate Mousse
Topped with shaved White Chocolate and a Pirouline Wafer

Profiteroles
Choux Puff Pastry, Vanilla Gelato, Chocolate Sauce, roasted Almonds, & Whipped Cream

$58 Per Person
Pricing does not include sales tax, gratuity, or beverages.
Additional vegetarian items are available upon request.
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BRUNCH

Appetizer

French Toast
Fresh Berries & Powdered Sugar

Butter Croissant
Served with Raspberry Preserves

Entrée

Frenchie Omelet
Brie Cheese, Bacon, Onion Jam, Toast, & Fruit

Salmon Florentine Benedict
Croissant, Spinach, Tomatoes, fried Salmon, Poached Eggs, Hollandaise, & Home Fries

Smoked Salmon Avocado Toast
9 Grain Sprouted Toast, Avocado, Spinach, Smoked Salmon, & Fruit

Brunch Bowl
Basmati Rice topped with Ratatouille, Mushrooms, Shredded Mozzarella Cheese, Avocado, Sunny Side Up Egg, & Fruit

Steak & Eggs
Top Round, Eggs Your Way, & Home Fries

Dessert

Crème Brûlée
Vanilla Custard topped with hardened Caramelized Sugar and Blueberries

Beverages

Soft Drinks, Tea, & Coffee

$35 Per Person
This menu is available Saturday & Sunday 10am - 3pm.
Pricing does not include sales tax or gratuity.
Additional vegetarian items are available upon request.
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