

La Serre

307 N Green Street, Chicago, IL 60607 · +13125001128 · Updated: Jan 14, 2026

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AMUSE 3

Crab Croquette

jumbo lump crab, béchamel, espelette pepper

Truffle Brie Tart

caramelized onion, honey, fresh black truffle

Caviar Tater Tot

ranch creme fraiche, lemon, dill, osetra caviar

PETITES 4

French Onion Fondue

\$17.00

caramelized onion, gruyere, grilled sourdough

Roasted Escargot

\$18.00

herb-garlic butter, lemon, pernod, baguette

Steamed Mussels

\$27.00

shallot, garlic, bay leaf, white wine, cultured butter

Crispy Leek & Eggplant Fritters

\$15.00

creamy feta, red pepper aioli

CRU 6

Prime Beef Tartare*

\$23.00

capers, dijonnaise, egg yolk, grilled sourdough

Tuna Crudo*

\$24.00

osetra caviar, tomato, shallot, yuzu

Shrimp Cocktail

\$24.00

horseradish cocktail sauce, dijon mustard aioli

Chilled Oysters*

AVAILABLE OPTIONS

classic accoutrements

1/2 Dozen: \$24.00

Dozen: \$48.00

Seafood Tower*

\$45.00

oysters, poached shrimp, lobster, crab & avocado salad, classic cocktail sauce, dijon mustard aioli, mignonette; 2 guest min

Osetra Caviar Service

proper garnitures, blinis a la minute

AVAILABLE OPTIONS

30g: \$75.00

50g: \$90.00

SALADE 2

Little Gem

green goddess, dill, lemon, radish

\$18.00

Kale & Endive

roquefort blue cheese, green grapes, smoked almonds, celery

\$17.00

ACCOMPANIMENTS 4

Cauliflower au Gratin

gruyere béchamel, confit onion, garlic breadcrumb

\$15.00

Coal Roasted Brussels Sprouts

creme fraiche, crispy shallot, preserved lemon

\$15.00

Whipped Potatoes

cultured butter, chives

\$15.00

Charred Maitake Mushrooms

kalamata olives, fresno chile, toasted garlic

\$15.00

PASTA 4

Gnocchis À la Truffle

oyster mushroom, parmesan fonduta, shaved black truffle

\$28.00

Linguine & Clams

fresno chiles, toasted garlic, lemon bread crumbs

\$29.00

Crispy Bacon Fusilli

roasted tomato, crème fraîche, parmesan, tomato breadcrumb

\$27.00

The Caviar Nest

osetra caviar, angel hair pasta, lemon crème fraîche

AVAILABLE OPTIONS

Petite 15g: \$60.00

Classique 30g: \$75.00

Opulente 50g: \$90.00

PLATES 3

Sea Bass Grillé

fennel soubise, marinated spinach, preserved lemon

\$44.00

Half Roasted Chicken

chicken jus, confit garlic, charred lemon

\$39.00

Lamb Chops

\$62.00

confit garlic tapenade, lamb jus, rosemary

POUR DEUX 2

Dover Sole Meunière

\$78.00

lemon-caper brown butter, brioche crisps

Duck Chinoise

\$85.00

coal roasted duck breast, fermented chili, duck jus, crêpes

BOEUF 3

Hand-Cut Filet*

\$54.00

14oz NY Strip*

\$69.00

22oz Prime Dry Aged Ribeye

\$92.00

PREPARATIONS 3

Au Poivre

Béarnaise

Roquefort Fondue Crust

COCKTAILS 10

Herbe de Triumph

\$16.00

malfy gin, rosemary, lemon, smoked herbs

Smoke & Spice

\$17.00

creyente mezcal, eucalyptus, lemon, black pepper

Bordeaux Sour

\$16.00

jefferson's very small batch, pear, lemon, hibiscus, bordeaux, egg white

St. Tropez Spritz

\$17.00

sipsmith gin, blood orange liqueur, elderflower liqueur, lemon, strawberry, rose petal, prosecco

Boulevardier

\$18.00

pendleton whisky, china china amer, select apertivo

Versailles

\$16.00

hangar one vodka, lillet rose, lemon, chamomile, blackberry

Queen Marie

\$17.00

patron silver, strawberry, elderflower liqueur, lime, mint

Gold Fashioned	\$18.00
tin cup bourbon, lillet rouge, allspice	
Greenhouse Martini	\$19.00
olive oil washed grey goose, olive brine, roquefort stuffed olives	
L'Espresso Martini	\$17.00
vanilla vodka, kahlúa, espresso	

HAUTE COCKTAILS 2

Truffle Old Fashioned	\$24.00
truffle-infused whistlepig piggyback 6yr bourbon, demerara, bitters	
The Caspian	\$46.00
chilled grey goose le citron, dill infused rinse, kaluga caviar accompaniment	

SPIRIT FREE 4

French 94	\$17.00
seedlip 94, strawberry, lemon, mint, lyre brut	
Rose Nil	\$9.00
strawberry, rose, lemon, amarena cherries	
Citron Zero	\$15.00
pallini limonzero, Q grapefruit	
Faux Collins	\$14.00
ritual gin alternative, cucumber, tonic	

BEER 5

Stella Artois	\$8.00
Founders Centennial IPA	\$8.00
Kronenbourg Blanc, French Wheat	\$9.00
Goose Island Sofie, Saison	\$10.00
Best Day NA Kolsch	\$8.00

BUBBLES 6

Cremant, JC Calvet, Bordeaux, FRA NV	\$15.00
Cremant Rosé, JCB, no. 69, Burgundy, FRA NV	\$19.00
Champagne, Château de Bligny, Grande Reserve, Brut, Côtes des Bar NV	\$28.00

Champagne, Perrier Jouet, Brut, Champagne, FRA NV	\$45.00
Rosé Champagne, Moët, Champagne, FRA (NV)	\$37.00
NA Lyre, "Classico", US	\$15.00

WHITE 8

Côtes du Rhône, Val de Rois, Rhone, FRA (2022)	\$15.00
Chablis, Domaine de Chantemerle, Burgundy, FRA (2023)	\$22.00
Chardonnay, Valravn, Sonoma County, CA (2022)	\$18.00
Picpoul, Jadix, Languedoc, FRA (2022)	\$13.00
Rosé, Maison Sainte Marguerite, Symphonie, Provence FRA (2022)	\$16.00
Sancerre, Sager & Verdier, Loire, FRA (2023)	\$25.00
Sauvignon Blanc, Nautilus Estate, Marlborough, NZ (2022)	\$18.00
Vouvray, Sauvion, Loire Valley, FRA (2023)	\$17.00

RED 7

Bordeaux, Château Loudenne, Medoc, FRA (2016)	\$23.00
Burgundy, Frederic Magnien, "Graviers", Burgundy, FRA (2021)	\$28.00
Cabernet, Martin Ray, Sonoma County, Napa Valley, CA (2022)	\$17.00
Chinon, Bernard Baudry, Loire Valley, FRA (2022)	\$18.00
Côtes du Rhône, Château Mont Redon, Rhône, FRA (2022)	\$15.00
Pinot Noir, Browne, "Heritage", Willamette, OR (2021)	\$16.00
Vin de Corse-Calvi, Domaine Maestracci, Clos Reginu, Corsica, FRA (2021)	\$14.00

DESSERT 4

Brûléed French Toast	\$16.00
vanilla custard, cinnamon brown sugar gelato	
Vanilla Crème Brûlée	\$15.00
macerated blueberries, candied orange, oat crumble	
Warm Apple Bread Pudding	\$15.00
cider toffee caramel, vanilla gelato	
Chocolate Profiteroles	\$16.00
malted milk ice cream, hazelnut praline, chocolate coffee custard	

AFTER DINNER DRINKS ¹

Espresso de Lavender **\$18.00**

vanilla vodka, lavender, kahlua, espresso

LIQUEUR DE CAFÉ ²

Le Twist **\$14.00**

double espresso, licor 43, orange twist

Chocolat Blanc **\$14.00**

white chocolate liqueur, grand marnier, coffee

DESSERT WINE ³

Château Laribotte Sauternes 2022 **\$24.00**

Chateau d'Orignac Pineau des Charentes **\$16.00**

Taylor Fladgate Tawny 10 Year Port **\$18.00**

DESSERT SPIRITS ⁶

Chartreuse Green VEP **\$51.00**

Chartreuse Yellow VEP **\$53.00**

Boulard Rye Cask Calvados **\$26.00**

G.E. Massenez Poire Williams Eau de Vie **\$31.00**

Fernet Branca Amaro **\$15.00**

Grand Marnier Cordon Rouge **\$16.00**

CHAMPAGNE & BUBBLES ¹⁵

Legras & Haas, Blanc de Blanc 2015 **\$225.00**

Waris Larmandier, Blanc de Blanc, Grand Cru "Particules Crayeuses" NV **\$160.00**

Dom Perignon, Brut 2013 **\$699.00**

J. Lasalle, Brut, Preference NV **\$125.00**

Louis Roderer, Brut, "Cristal" 2015 **\$886.00**

Pierre Gimonnet & Fils, Brut "Special Club" 2015 **\$225.00**

Veuve Clicquot, Brut, Yellow Label NV **\$169.00**

Liebart Regnier, Brut Nature "Sur le Grand Marais" NV **\$122.00**

Ruinart Singuler, Brut Nature NV	\$246.00
Laurent Perrier, Ultra Brut NV	\$164.00
Henri Champiah, Rosé Demi-Sec "Wild Mist", NV	\$60.00
Billecart-Salmon, Rosé, 2010	\$240.00
Luc Belaire, Rosé, "Luxe" NV	\$88.00
Perrier & Jouet, Rosé, Blason NV	\$185.00
Drappier, Rosé de Saignee NV	\$136.00

BURGUNDY 9

Jean-Claude Boisset, Aligote "Bourgogne Les Moutots" 2021	\$88.00
Terres Dorees, Beaujolais Blanc 2022	\$69.00
Christian Moreau, Chablis, "Les Clos" Grand Cru 2021	\$333.00
Domaine Louis Moreau, Chablis 2022	\$97.00
Domaine Roland Lavantureux, Petit Chablis 2021	\$100.00
J Moreau, Chablis, Vaillons, Premier Cru 2019	\$160.00
Domaine Chanson, Chardonnay, Clos des Mouches, Premier Cru 2020	\$318.00
Domaine Du Roc Des Boutires, Pouilly-Fuisse 2022	\$142.00
Remoissenet, Meursault, "Les Cras", Premier Cru, 2020	\$294.00

LOIRE VALLEY 4

Chateau Cassemichere, Muscadet, "Sevre Et Maine Sur Lie", 2020	\$51.00
Schlumberger, Pinot Gris, "Spiegel", 2015	\$93.00
Patrick Noel, Sancerre, 2022	\$122.00
Domaine Vigneau-Chevreau, Vouvray, "Cuvee Silex Sec" 2022	\$177.00

NORTHERN & SOUTHERN FRANCE 8

Heritage du Pic Saint Loup, Blanc, Languedoc 2022	\$75.00
Chateau Ducasse, Bordeaux Blanc, Bordeaux 2023	\$65.00
Nicolas Joly, Chenin Blanc, "Les Vieux Clos", Savennieres 2021	\$175.00
Chateau Mont Redon, Grenache Blanc, Chateauneuf du Pape 2022	\$149.00

Marc Portaz, Jacquere, "Apremont Tete de Cuvee", Savoie 2021	\$62.00
Trimbach, Pinot Blanc, Alsace 2021	\$68.00
Domaine Zind-Humbrect, Riesling, "Calcaire", Alsace 2022	\$112.00
Jean Luc Colombo, Viognier, "La Violette", Pays d'Oc 2022	\$51.00

DOMESTIC WHITES ¹⁰

Foxen Vineyard, Chenin Blanc, "Wickenden Vineyard", Santa Maria, CA 2022	\$88.00
Chalk Hill, Chardonnay, Sonoma Coast, CA 2023	\$80.00
Cristom, Chardonnay, Eola-Amity, OR 2021	\$131.00
Jordan, Chardonnay, Alexander Valley, CA 2022	\$118.00
Mayacamas, Chardonnay, Mt. Veeder, CA 2021	\$155.00
Trefethen, Dry Riesling, 2023	\$58.00
Boony Doon, Picpoul, Central Coast, CA 2022	\$61.00
Ponzi, Pinot Gris, Willamette OR 2022	\$67.00
Blackbird, Sauvignon Blanc, Napa Valley, CA 2023	\$59.00
Penner Ash, Viognier, Willamette, OR 2023	\$91.00

ROSÉ ⁵

Domaine Ott, Bandol, "Chateau Romassan" 2022	\$120.00
Domaine Maestracci, Corsica, "E Prove" 2022	\$74.00
Chateau d'Esclans, Provence, "Whispering Angel" 2023	\$84.00
Clos Cibonne, Provence, "Tentations" 2022	\$71.00
Tablas Creek, Paso Robles CA "Patelin de Tablas" 2021	\$64.00

LEFT BANK ⁸

Chateau La Lagune, Haut Medoc 2021	\$148.00
Margaux de Chateau de Margaux, Margaux, 2015	\$206.00
Chateau Palmer, Margaux 2018	\$1,067.00
Chateau Lynch Bages, Medoc 2011	\$606.00
Chateau Haut Batailley, Pauillac 2016	\$175.00

Chateau La Garde, Pessac-Leognan 2015	\$128.00
Chateau Beau-Site, Saint Estephe 2016	\$137.00
Chateau Ducru-Beaucaillou, Saint Julien 1986	\$933.00

RIGHT BANK ⁸

Les Troix Croix, Fronsac 2017	\$120.00
Chateau Les Vieilles Pierres, Lussac-Saint Emilion 2019	\$70.00
Chateau Gombaude-Guilhot, Pomerol 2018	\$244.00
Chateau Lafleur-Gazin, Pomerol, 2019	\$158.00
Chateau l'Ecuyer, Pomerol 2021	\$139.00
Chateau Boutisse, Saint Emilion 2020	\$115.00
Chateau la Gaffeliere, "Dame de Gaffeliere" Saint Emilion 2019	\$136.00
Croix Canon, Saint Emilion, "Grand Cru" 2016	\$167.00

THE FIRST GROWTHS ³

Chateau Lafite Rothschild 2020	\$2,068.00
Chateau Margaux 2012	\$1,398.00
Chateau Mouton Rothschild 2015	\$2,435.00

BEAUJOLAIS ⁴

Nicole Chanrion, Cote de Brouilly 2022	\$79.00
Stephan Avrion, Fleurie 2020	\$88.00
Marcel Lapierre, Morgon 2023	\$120.00
Domaine Diochon, Moulin-a-Vent, "Vielles Vignes" 2022	\$84.00

RHONE VALLEY & SOUTHERN FRANCE ¹⁴

Gerard Bertrand, Cahors "Heritage" 2020	\$73.00
E. Guigal, Chateauneuf-du-Pape "Nalys" 2019	\$157.00
Coudoulet de Beaucastel, Chateauneuf-du-Pape 2009	\$324.00
Oratoire St. Martin, Cotes du Rhone, "Coustias" 2019	\$112.00
Villa Pereire, Cotes du Rhone, "L'Eclat" 2021	\$64.00

Chateau de Saint, Cote-Rotie, "Cosme" 2020	\$199.00
Vins de Viennes, Crozes-Hermitage, "l'Amphore d'Argent" 2021	\$81.00
Domaine Leon Barral, Faugères, 2019	\$99.00
Domaine Raspail-Ay, Gigondas 2021	\$123.00
Delas, Hermitage, "Domaine des Tourettes" 2020	\$225.00
Domaine du Salvard, Pinot Noir, "Unique", Loire Valley 2022	\$56.00
Domaine de Beurenard, Rasteau, "Les Argiles Bleues" 2021	\$89.00
Domaine Faury, Saint Joseph 2022	\$98.00
Roc l'Abbaye, Sancerre Rouge 2020	\$106.00

CABERNET 14

Chappallet, Cabernet, "Signature", Napa Valley, CA 2021	\$227.00
Clos du Val, Cabernet, Napa Valley, CA 2021	\$105.00
Faust, Cabernet, Napa Valley, CA 2022	\$128.00
Fisher, Cabernet, "Mountain Estate", Sonoma County, CA 2016	\$216.00
Frogs Leap, Cabernet, Rutherford, CA 2020	\$168.00
Heitz Cellar, Cabernet, Napa Valley, CA 2018	\$187.00
Iconoclast, Cabernet, Napa Valley, CA 2022	\$99.00
La Jota, Cabernet, Howell Mountain, CA 2011	\$433.00
My Favorite Neighbor, Cabernet, Paso Robles, CA 2021	\$116.00
Newton, Cabernet, Mount Veeder, CA 2016	\$198.00
Prescription, Cabernet, Alexander Valley, CA 2021	\$115.00
Shafer, Cabernet, "One Point Five", Napa Valley, CA 2021	\$311.00
Paul Hobbs, Cabernet, Coombsville, CA 2020	\$255.00
Ridge, Cabernet, "Monte Bello", Santa Cruz, CA 2020	\$579.00

PINOT NOIR 12

Adelsheim, Pinot Noir, Boulder Creek, OR 2019	\$179.00
Domaine Serene, Pinot Noir, Yamhill Cuvee, OR 2019	\$158.00
Flowers, Pinot Noir, Sonoma Coast, CA 2022	\$111.00

Gary Farrell, Pinot Noir, Russian River, CA 2021	\$122.00
Hirsch Vineyards, Pinot Noir, "San Andreas Fault", Sonoma Coast, CA 2020	\$181.00
Ken Wright Cellars, Pinot Noir, "Savoya Vineyard" Yamhill-Carlton, OR 2022	\$196.00
Lingua Franca, Pinot Noir, "Estate", Eola Amity, OR 2021	\$146.00
Lonesome Rock, Pinot Noir, Willamette, OR 2021	\$154.00
Outlier, Pinot Noir, Lake County, CA 2022	\$99.00
Saint Innocent, Pinot Noir, "Momtazi" McMinnville, OR 2019	\$138.00
Trisaetum Estate, Pinot Noir, Willamette, OR 2021	\$88.00
William Selyem, Pinot Noir, Sonoma Coast, CA 2022	\$277.00

TOUT LE RESTE 10

LangeTwins, Cabernet Franc, "Miller Vineyard" Clarksburg, CA 2018	\$59.00
Darioush, Cabernet Franc, Napa Valley, CA 2021	\$181.00
Division Winemaking, Gamay, "Les Petits Fers" OR 2022	\$88.00
Emmolo, Merlot, Napa Valley, CA 2021	\$79.00
Spring Valley, Merlot Blend, "Uriah" Walla, Walla WA 2016	\$124.00
Beckmen, Red Blend, "Cuvee Le Bec" Santa Ynez, CA 2021	\$71.00
Mondavi, Red Blend, Napa Valley, CA 2019	\$99.00
Napanook, Red Blend, Napa Valley, CA 2020	\$212.00
Stolpman, Syrah, "Crunchy Roastie" Santa Barbera, CA 2022	\$75.00
Venge, Zinfandel Blend, "Scout's Honor" Napa Valley, CA 2022	\$112.00

KIDS MENU 3

Pasta	\$12.00
choice of: butter, pomodoro, tomato bacon	
Grilled Chicken Breast	\$12.00
served with frites	
Burger	\$12.00
served with frites	

DRINKS 7

Orange Juice

Cranberry Juice

Coke

Sprite

Ginger Ale

Lemonade

Milk
