



# CHARDON

CLASSIC FRENCH BISTRO

PRIVATE DINING & EVENTS



**WE INVITE YOU TO EXPERIENCE  
A FINER CLASS OF SERVICE.**

Chardon offers dynamic settings for your next special occasion or business gathering. With a selection of indoor and outdoor options you can customize a solution to fit your individual needs.



THE BEST MEALS AREN'T RUSHED,  
THEY'RE SAVORED—JUST LIKE LIFE.



WHETHER YOU ARE LOOKING TO  
CELEBRATE A SPECIAL OCCASION, A  
POWERHOUSE BUSINESS DINNER,  
OR JUST A WHIMSICAL GOOD TIME  
WITH FRIENDS, WE HAVE AN EVENT  
EXPERIENCE TO MEET YOUR NEEDS.

#### PERSONAL TOUCH

Leaving a lasting impression comes from personal relationships and dedication to excellence. Our team is our number one asset, and they work to ensure each experience receives that extra personal care. We can customize a solution to fit your needs. Just inquire and allow us to create your perfect event.

#### FLAWLESS EXECUTION

Our guests come first. Every decision we make takes into account the guest experience from start to finish. It's all in the details, and we pride ourselves on ensuring your experience is what you are looking for. Methodical design and rigorous training leads to a seamless and memorable experience. From food to drinks, service to ambiance, every element of your event experience has been thought through.

#### FULL SERVICE SOLUTIONS

We can support you with every aspect of your event from flowers to photography. With our extensive list of resources we can help bring together the right finishing touches to ensure your experience is uniquely designed to fit the needs of your event.

CHARDON BRINGS THE TIMELESS CHARM OF A CLASSIC FRENCH BISTRO TO HOUSTON, OFFERING HONEST, EVERYDAY FRENCH CUISINE WITH A MODERN SENSIBILITY. Inspired by the simplicity and warmth of bistros found within Paris' iconic and charming neighborhoods like Montmartre and La Marais, Chardon focuses on showcasing the best of local ingredients through authentic French cooking. Each dish reflects the artistry of tradition paired with the vibrancy of Houston's rich culinary landscape. With its warm, relaxed ambiance and understated elegance, Chardon offers a dining experience that feels equally suited for a spontaneous weeknight meal or a leisurely evening with friends.



# THE DETAILS

## EXECUTIVE CHEF

EJ Miller

## GENERAL MANAGER

Bruce Warren

## EVENT SALES

Katya Jimenez

[KJimenez@TableOneHospitality.com](mailto:KJimenez@TableOneHospitality.com)

## HOURS OF OPERATION

Tuesday - Saturday

5:00pm - 10:00pm

## PRIVATE DINING ROOM

Seated: Up to 14 guests

## LA PETITE DINING ROOM

Seated: Up to 20 guests

## LA GRANDE DINING ROOM

Seated: Up to 40 guests

Reception-Style: Up to 60 guests

## BAR BANQUET

Seated: Up to 16 guests

## TERRACE

Seated: Up to 26 guests

Reception-Style: Up to 40 guests

## RESTAURANT BUYOUT

Seated: Up to 100 guests in the Main Dining Room

Reception-Style: Up to 200 guests





# PRIVATE DINING ROOM

Seated: Up to 14 guests



## LA PETITE DINING ROOM

Seated: Up to 20 guests



## LA GRANDE DINING ROOM

Seated: Up to 40 guests  
Reception-Style: Up to 60 guests





# BAR BANQUETTE

Seated: Up to 16 guests



**FRENCH CUISINE: WHERE EVERY BITE  
IS A MEMORY IN THE MAKING.**



# RECEPTIONS

## Shareable Platters

*each platter serves up to 8 guests*

### Farmers Market Seasonal Crudité \$65

Green Olive and Almond Tapenade,  
Whipped Boursin, Beet Hummus

### Fromage \$150

Marcona Almonds, Fruit Preserves,  
Local Honeycomb, Toasted Baguette

### Charcuterie \$150

Pickled Vegetable, Marinated Olives,  
House-Made Mustard

### Le Fruits de Mer \$295

1 Dz Oysters On The Half Shell,  
1 Dz Spice Poached Gulf Shrimp,  
2 Ea Whole Chilled Poached Lobsters,  
1 Lb Crab Claw,  
Gin Cocktail, Saffron Rouille,  
Champagne Mignonette

## • Pastry Bites •

*priced per piece*

### •Chocolate Mousse \$4

### Assorted French Macarons \$60/A Dozen

### Raspberry Millefeuille \$5

### Caramelized Apple Tarte Tatin \$5

### Salted Caramel Ice Cream Profiterole \$6

## Canapes

*priced per piece*

### Deviled Oeufs \$5

Trout Roe +\$X

Kaviari Kristal Caviar +\$X

Blue Crab +\$X

### Crab And Endive \$7

Caper Aioli, Parmigiano-Reggiano, Blue Crab, Garlic Streusel

### Oyster On The Half Shell \$4

Champagne Mignonette

### Tuna Tartare Nicoise \$5

Tomato, Olive

### Texas Wagyu Steak Tartare \$6

Pickled And Crispy Shallots, Sunflower, Pani Puri

### Foie Gras & Cacao Macaron \$5

### French Breakfast Radishes \$2

Salted Échiré Butter

### Broiled Oysters Rockefeller \$5

Green Chartreuse

### Texas Cornbread Madeleine \$3

Kaviari Kristal Caviar +\$9

### Croque Monsieur Gougères \$4

Iberico, Aged Comté

### Black Truffle Steak Burger Sliders \$7

Raclette, Watercress, Onion Fondue

### Brochette de Boeuf Bourguignon \$6

red wine demi glace

### Brochette de Ratatouille \$4

Pistu, Zucchini, Eggplant, Peppers

### Chickpea Panisse \$5

Herb Aioli

# LE GRANDE DAME

\$225 per person | Individually Plated

## CAVIAR DEVEILED EGG

Kaviari Kristal Caviar

## FIRST

### Crab & Endive "Caesar"

Parmigiano Reggiano, Caper Aioli

Garlic Streusel

## SECOND

### Black Truffle & Escargot Vol-Au-Vent

Duck Confit, Sweetbreads, Crawfish

Sauce Nantua

## THIRD

### Seared Yellowfin Tuna\*

Piperade Basquaise, Preserved Lemon

Oil-Cured Olives

## FOURTH

### 16oz R-C Ranch Wagyu Ribeye

Au Poivre

## DESSERT

### Le Grande Macaron Au Chocolate

Raspberries, Hazelnut Ginduja Mousse

## Petit Fours

# BISOUS MENU

\$95 per person | Served Family-Style

## BISOUS TOWER

\$23pp Supplement

Deviled Oeuf, Croque Monsieur Gougères, Breakfast Radishes & Échiré Butter, Foie Gras Macaron, Texas Cornbread Madeleine, Tuna Tartare Nicoise

## STARTERS

Select Two

### Warm Leeks Vinaigrette

Buffalo Burrata, Sauce Gribiche, Mustard Breadcrumbs

### Salade Verte

Butter Lettuce, Honey-Dijon Vinaigrette, Toasted Pecans

### Texas Wagyu Steak Tartare

Sunflowers & Sunchokes

### Crab & Endive "Caesar"

Parmigiano Reggiano, Caper Aioli, Garlic Streusel

## ENTRÉES

Select Two

### Poached Gulf Flounder Grenobloise

Capers, Lemon, Parsley

### Roasted Berkshire Pork Chop

Sauce Charcutiere

### Seared Yellowfin Tuna\*

Piperade Basquaise, Preserved Lemon, Oil-Cured Olives

### Gnocchi Parisienne

Pesto, Provencal Vegetables, Pistou, Boursin

### Roasted Amish Chicken

40 Cloves of Garlic, Sourdough

### 10 Oz Center-Cut Filet

Bearnaise, Au Poivre, Bordelaise  
\$15pp Supplement

## TABLESIDE ADDITIONS

For The Table

### Maine Lobster Pot Pie

Root Vegetables, Truffle-Brandy Cream  
\$30pp Supplement

### 36oz Côte De Boeuf\*

Choice of Béarnaise Sauce, Au Poivre or Bordelaise  
\$20pp Supplement

## SIDES

For The Table

### Pommes Aligot

Cantal

### Green Beans Almondine

Beurre Noisette

### Macaroni Gratin

Aged Comté Mornay

## DESSERTS

Select One

### Chartreuse VEP Creme Brulee

Warm Lavender Madeleines

### Texas Ruby Red Grapefruit Tart

Earl Grey Custard

### Le Grande Macaron Au Chocolate

Raspberries, Hazelnut Gianduja Mousse

### Crunchy Profiteroles

Salted Caramel Ice Cream, Warm Chocolate Sauce

# THE CHARDON EXPERIENCE

\$135 per person | Individually Plated

## BISOUS TOWER

\$23pp Supplement

Deviled Oeuf, Croque Monsieur Gougères, Breakfast Radishes & Échiré Butter, Foie Gras Macaron, Texas Cornbread Madeleine, Tuna Tartare Nicoise

## STARTERS

Select Three

### Caramelized Onion Soup Gratinee

Aged Comté, Oxtail Bouillon

### Salade Verte

Butter Lettuce, Honey-Dijon Vinaigrette, Toasted Pecans

### Texas Wagyu Steak Tartare

Sunflowers & Sunchokes

### Crab & Endive "Caesar"

Parmigiano Reggiano, Caper Aioli, Garlic Streusel

## ENTRÉES

Select Three

### Poached Gulf Flounder Grenobloise

Capers, Lemon, Parsley

### Roasted Berkshire Pork Chop

Sauce Charcutiere

### Seared Yellowfin Tuna\*

Piperade Basquaise, Preserved Lemon, Oil-Cured Olives

### Gnocchi Parisienne

Pesto, Provençal Vegetables, Pistou, Boursin

### Roasted Amish Chicken

40 Cloves of Garlic, Sourdough

### 10 Oz Center-Cut Filet

Bearnaise, Au Poivre, Bordelaise  
\$15pp Supplement

### Maine Lobster Pot Pie

Root Vegetables, Truffle-Brandy Cream  
\$30pp Supplement

## TABLESIDE ADDITIONS

For The Table

### Whole Dover Sole Grenobloise

Capers, Lemon, Parsley  
\$20pp Supplement

### 36oz Côte De Boeuf\*

Choice of Béarnaise Sauce, Au Poivre or Bordelaise  
\$20pp Supplement

## SIDES

For The Table

### Pommes Aligot

Cantal

### Green Beans Almondine

Beurre Noisette

### Macaroni Gratin

Aged Comté Mornay

## DESSERTS

Select One

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Earl Grey Custard

### Le Grande Macaron Au Chocolate

Raspberries, Hazelnut Gianduja Mousse

### Crunchy Profiteroles

Salted Caramel Ice Cream, Warm Chocolate Sauce



HERE'S TO ALCOHOL,  
THE ROSE-COLORED GLASSES OF LIFE.



# PRIMAIRE

\$45pp++ First Hour | \$30pp++ Each Additional Hour

## SPIRITS

New Amsterdam Vodka  
New Amsterdam Gin  
Plantation 3-Star Rum  
Arette Blanco Tequila  
George Dickel Bourbon 8Y

## BEER

Stella Artois  
Aval French Cider  
Brittany, FR

## SPARKLING

\$12pp Supplement

Poggio Costa Prosecco NV

## WHITE WINE

Select One

Sauvignon Blanc  
J. Villebois, Loire Valley 2023  
White Burgundy  
Le Fossiles Macon-Villages 2022

## RED WINE

Select One

Grenache Blend  
Domaine Fontsaite, Corbieres 2022  
Cabernet Sauvignon  
Trig Point Diamond Dust 2023

## ROSÉ WINE

Triennes  
Provence 2023



# HAUTE DE GAMME

\$60pp++ First Hour | \$45pp++ Each Additional Hour

## SPIRITS

Grey Goose Vodka  
Citadelle Gin  
Diplomatico Planas Rum  
Don Fulano Tequila  
El Silencio Mezcale  
Balcones Pot Still Bourbon

## BEER

Select Two

Stella Artois  
Aval French Cider  
Brittany, FR  
Saint Arnold "H Town"  
Pilsner, Houston TX  
Southern Star Brewing Co. "Blonde Bombshell"  
American Blonde Ale, Conroe, TX

## SPARKLING

Poggio Costa Prosecco NV  
Delamotte Brut NV  
\$10pp Supplement

## WHITE WINE

Select Two

Sauvignon Blanc  
J. Villebois, Loire Valley 2023  
White Burgundy  
Le Fossiles Macon-Villages 2022

## RED WINE

Select Two

Red Burgundy  
Domaine Faiveley Mercurey VV 2021  
Grenache Blend  
Domaine Fontsaite, Corbieres 2022  
Cabernet Sauvignon  
Trig Point Diamond Dust 2023

## ROSÉ WINE

Triennes  
Provence 2023

# BEER & WINE

\$35pp++ First Hour | \$20pp++ Each Additional Hour

## BEER

Select Two

**Stella Artois**

**Aval French Cider**

Brittany, FR

**Saint Arnold "H Town"**

Pilsner, Houston TX

**Southern Star Brewing Co. "Blonde Bombshell"**

American Blonde Ale, Conroe, TX

## SPARKLING

**Poggio Costa Prosecco NV**

**Delamotte Brut NV**

\$10pp Supplement

## WHITE WINE

Select Two

**Sauvignon Blanc**

J. Villebois, Loire Valley 2023

**White Burgundy**

Le Fossiles Macon-Villages 2022

## RED WINE

Select Two

**Red Burgundy**

Domaine Faiveley Mercurey VV 2021

**Grenache Blend**

Domaine Fontsaite, Corbieres 2022

**Cabernet Sauvignon**

Trig Point Diamond Dust 2023

## ROSÉ WINE

**Triennes**

Provence 2023

A hand with dark purple nail polish pours white wine from a bottle into a glass held by a hand with bright red nail polish. The glass contains a lime wedge garnish. The background is a light green, textured surface.

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[CHARDONHOUSTON.COM](http://CHARDONHOUSTON.COM)