



81 WASHINGTON AVE,
MIAMI BEACH FL 33139

OPERATING HOURS

Dinner Hours Outdoor Sunday – Thursday: 5:00 pm – 10:00 pm
Dinner Hours Outdoor Friday and Saturday: 5:00 pm – 11:00 pm
Dinner Hours Indoor: 5:00 pm - 12:00 am
Brunch / Lunch Hours: 11:00 am - 5:00 pm

CAPACITY

1st & 2nd Floor Seating Count: Le Jardin Boucherie = 415

3rd Floor Seating Count: Genzō & Omakase Room = 100

TOTAL Seating Count = 515

ACCESS

General Public will Enter from 81 Washington Avenue

3rd Floor Access: Front desk Hostess will escort guests to elevator located on the 1st floor, and Hostess on the 3rd Floor will assist guests to their seating table

MUSIC

Ambient background music:

From 11:00 am to 10:00 pm Sunday – Thursday

From 11:00 am to 11:00 pm Friday - Saturday

At all times music will be played at a volume that does not interfere with normal conversation.

STAFFING LEVELS

Le Jardin Boucherie and Genzō-Omakase Room will employ approx. 90-100 new team members.

Position	Number
Servers	24
Bartenders	8
Bussers - Runners	25
Cooks	20
Managers	5
Hosts	6
Dishwasher	10
TOTAL	98

PRIVATE EVENTS

Le Jardin Boucherie provides the perfect setting for private events, whether corporate gatherings or personal private celebrations. We have tailored options available to our patrons. Our experienced staff is dedicated to creating the ideal event, allowing individual customers and professional organizers to create a personalized and unforgettable dining experience.

LE JARDIN BOUCHERIE

VALET

The Group LLC is planning to use the local valet parking company: Elite Parking.

Elite Parking has been providing first-class parking operations and service for over 25 years in Miami Beach. Elite Parking’s management team has over 30 years of qualified experience and knowledge in the parking industry. A seasoned full-time on-site Parking Manager will be provided to oversee all necessary responsibilities of the day-to-day commercial parking operations. This Parking manager will have the experience to keep all operations efficient, ensure queuing does not occur, and ensure valet services are only offered for Le Jardin Boucherie patrons. This Parking Manager will have experience handling the type of services required by the Management. Staff will be provided with trained parking professionals. Elite Parking will supply Le Jardin Boucherie with thoroughly trained and supervised personnel with an operations strategy to supply dependable and superior on-site service. Valets will use a shuttle to access the parking lot to cut down on return time.

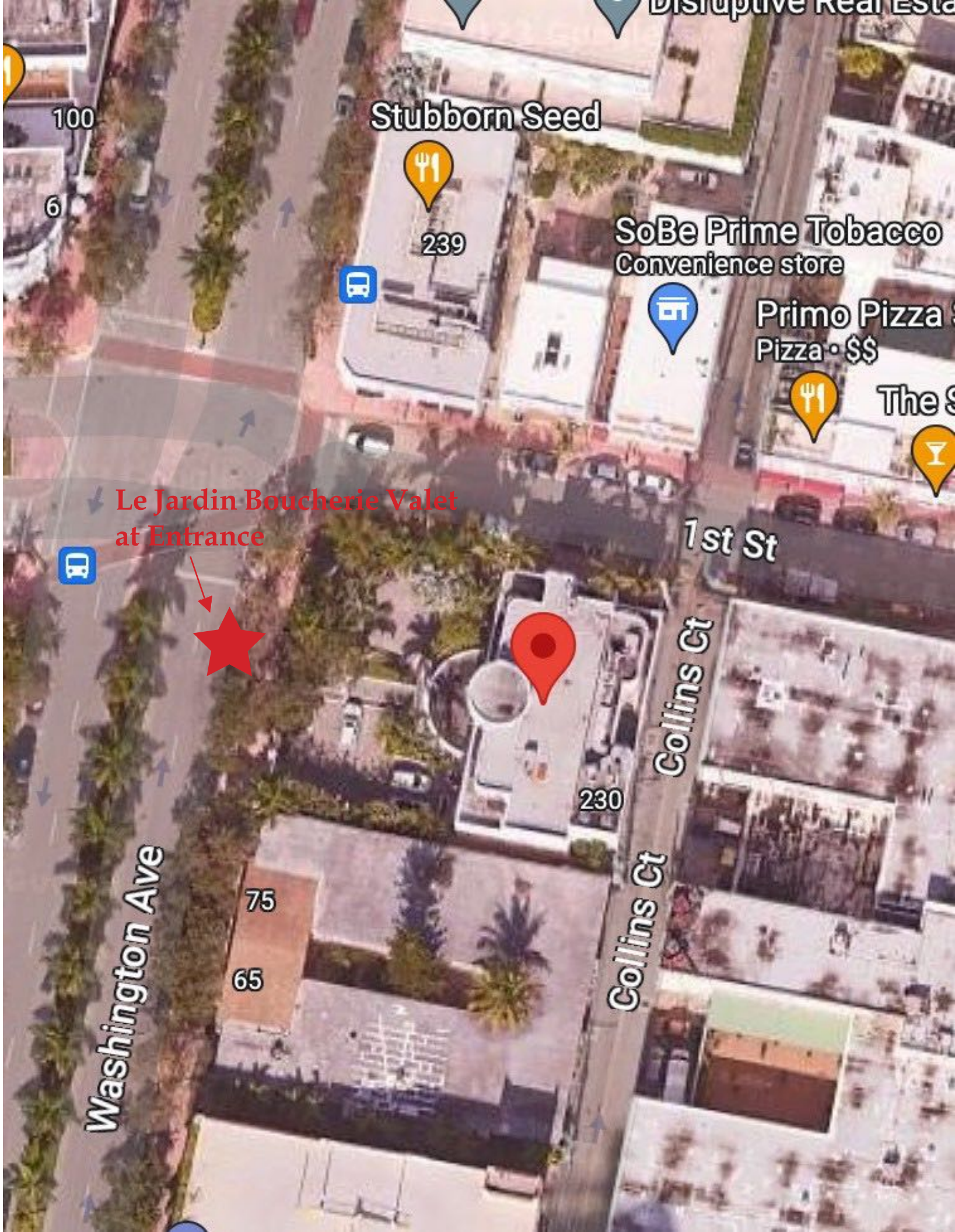
Patrons of Le Jardin Boucherie can be expected to arrive through many modes of transportation such as by foot, ride-sharing cars, cabs, bicycles, or public transit.

Hours: 11:00 am - 12:00 am

Anticipated peak hour staffing: 4 attendants.

STAR location is the parking valet booth.

All cars are parked in the 119 Washington Ave parking lot.



LE JARDIN BOUCHERIE

ACCESS & SECURITY

Le Jardin Boucherie is located at 81 Washington Ave, Miami Beach FL 33139. All customers arriving at our restaurant will enter through the main entrance located on the North side of the building on Washington Avenue. Le Jardin Boucherie will have a parking valet booth located in front of the entrance of the property.

The main entrance will be on the north side of the building right on Washington Avenue and the corner of 1st Street and will lead all who enter directly to the Host station. The host will guide all patrons immediately into the garden area and/or to their seats indoors to reduce foot traffic. There is a back door on the South side of the building on Collins Ct for vendor deliveries, sanitation, and staff entrance. The building is ADA-compliant.

There are also two additional doorways on the west side and east sides of the building, which are for emergency exits only.

The safety and security of our patrons, staff, and vendors are of utmost importance to us. At all times Security cameras will be pointed at the entrance and exits of the property, as well as internal cameras in different locations.

GARDEN OPERATIONS

Le Jardin Boucherie is a garden oasis dining experience inspired by the Jardin de Danse of Paul Poiret. It will fuse the Miami scene with a tranquil and relaxing Parisian Joie de Vivre atmosphere and offer exciting French culinary experiences. The hours of operation of Le Jardin shall operate from 11:00 am to 5:00 pm for Brunch /Lunch and from 5:00 pm to 12:00 am. The garden shall only be open when the restaurant is serving full meals and shall only be accessed for use by patrons utilizing dining seats. No congregation of standing patrons shall be permitted.

Le Jardin Boucherie will be managed by a seasoned Manager with decades of hospitality and industry experience. No loud music, events, or entertainment is permitted.

RESPONSIBLE ALCOHOL SERVICE

It is the Company’s policy that no person under 21 years of age or intoxicated person shall be served alcoholic beverages. Employees who violate this policy will be terminated immediately.

As an alcohol server, you must know the laws and regulations concerning the serving and consumption of alcohol within our licensed premises. Serving under-aged and intoxicated persons is unlawful and can have criminal penalties. Furthermore, if a person becomes intoxicated and becomes involved in an accident after leaving our establishment, the injured parties may file a negligence action against you or The Group US.

- Never serve an alcoholic beverage to a visibly intoxicated guest.
- Check I.D.’s of all guests who look 30 years old or younger. You may only accept identification with a photograph that is not expired.
- Notify a manager if you feel that one of our guests is intoxicated and/or underage.
- Notify a manager if an intoxicated guest is attempting to drive.
- Continually monitor guests’ alcohol consumption. If a guest becomes intoxicated, stop serving alcohol to that guest. Encourage non-alcoholic beverages and/or more food and notify a manager.
- If it becomes necessary, assist guests to find a safe ride home When serving alcohol to our guests you should take reasonable precautions. Taking steps to prevent alcohol abuse in our establishment can help protect the public from harm, and keep you and the restaurant from being liable in a lawsuit.

LE JARDIN BOUCHERIE

NOISE MITIGATION

Our team strives to create a relaxing and tranquil environment. In order to reduce any potential adverse impacts from noise coming from the Le Jardin Boucherie, we will implement the following solutions.

Render garden music to be not “plainly audible” from the following adjacent residential properties: 75 Washington Avenue Apartments, Cosmopolitan Towers, Miami One Homes, The Sands South Beach.

To further reduce noise, we will implement the following:

- Sound and Volume Level Limiter - Install a digital tamper-resistant Sound and Volume Level Limiter on Le Jardin’s indoor and outdoor sound system post-calibration to ensure the sound level is never exceeded.
(This limiter will only be accessible to corporate. Management and staff will have no local operational access.)
- Le Jardin will plant dense shrubs and decorate with large planters with foliage to serve as a noise barrier
- Strategically position overhead table umbrellas and retractable roof and/or awnings with acoustic vinyl lining.
- Hire and work directly with audio technicians to provide an intelligent sound system designed to distribute sound within the site and prevent noise spill over to adjacent properties

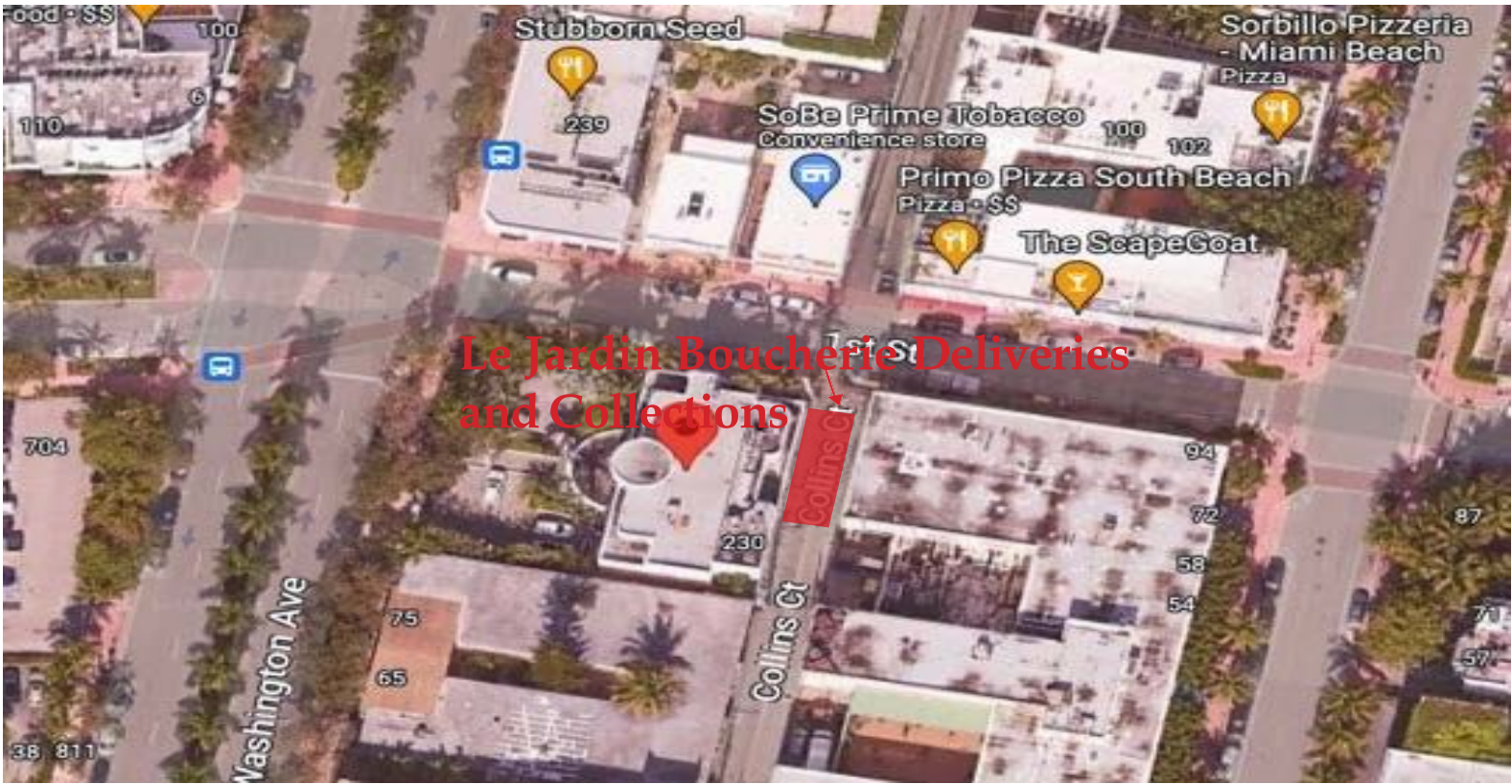
DELIVERIES & COLLECTIONS

Both Venue deliveries and collection procedures will ensure minimal impact on the surrounding residents, environment, and organizations. No truck larger than a five (5) ton truck is permitted to access the existing loading and deliveries area at the rear area of the property on Collins Ct.

Delivery for Both Venue will happen at the same time to ensure the alley does not get blocked and staff from each venue will assist with unloading to make it faster.

Deliveries will only be accepted between the hours of 8am to 12pm.

Collections will take place between 8am and 9am from the rear area of the property on Collins Ct.



LE JARDIN BOUCHERIE

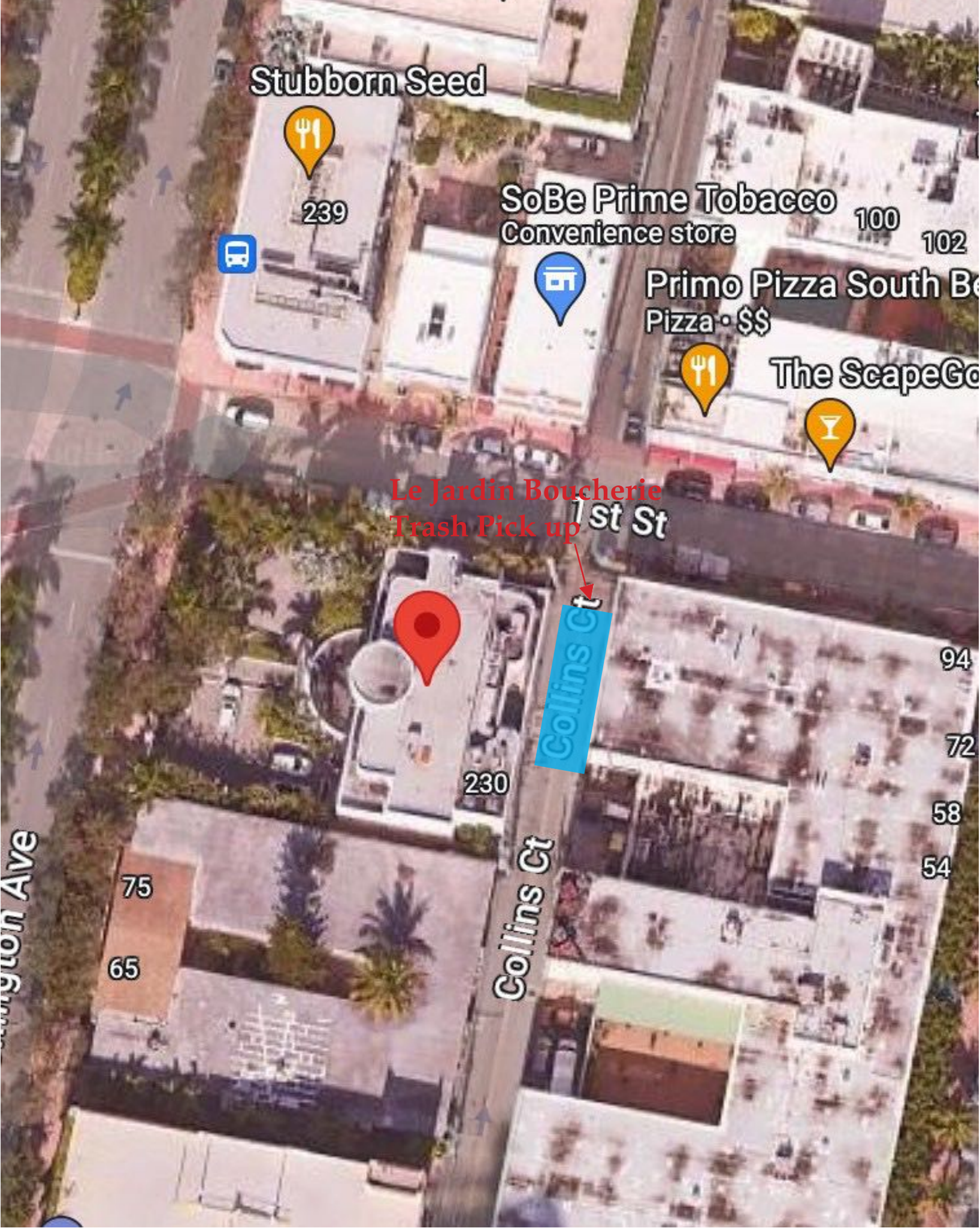
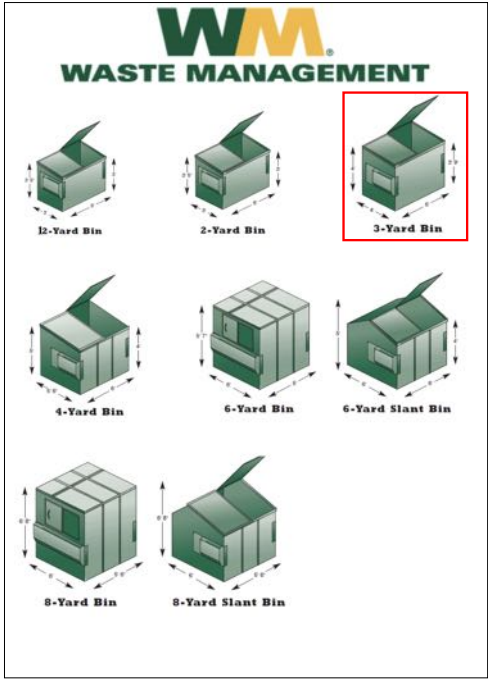
SANITATION

Le Jardin Boucherie management will coordinate with its sanitation and refuse collection vendor to ensure the proper collection is met 6 days a week and that weekend collections will not occur before 9 am to prevent residential disturbances.

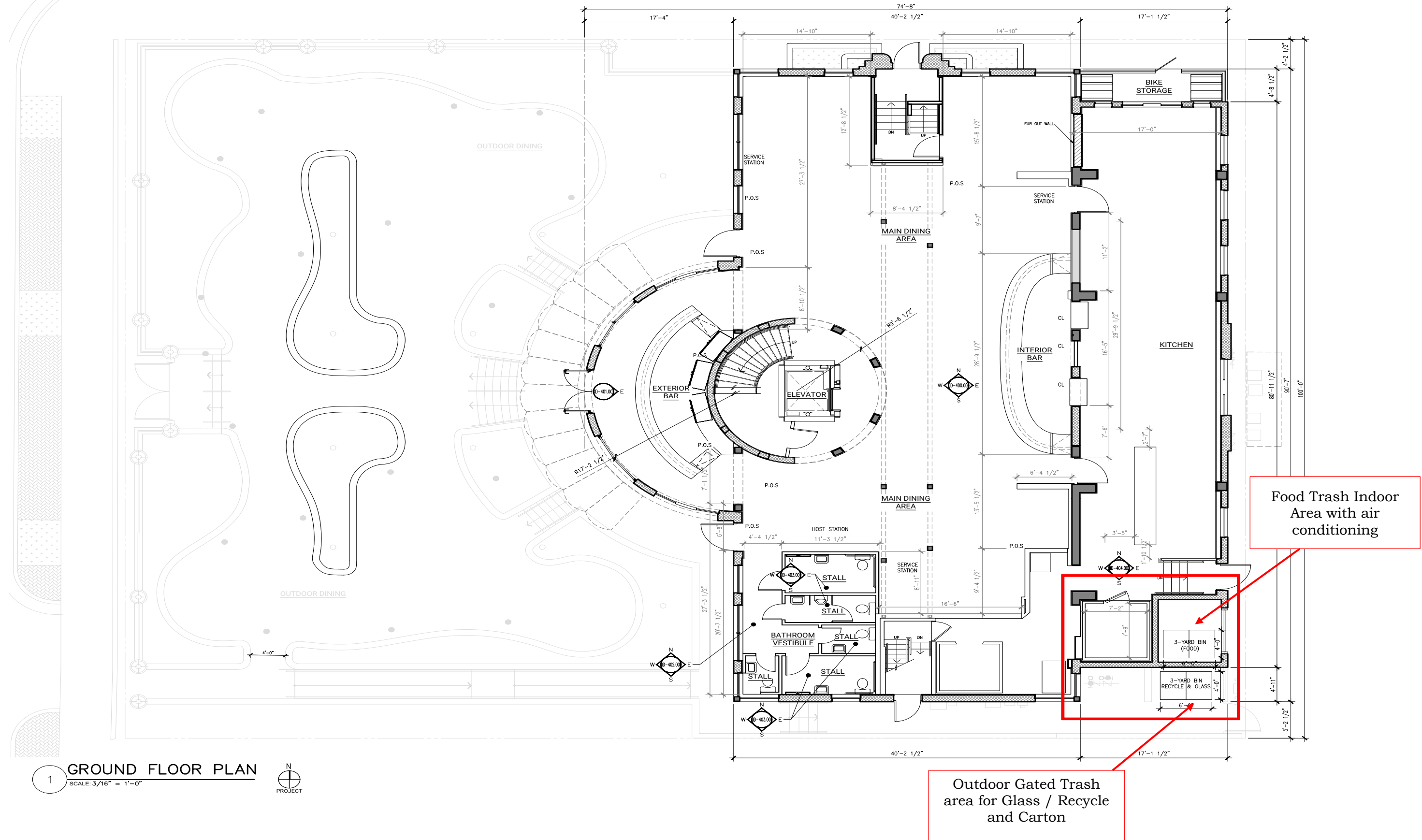
All refuse will be picked up at the rear area of the property on Collins Ct.

Staff will deliver trash receptacles to the access road on pick-up days. The management team will train all the staff receiving deliveries and assisting with the refuse collection to be trained to keep noise disturbance to a minimum to prevent residential disturbances.

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LE JARDIN BOUCHERIE



N. Y. 60000000000 - 1889

BAR - À - HUÎTRES

Plateau de Fruits de Mer

Le Petit \$115Le Grand \$185

2-3pp4-6pp

Huîtres - Oysters \$4.5/pc
Crevettes - Shrimp \$28/4pc
Palourdes - Clams \$3.5
Homard - Lobster - MP
Seafood Salad - \$31
Caviar « 25g - \$145
brioche toast, blinis, crème fraîche, chives

Champagne L'Allier, Brut, R.018, NV \$26 / \$104
White Chardonnay, Prosper Maufoux, Mâcon-Villages '21 \$18 / \$72



SOUPE DU JOUR	\$18
SOUPE À L'OIGNON Onion soup, croutons, gruyère	\$22
SALADE CAESAR Romaine, anchovy, parmesan, lemon	\$21
SALADE MESCLUN AU CHÈVRE CHAUD Mixed greens, warm goat cheese, croutons, apples, cherry tomatoes, candied walnuts	\$22
POULPE GRILLÉ Grilled octopus, fingerling potatoes, harissa hummus, herb oil	\$31
STEAK TARTARE Capers, cornichons, shallots, parsley & quail egg	\$29/38
ESCARGOTS Parsley, butter, lemon, garlic, shallot	\$27
MOULES MARINIÈRES Steamed mussels, white wine, shallots, garlic, parsley, pommes frites	\$36
SALADE NIÇOISE Ahi tuna haricots verts, tomato, oak leaf, potatoes, olives, organic egg, anchovy, red wine vinaigrette	\$39
TARTARE DE SAUMON AU CAVIAR Salmon tartare, goat cheese, Kaluga caviar	\$37
SAINT JACQUES À LA PROVENÇALE Seared scallops, roasted tomatoes, garlic butter, herbs, country bread	\$35

CHARCUTERIE
BAR

Pâté du Jour MP

Jambon Blanc
Maison \$14

Mortadelle \$12

Jambon
de Bayonne \$14

Rosette
de Lyon \$12

Foie Gras Torchon
\$29

Pâté de Campagne
\$21

Mousse de Foie Gras
\$26

Prosciutto \$14

Red Pinot noir, François Lecomte, VdF '20 \$17 / \$68



DINNER

PIÈCES - DU - BOUCHER

STEAK FRITES Grass-fed NY strip steak, herb butter, pommes frites	\$52
ENTRECÔTE GRILLÉE Australian grass-fed ribeye, petite salade	\$59
CÔTE DE PORC CHARCUTIÈRE 14oz Berkshire frenched bone-in pork chop, vichy carrot, cornichon, pork jus	\$49
FILET MIGNON AU BEURRE DE TRUFFE Grilled filet mignon, spinach puree, glazed cipollini onion, truffle butter	\$61
FAUX-FILET BERCY 18 oz dry-aged bone-in NY strip	\$96
CÔTELETTES D'AGNEAU Grilled lamb chops, celery root gratin, swiss chard	\$61
SAUCES Bordelaise \$5, Bernaise \$5, Peppercorn \$5 (3 for 12\$)	
RARE: Cool, red center MEDIUM RARE: Warm, red center MEDIUM: Pink, hot red center MEDIUM WELL: Slightly pink center WELL DONE: Broiled throughout, no pink	
APPELLATION D'ORIGINE CONTRÔLÉE 17 CITY	
LES GRANDS FORMATS	

POULET RÔTI Half or whole roast heritage chicken, pommes frites or salad	\$42/PP
CÔTE DE BŒUF POUR DEUX 48 oz tomahawk ribeye, roasted bone marrow, bordelaise	\$175
CHATEAUBRIAND POUR DEUX 21 oz center-cut filet mignon, market vegetables, bone marrow bordelaise	\$178
PLATEAU DU BOUCHER Large format signature plate with house selection of sauces and dry-aged meats: filet mignon, bavette steak & bone-in NY strip	\$315
CONFIT DE COCHON DE LAIT Whole confit suckling pig with red cabbage and roasted apples (for 8 or more, please order 24hrs in advance)	\$600

IN-HOUSE Dry-Aged MEAT

Ask your server about the available special/s of the day

CUISINE FRANÇAISE TRADITIONNELLE
BRASSERIE

ROAST BEEF
AU JUS

La Dauphine 8oz \$58
La Reine 12oz \$74
Le Roi 16oz \$96
Prime rib with au jus
and fresh horseradish

PLATS PRINCIPAUX

Tagliatelle Al Ragu Traditional beef and veal ragu	\$33
Raviolis Aux Champignons Mushroom ravioli, black truffle beurre fondue	\$35
Cuisse De Canard Confit Confit duck leg, roasted potatoes, garlic, shaved black truffle	\$39
Boucherie Burger Dry-aged blend, caramelized onions, gruyère, pommes frites	\$31
Wagyu Burger Wagyu blend, truffle dijonnaise, caramelized onions, gruyère, pommes frites	\$39
Boucherie Beyond Burger Vegan blend, vegan cheddar, mushroom duxelles, tofu chipotle mayonnaise, avocado, frites	\$31
Loup De Mer Rôti Pan seared branzino, tomato, candied fennel, mixed olive watercress, olive oil	\$45
Pavé De Saumon Aux Lentilles Pan seared salmon, green lentils, sheet potatoes, beurre blanc	\$43
Bœuf Bourguignon Red wine-braised beef with carrots, pearl onions, lardons, mushrooms	\$47
Cassoulet Toulousain Duck confit, duck sausage, garlic sausage, pork belly, tarbais beans	\$45

Garnitures

POMMES FRITES	\$14
POMMES PURÉE	\$14
CELERY ROOT GRATIN	\$14
ÉPINARDS À LA CRÈME	\$14
CHAMPIGNONS	\$14
PRINTANIÈRE DE LÉGUMES	\$14

Fromage \$12

- St-André
- Tomme De Savoie
- Petit Basque
- Roquefort
- Camembert

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DRINKS

Wine by the Glass

Signature COCKTAILS

La Vie En Rose \$22
Absolut Vodka, Giffard Lychee,
Cranberry Purée, Brut Sparkling
Le Diable \$21

Los Vecinos Mezcal, Altos Reposado,
Grilled Grapefruit, Mathilde Cassis
Mayan's Punch \$21
Patron Tequila, Ancho Reyes, Licor 43,
Grilled Pineapple
**Boucherie
Old Fashioned \$22**
Buffalo Trace Bourbon, Espolon Anejo,
Lavender, Plum
Fleming's #2 \$21
Toki Whisky, Copalli Rum,
Ginger, Pear
Avion Sour \$21
Jefferson's Small Batch Bourbon,
Amaro Lucano, Aperol, Egg White
Pomme d'Automne \$21
Plantation Rum, Grand Marnier,
Allspice Dram, Apple Purée, Aval Cider

Absinthe COCKTAILS

Carte Blanche \$21
Citadelle Gin, Barsol Pisco,
Giffard Violette, Kübler Blanche,
Egg White(optional)
Provence Martini \$22
Grey Goose Vodka, Kübler Blanche,
Martini & Rossi Amaretto-Lavender
Boucherie Sazerac \$22
Pernod, Sazerac Rye, Pierre Ferrand 1840

Barrel-Aged COCKTAILS

Boucherie Negroni \$24
The Botanist Gin, Campari, Cinzano 1757
Boucherie Manhattan \$24
Basil Hayden's Bourbon, Rémy Martin 1738,
Cinzano 1757

Non-Alcoholic COCKTAILS

PJ Breeze \$13
Pineapple, Lemon, Lavender, Mint
Berrymania \$13
Raspberry, Cranberry, Lemon

BEER

Draught

LAGER	\$12
Kronenbourg 1664, France	
IPA	\$14
Fiddlehead Brewery, Vermont	
DUNKEL	\$11
Von Trapp, Vermont	
CIDER	\$10
Aval, France	



Please ask your server for By The Bottle selections

LIQUOR

Glenfiddich, SCOTCH WHISKY

Speyside

Balvenie, 21yr, Port Wood	\$72
Grande Couronne	
Glenlivet, 12yr, Double Oak	\$17
Macallan, 12yr	\$23
Macallan, 18yr	\$80
Highland	
Dalmore, 15yr	\$25
Glendronach, 12yr	\$18
Glenmorangie, Nectar D'Or	\$21
Oban, 18yr	\$40

Islay

Ardbeg, 10yr	\$20
Buichladdich, The Classic Laddie	\$18

BOURBON

Basil Hayden's, 10yr	\$18
Blanton's, Single Barrel	\$30
Calumet, Single Rack Black 15yr	\$36
Colonel E.H. Taylor, Small Batch	\$24
Eagle Rare, 10yr	\$19
Heaven Hill, Old Style 7yr	\$20
Henry McKenna, Single Barrel 10yr	\$21
Jefferson's, Ocean Aged at Sea	\$17
Knob Creek, Small Batch 18yr	\$50
Isaac Bowman, Port Barrel	\$20
Old Elk, Armagnac Cask 5yr	\$22
Old Rip Van Winkle, 10yr	\$85
Old Rip Van Winkle, 12yr	\$95
Thomas Moore, Sherry Cask	\$21
Weller, Reserve	\$18
Weller, 12yr	\$30
Widow Jane's, Lucky 13	\$40
Wild Turkey, Single Barrel Kentucky Spirit	\$16

RYE WHISKEY

WhistlePig, 10yr	\$24
WhistlePig, 12yr	\$28
WhistlePig, 15yr	\$60
WhistlePig, 18yr	\$100

JAPANESE WHISKY

Hibiki Japanese Harmony	\$22
Suntory, Toki	\$18
Yamazaki, 12yr	\$26
Yamazaki, 18yr	\$90

VODKA

Absolut	\$15
Ketel One	\$17
Grey Goose	\$18
Beluga, Gold Line	\$25

GIN

Bombay Sapphire	\$16
Hendrick's	\$18
Monkey 47	\$22
The Botanist	\$17

BRANDY

Cognac	
Château de Montifaud, VS	\$16
Martell, Cordon Bleu	\$50
Rémy Martin, 1738	\$20
Hennessy, Paradis	\$160

Armagnac

Château de Laubade, XO	\$20
Château de Laubade, 1982	\$45
Château Arton, 2009	\$30

Calvados

Christian Drouin, VSOP	\$18
Christian Drouin, 1999	\$46

Eau de Vie

Trimbach's, Reire William	\$18
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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

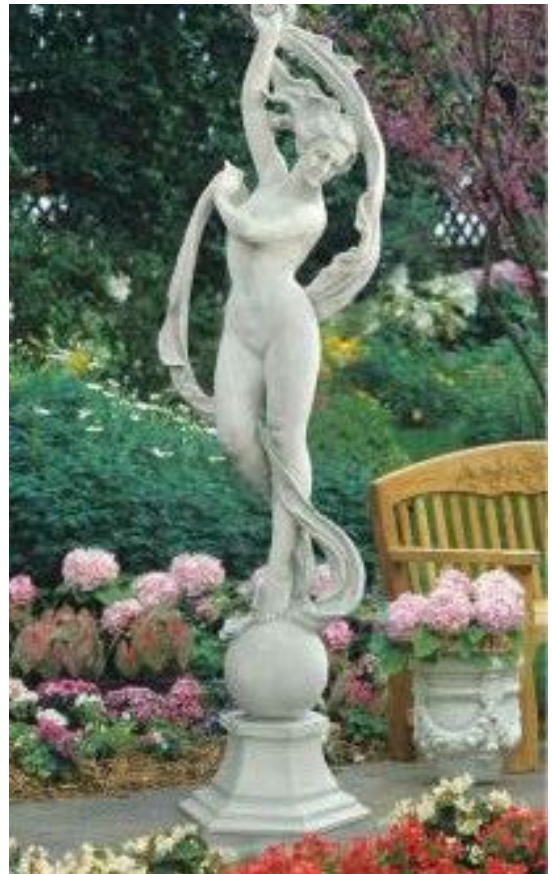
Bushmill's, 16yr	\$35
Bushmill's, 21yr	\$55
Redbreast, 21yr Single Pot Still	\$80



LE JARDIN BOUCHERIE

EXTERIOR





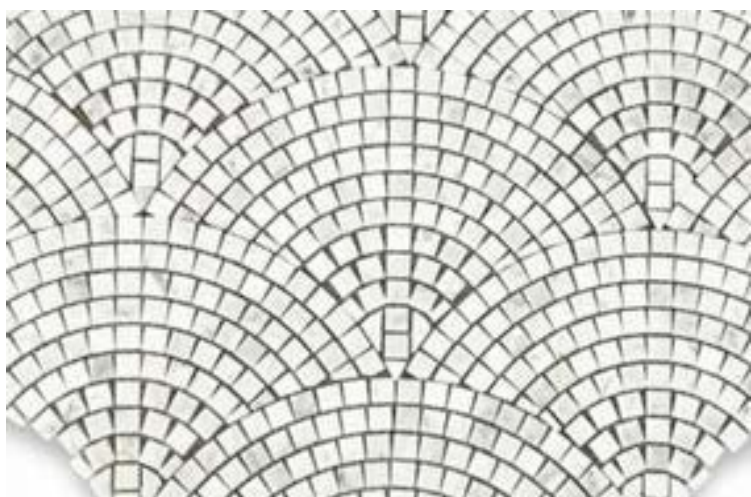






LE JARDIN BOUCHERIE
GROUND LEVEL INTERIOR





The image shows a sophisticated dining room with a long, dark wooden table set for a meal. The table is flanked by plush, tufted red velvet banquettes. The table is set with white plates, glassware, and a central floral centerpiece. A small, ornate lamp with a pink shade sits on the table. The walls are covered in a vibrant, patterned wallpaper in shades of red and gold. A large, arched mirror hangs on the back wall, reflecting the room. The ceiling is a masterpiece of stucco work, featuring intricate, swirling patterns in gold and brown. Several birdcages are suspended from the ceiling, adding a unique touch to the decor. A large potted plant is visible on the left side of the room. The overall atmosphere is warm and elegant.

LE JARDIN BOUCHERIE
SECOND LEVEL INTERIOR



