

BOUCHERIE

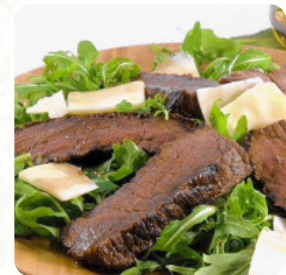
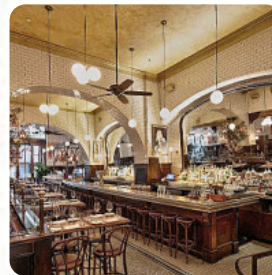
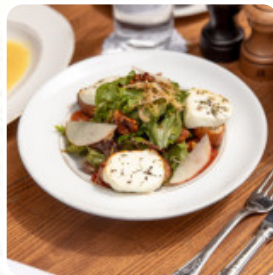
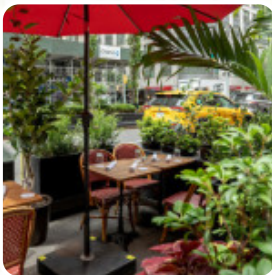


Boucherie Union Square Menu

<https://menuweb.menu>

225 Park Ave S, 10003, New York, US, United States

+12123530200 - <https://www.boucherieus.com/location/boucherie-union-square/>



The *menu of Boucherie Union Square* from New York includes **175** menus. On average the **menus or drinks on the menu** cost approximately \$65.9. You can view the categories on the menu below. In a bustling New York City culinary scene, this restaurant struggles to deliver on its promise of authentic French cuisine. Diner experiences have been marred by sub-par food quality, uncomfortable seating, and inconsistent service. While some guests have enjoyed certain dishes, many have found staples like steak tartare lacking in flavor and authenticity. The atmosphere boasts high ceilings and a pleasant space, yet the overall dining experience is often overshadowed by slow service and disappointing meal pairings. Despite its potential, patrons have left feeling that the value does not match the prices, leaving them unlikely to return.

Boucherie Union Square Menu



Alcoholic Drinks

PROSECCO

Pasta

LINGUINE

Mains

BEEF BOURGUIGNON \$36.0

Toast

FRENCH TOAST

Main Dishes

MUSSELS IN WHITE WINE SAUCE \$26.0

Grill

CARRÉ D'AGNEAU

Starters & Salads

FRENCH FRIES

Vegetarian Dishes

RATATOUILLE \$12.0

Fish

SEA BASS

Steaks

STEAK FRITES \$49.0

Warm Dishes

BEEF FILET \$62.0

American Food

EGGS BENEDICT \$26.0

Prego's Croques

MONSIEUR \$18.0

Toppings

TOPPINGS

Brunch

STEAK AND EGGS

Bakery

RAISIN BREAD

Pastry

ALMOND CROISSANT \$19.0

Large Plates

VEGAN BEYOND BURGER \$29.0

Open Sandwich

CROQUE MADAME

Sparkling & Champagne

GH MUMM BRUT NV

Champagne & Sparkling

COLLET, BRUT NV

Plates

FRENCH TOAST \$26.0

Boucherie Union Square Menu



From The Land

PEPPER STEAK \$55.0

Organic Eggs

STEAK AUX ŒUFS \$36.0

Viandes

CÔTE DE BOEUF POUR DEUX \$175.0

À Partager

LES SARDINES \$24.0

Champagne And Sparkling Wines

POMMERY BRUT NV

Entrées / Appetizers

HUITRES OYSTERS

Supplements

BOUQUETIÈRE DE LÉGUMES \$14.0

From The Counter

SOUP OF THE DAY \$12.0

Les Spécialités

AUBERGINE FARCIE \$33.0

Les Hors D'oeuvres

L'ASSIETTE DE SAUMON FUME

Vintage

DOM PERIGNON, BRUT '06

Les Potages

LOBSTER BISQUE \$22.0

Cheese Plates

ST. ANDRE

Fromage

BLEU DES CAUSSES

French

CROISSANT

Seasonal Creations

CÔTE DE PORC \$34.0

Savory Pastries

ESCARGOTS \$18.0

Cocktails & Food

ŒUFS MEURETTE \$29.0

Les Steaks

GRILLED RIBEYE \$57.0

Côté Bistrot

DUCK LEG CONFIT \$34.0

Sides

ÉPINARDS À LA CRÈME \$12.0

Hors Doeuyre

LES ESCARGOTS \$26.0

Boucherie Union Square Menu



Shareables | Starters | Small Plates

TARTINE

Champagne – Sparkling Wine

TAITTINGER BRUT LA FRANÇAISE NV

Entrees & Eggs

EGGS NORWEGIAN \$26.0

Choice Of Dessert Or Cheese

ICE CREAM AND SORBET
SELECTION \$14.0

Charcuterie Gilles Verot

JAMBON DE BAYONNE \$14.0

Welsh

SAUCISSE \$9.0

Fromages (Vegetarian Friendly)

COMTÉ \$12.0

Cheese \$4

OSSAU IRATY

Restaurant Category

FRENCH

Pièces - Du - Boucher

CÔTE DE PORC AUX MORILLES \$52.0

From The Land (From 5:00 Pm)

COQ AU VIN \$42.0

Pasta - Small Portion

TAGLIATELLE WITH RAGÙ \$26.0

Our Meal Salads

CAESAR SALAD \$14.0

Bakery/Bread

PARIS BREST \$18.0

Meat & Poultry - Carne & Aves

VOL-AU-VENT

Main Courses

CÔTELETTES D'AGNEAU \$48.0

ROAST CHICKEN \$38.0

Burger

WAGYU BURGER \$39.0

BEYOND BURGER

Antipasti

ROQUEFORT \$12.0

APPETIZERS

Boucherie Union Square Menu



Sandwiches

LE PARISIEN	\$24.0
STEAK SANDWICH	\$29.0

Breakfast

GRANOLA	\$21.0
CHOCOLATE CROISSANT	

Salades

SALADE MESCLUN AU CHÈVRE CHAUD	\$16.0
SAUMON D'ECOSSE LABEL ROUGE 125G	\$23.0

Hot Drinks

COFFEE
TEA

Cheese

TOMME DE SAVOIE	\$12.0
PETIT BASQUE	\$12.0

Charcuterie

ROSETTE DE LYON	\$12.0
DUCK SALAMI	\$12.0

Les Oeufs

TOAST AVOCAT ET TOMATE	\$24.0
BRANDADE DE MORUE AUX ŒUFS	\$28.0

Pièces Du Boucher

FAUX-FILET BERCY	\$86.0
BAVETTE À LA MOELLE	\$42.0

Les Croques

LE CROQUE MONSIEUR	\$24.0
LE CROQUE MADAME	\$26.0

Brunch - Hors D'Œuvres

STEAK TARTARE (REGULAR)	\$26.0
STEAK TARTARE (LARGE)	\$36.0

Salads

SALAD	
NIÇOISE SALAD	\$26.0
TUNA SALAD	

Entrées



COUNTRY PATE	\$16.0
STEAK TARTARE	\$19.0
FRENCH ONION SOUP	\$16.0

Main Course

DAUBE DE BOEUF	\$46.0
MUSHROOM	\$23.0
ENTRECÔTE GRILLE	\$52.0

Entree

ASPERGES	\$14.0
LYONNAISE SALAD	\$18.0
CHICKEN PAILLARD	\$32.0

Les Grands Formats

CHATEAUBRIAND POUR DEUX	\$178.0
PLATEAU DU BOUCHER	\$315.0
L'ALOYAU GRILLE	\$145.0

Boucherie Union Square Menu



Side Dishes



FRENCH FRIES \$14.0

MASHED POTATOES \$14.0

MACARONI AU GRATIN \$14.0

CELERY ROOT GRATIN \$10.0

Hors D'oeuvres

LENTILLES ET SAUCISSON LYONNAISE \$26.0

LES ST JACQUES RÔTIES \$36.0

RATATOUILLE AUX MERGUEZ \$19.0

LA SALADE D'ENDIVES AU BLEU

Bar - À - Huîtres

HOMARD LOBSTER \$28.0

LE BOUCHERIE \$95.0

CREVETTES SHRIMP

PALOURDES CLAMS

Starters

SAUMON RÔTI \$44.0

OMELETTE AU CHOIX \$25.0

RAVIOLIS AUX CHAMPIGNONS \$29.0

AVOCADO \$7.0

FILET MIGNON WITH PEPPER

Dessert

CREME BRULEE \$15.0

PROFITEROLES \$18.0

TARTE AU CHOCOLAT/CARAMEL \$17.0

BOUCHERIE CRÈME BRÛLÉE \$16.0

RICE PUDDING \$16.0

FRUIT SALAD

Rose

G. BERTRAND, BRUT ROSÉ, CREMANT DE LIMOUX, '19 \$68.0

PHILIPPONNAT 1ER CRU, CUVÉE 1522, EXTRA BRUT R, '09 \$360.0

GREMILLET, BRUT ROSÉ, NV \$120.0

VRANKEN, DEMOISELLE, BRUT ROSÉ, NV \$100.0

PHILIPPONNAT, RÉSERVE BRUT ROSÉ, NV \$180.0

CÔTES DE PROVENCE, CHÂTEAU DE LA POURCIEUX, '20 \$68.0

Sparkling And Champagne

BOUVET, SPARKLING, CREMANT DE LOIRE, NV \$64.0

CHARLES HEIDSICK, BLANC DE BLANCS, NV \$140.0

PHILIPPE FONTAINE, BRUT, MILLÉSIME, '13 \$180.0

J.P. LAUNOIS, GRAND CRU, BLANC DE BLANCS, NV \$150.0

H. BLIN, QUINTESSANCE MEUNIER, EXTRA BRUT, '11 \$160.0

SALON, BLANC DE BLANCS, MILLESIME, '99 \$800.0

Plats Principaux



LES MOULES À LA BASQUAISE \$33.0

BOUCHERIE BURGER \$31.0

WALLEYE RÔTI \$44.0

PAPPARDELLE AU BOEUF ET OEUF PARFAIT \$32.0

BOUDIN BLANC \$26.0

BOUCHERIE BEYOND BURGER \$26.0

BAR RAYÉ RÔTI À LA POÊLE \$41.0

Boucherie Union Square Menu



SAUMON EN PAPILOTTE	\$32.0
CHOUX FARCI AU FOIE GRAS	\$35.0
CASOULET TOULOUSAIN	\$39.0

Ingredients Used



CAMEMBERT	\$12.0
MUSHROOMS	\$14.0
ESCARGOT	
SAUSAGE	
SALMON	
CHOCOLATE	
ONION	
DUCK	
BACON	\$10.0
CHEESE	
TUNA	

Burgundy

CHABLIS, 1ER CRU, VAILLONS, SIMONNET-FEBVRE, '18	\$100.0
CHABLIS, GRAND CRU, DOMAINE LAROCHE, LES BLANCHOTS, '17	\$240.0
ALIGOTÉ, LES GRAND CHAMPS, GUY AMIOT ET FILS, '18	\$84.0
POUILLY-FUISSÉ, MARIE-ANTOINETTE, FAMILLE VINCENT, '18	\$90.0
LADOIX, DOMAINE FAIVELEY, '17	\$100.0
MEURSAULT, LES VIELLES VIGNES, VINCENT GIRARDIN, '17	\$150.0

MARSANNAY, MAISON LOUIS LATOUR, '18	\$80.0
PULIGNY-MONTRACHET, NOYERS BRETS, DOMAINE F.&L. PILLOT, '19	\$170.0
PULIGNY-MONTRACHET, SEIGNEURIE DE POSANGES, '16	\$180.0
CHASSAGNE-MONTRACHET, PHILIPPE COLIN, '19	\$140.0
CHASSAGNE-MONTRACHET 1ER CRU, MORGEOT, J.C. RAMONET, '18	\$420.0
CORTON-CHARLEMAGNE GRAND CRU, DOMAINE A. GUYON, '13	\$300.0

These Types Of Dishes Are Being Served



BURGER
FISH
LAMB
PASTA
TUNA STEAK
SOUP
OYSTERS
MEAT
MUSSELS
SALAD
TOSTADAS
LOBSTER

Boucherie Union Square Menu



Boucherie Union Square

225 Park Ave S, 10003, New
York, US, United States

Opening Hours:

Monday 11:00-21:35
Tuesday 11:00-21:35
Wednesday 11:00-21:35
Thursday 11:00-21:35
Friday 11:00-21:35
Saturday 10:00-21:35
Sunday 10:00-21:35

Made with [Menu](#)

