
















TRAVELLE



Snacks

- Bread Service**  12
Le Beurre Bordier, Heavens Honey, House Made Jam
- Andreotti Burrata**  20
Beets, Orange, Aya Fukiaccia
- Michigan Maitake**   16
Fresno, Sesame, Scallion
- Hudson Valey Foie Gras**  32
Peanut, Concord Grape, Milk Bread
- Nichols Farm Carrots**   18
Chicory, Black Garlic, Almonds
- From The Pantry** 52
Artisanal Cheese, House made pate, Terrines & Cured Meats, House made Jam, Pickles, PQB Sourdough
- Starters**
- Cream of Mushroom**   15
Hazelnut, Sherry, Salsa Macha
- Brussel Sprout**   18
Apple, Avocado, Mustard
- Agnolotti** 24
Goat Cheese, Serrano Ham, Persimmon
- Rigatoni** 23
Nduja, Parmesan, Breadcrumbs
- Squid Ink Conchiglie** 24
Uni, Broccolini, Bacon
- Kampachi**  21
Junmai Sake, Asian Pear, Sudachi
- Gem Salad**  19
Werp Farm Radishes, Blackberries, Prosecco

Restaurant Week

\$59 Per Person

Excludes Tax & Gratuity

Gem Salad 

Werp Farm Radishes, Blackberries, Prosecco

Cream of Mushroom  

Hazelnut, Sherry, Salsa Macha

Scallop Crudo 

Junmai Sake, Asian Pear, Sudachi

Michigan Maitake  

Fresno, Sesame, Scallion

Short Rib

Cippolini Onion, Black Prune, Pedro Jimenez

Black Cod 

Mediterranean Mussels, Saffron, Chickpeas

Costa Rica Reserve 

Arabica Coffee, Cajeta, Cashew Praline, Milk Chocolate

Apple Tatin 

Caramel Apples, Puff Crunch, Rosemary & Honey Gelato

Honeycomb Cake 

Brown Butter & Pine Nut Cake, Honey Cream, Poached Pears, Olive Oil Gelato

35

Faroe Island Salmon

Leek, Yuzu, Yukon Gold Potatoes

42

Black Cod

Mediterranean Mussels, Saffron, Chickpeas

39

Hokkaido Scallop

Farro Verde, Sultana, Cauliflower

52

Berkshire Pork Chop

Macaroni, Gruyere, Plantain

47

Wagyu Short Rib

Cippolini Onion, Black Prune, Pedro Jimenez

75

Wagyu Strip

Marble Potatoes, Truffle, Parmesan

46

Duck

Barlet Pear, Cabbage Grains of Paradise

For Two

160

30 Day Slagel Farms Dry Aged Ribeye

Parmesan, Leek, Wild Rice, Market Vegetable

Sides

8

French Fries

House Spice, Piquillo Aioli

9

50/50 Mashed Potatoes

9

Grilled Broccolini

15

Truffle Fries

Truffle, Parmesan, Herbs

 GLUTEN FREE  VEGETARIAN  VEGAN

Justin Gomes, Chef de Cuisine

@travellechicago #meetmeattravelle

For parties of six or more, a 20% gratuity will automatically be added to your bill.

*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.