COCHON VOLANT BRASSERIE
FRENCH STEAKHOUSE

(312) 754.6560 • info@cochonvolantchicago.com • 100 W Monroe St, Chicago, IL, 60603

HORS D’OEUVRES

CHICKEN LIVER & FOIE GRAS MOUSSE
seasonal compôte, cornichons 15$¥

*TENDERLOIN STEAK TARTARE
dijonnaise, sriracha, egg yolk 18$¥

WARM BRIE PLATE
brie, prosciutto di parma, honey, baguette 15$¥

CROQUE MONSIEUR EGGROLLS
ham, bechamel, gruyere cheese 9$¥

BURRATA AND TOAST
truffle, spring pea salad, fine herbes, steak salt 16$¥

ESCARGOT MAGNIFIQUE DU JOUR
maitre’d butter, parmesan, herb bread crumbs 12$¥

FRENCH ONION SOUP GRATINEE
cave aged gruyere, brioche crouton, beef au jus 8$¥

FRUITS DE MER
{ the finest imported seafood and shellfish }

LES SALADES

LA WEDGE
thick cut bacon, egg, roquefort, pickled shallots, tomatoes, house buttermilk ranch 14$¥

*LA CAESAR
crispy potato chips, shaved parmesan, house caesar dressing 12$¥

LA PETITE
farm greens, pickled shallot, lemon sherry vinaigrette 8$¥

*KALE LYONNAISE
soft egg, brioche crouton, thick cut bacon, mixed greens, bacon vinaigrette 14$¥

ROASTED BABY BEET
crispy fried goat cheese, shaved vegetables, candied walnut, pickled onions, balsamic vinaigrette 13$¥

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LA WEDGE
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*LA CAESAR

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LA PORCELET VOLANT TOWER
6 oysters, 1/2lb crab legs, 6 shrimp 72$¥

*LA COCHON VOLANT TOWER
12 oysters, 1/2lb crab legs, 1 lobster tail, 12 shrimp 139$¥

*FRESH OYSTERS
shucked to order, champagne mignonette served on the halfshell
3 oysters 9$¥ 6 oysters 18$¥

CHAR BROILED OYSTERS
herb breadcrumbs, snail butter, parmesan
3 oysters 10$¥ 6 oysters 19$¥

CHILLED SHRIMP COCKTAIL
cocktail sauce, dijonnaise
6 shrimp 18$¥ 12 shrimp 37$¥

KING CRAB LEGS
drawn butter, dijonnaise
1/2 pound 34$¥ 1 pound 69$¥

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TRUFFLE PASTA
roasted tomatoes with provencale tomato sauce, capers, olives, basil MP

ORECCHIETTE
Tuscan kale, smoked spices, pork ragu, parmesan, herb breadcrumbs 16$¥

*WILD FAROE ISLAND SALMON
pan seared, braised lentils, basil aioli, fine herbs 26$¥

BRAISED BEEF SHORT RIB
5oz shredded short rib, caramelized onion soubise, roasted seasonal vegetables, beef demi glace 23$¥