



RESTAURANT MENU

WEEKLY MENU

Every Monday, a new culinary experience

Starter + Main Course or Main Course + Dessert 35€

Starter + Main Course + Dessert 45€



Scan me!

Our dishes are also available à la carte

Weekly Starter 14€

Weekly Main Course 24€

Weekly Dessert 14€



PRICE INCL. VAT - SERVICE INCLUDED

CHILDREN'S MENU

19€

MAIN COURSE

CHICKEN BURGER

fried chicken, smoked cheddar, iceberg salad, barbecue sauce, served with homemade beef white French fries

OR

NEAPOLITAN GNOCCHETTI SARDI

gnocchetti sardi with beef tomato sauce

DESSERTS

CHOCOLATE EMULSION & COOKIES

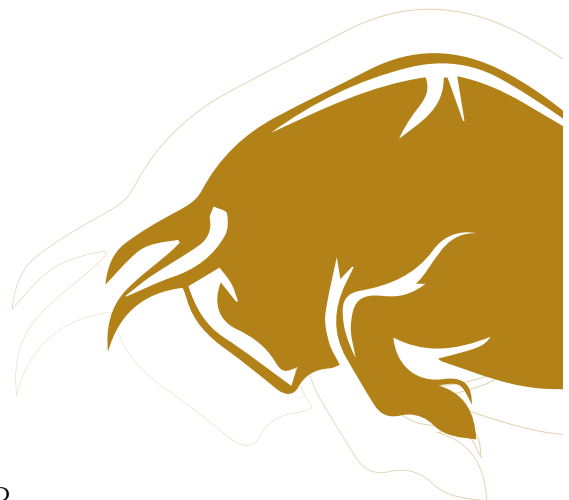
dark chocolate, cream, crumbled cookies, broken Daim, touch of lemon

OR

ICE CREAM

PRICE INCL. VAT - SERVICE INCLUDED

PRICE INCL. VAT - SERVICE INCLUDED



SIGNATURE MENU

70€

HOMEMADE SEMI-COOKED FOIE GRAS

duck foie gras accompanied by its seasonal chutney, exotic fruit balls and cereal bread toasts

OR



AMERICAN CRAB CAKE "EAST SIDE"

hot crab-based creation, accompanied by a virgin sauce and salicornia, and wasabi mayonnaise

TRAPPER'S VEAL CHOP ~ 300g

magnificent piece of veal cooked at low temperature, seasoned with trapper's spices

with one side dish and one sauce of your choice

OR

XXL FLAMBÉE SHRIMPS

prawns flambéed with whiskey, accompanied by a risotto with two rices and chorizo crisps

CHEESE BOARD

*assortment of cheeses cut and served according to your wishes
additional side 10€*

DESSERT OF YOUR CHOICE

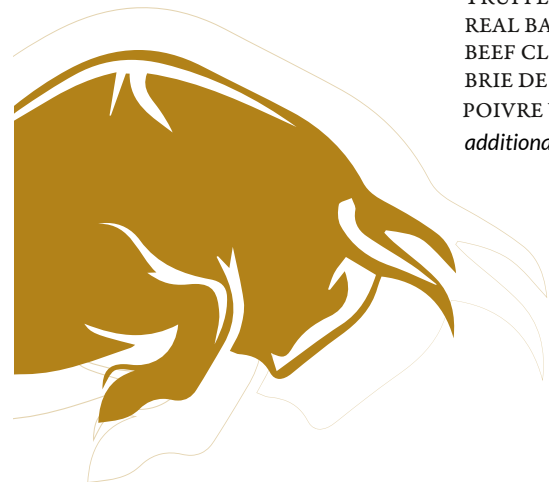
Side dish of your choice :

SEASONAL VEGETABLES
FRESH SALAD
PAN-FRIED SEASONAL MUSHROOMS
GUINNESS GNOCCHETTI & CHEESE
HOMEMADE FRENCH FRIES

additional side dish 9 €

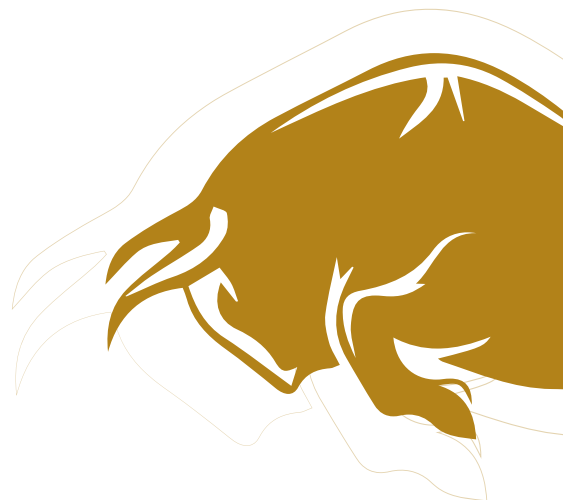
Sauces made on site by us:

TRUFFLE MAYONNAISE
REAL BARBECUE
BEEF CLUB SAUCE
BRIE DE MEAUX
POIVRE WITH PORTO
additional side dish 2 €



OUR STARTERS

MARROWBONE AND TRUFFLED CROUTONS	10
<i>sublimated by a brunoise of vegetables</i>	
HOMEMADE SEMI-COOKED FOIE GRAS	25
<i>duck foie gras accompanied by its seasonal chutney, exotic fruit balls and cereal bread toasts</i>	
RAVIOLI WITH FOUR FLAVORS	15
<i>shrimp ravioli cooked in a broth flavored with ginger, lemongrass, coriander, and bird's eye chili</i>	
AUTUMN SALAD WITH SAINT MARCELLIN	15
<i>mesclun of salad, seasonal fruits, chaplain of Saint Marcellin</i>	
<i>Vegan version possible on request</i>	
AMERICAN CRAB CAKE "EAST SIDE"	18
<i>hot crab-based creation, accompanied by a virgin sauce and salicornia, and wasabi mayonnaise</i>	
SMOKED BEEF CARPACCIO	20
<i>raw sirloin matured for about 30 days delicately smoked over a wood fire and its truffle sauce</i>	



OUR MAIN COURSES

Our dishes are served with a side dish

XXL FLAMBÉE SHRIMPS 43
prawns flambéed with whiskey, accompanied by a risotto with two rices and chorizo crisps



TRUFFLE GNOCCHETTI PASTA 20
sardinian specialty and truffled vegetable cream

YOUR BEEF TARTAR ~ 180 g 27
raw Charolais beef, finely cut with a knife and delicately prepared in front of you and according to your wishes, accompanied by homemade fries with beef white

BEEF CLUB BURGER 26
pulled beef, red onions, smoked cheddar, coleslaw and barbecue sauce, served with homemade beef white fries

SALMON CONFIT IN SMOKED OIL 29
salmon confit at 65 degrees, accompanied by mashed parsnips and seasonal vegetables, glasswort and green sauce



MEATS SELECTION

"Come and discover different breeds of beef from all over the world"

RIB STEAK ~ 300g with one side dish and one sauce of your choice	39
SIRLOIN WITH BONE ~ 350g with one side dish and one sauce of your choice	49
PRIME RIB ~ 1,1 kg "to share or not" with two side dishes and two sauces of your choice	89
TOMAHAWK ~ 1,1 kg "to share or not" with two side dishes and two sauces of your choice	119



TRAPPER'S VEAL CHOP ~ 300g magnificent piece of veal cooked at low temperature, seasoned with trapper's spices with one side dish and one sauce of your choice	43
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"BEEF LOVERS" ~ 1 kg "to share or not" sirloin trilogy (selection, black pearl and kod beef) with two side dishes and two sauces of your choice	140
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Side dish of your choice :

SEASONAL VEGETABLES
FRESH SALAD
PAN-FRIED SEASONAL MUSHROOMS
GUINNESS GNOCCHETTI & CHEESE
HOMEMADE FRENCH FRIES

additional side dish 9 €

Sauces made on site by us:

TRUFFLE MAYONNAISE
REAL BARBECUE
BEEF CLUB SAUCE
BRIE DE MEAUX
POIVRE WITH PORTO

additional side dish 2 €



PREMIUM RESERVE

Our meats are grilled over a wood fire

BLACK PEARL

EXCLUSIVE POLAND MATURED BEEF ON THE BONE (MINIMUM 40 DAYS)

SIRLOIN WITH BONE ~ 350 g	60
<i>with one side dish and one sauce of your choice</i>	
PRIME RIB ~ 1 kg "à partager ou pas"	140
<i>with two side dishes and two sauces of your choice</i>	

KOD BEEF

EXCLUSIVE DENMARK BONE-MATURED BEEF (MINIMUM 30 DAYS)

SIRLOIN WITH BONE ~ 350 g	65
<i>with one side dish and one sauce of your choice</i>	
PRIME RIB ~ 1 kg "à partager ou pas"	150
<i>with two side dishes and two sauces of your choice</i>	

WAGYU

FRENCH BEEF FROM THE FERME DES PLANTES BONE-MATURED (MINIMUM 15 DAYS)

Rare and exceptional meat, limited availability

SIRLOIN WITH BONE ~ 350 g	110
<i>with one side dish and one sauce of your choice</i>	
PRIME RIB ~ 1 kg "à partager ou pas"	250
<i>with two side dishes and two sauces of your choice</i>	

Side dish of your choice :

SEASONAL VEGETABLES
FRESH SALAD
PAN-FRIED SEASONAL MUSHROOMS
GUINNESS GNOCCHETTI & CHEESE
HOMEMADE FRENCH FRIES
additional side dish 9 €

Sauces made on site by us:

TRUFFLE MAYONNAISE
REAL BARBECUE
BEEF CLUB SAUCE
BRIE DE MEAUX
POIVRE WITH PORTO
additional side dish 2 €



KOBE BEEF

神戸ビーフ

Rare and exceptional meat, limited availability

KOBE

THE RAREST BEEF IN THE WORLD, RECOGNIZED FOR ITS UNIQUE MARBLE

SIRLOIN TATAKI ~ 150 g 190

lightly snacked, sweet sauce with spices, caramelized over the flame

Our establishment has the privilege of being one of the certified restaurants in France!

Side dish of your choice :

SEASONAL VEGETABLES
FRESH SALAD
PAN-FRIED SEASONAL MUSHROOMS
GUINNESS GNOCCHETTI & CHEESE
HOMEMADE FRENCH FRIES

additional side dish 9 €

Sauces made on site by us:

TRUFFLE MAYONNAISE
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BEEF CLUB SAUCE
BRIE DE MEAUX
POIVRE WITH PORTO

additional side dish 2 €



CHEESE

*Selected by the Meilleur Ouvrier de France
Mr Xavier Thuret*

CHEESE BOARD	18
<i>assortment of cheeses cut and served according to your wishes</i>	

DESSERTS

GOURMET COFFEE & TEA	12
<i>hot drink served with a trilogy of desserts</i>	
SEASONAL PAVLOVA	15
<i>French meringue topped with whipped cream and seasonal fruits</i>	
TAHAA VANILLA GRAND CRU PANNA COTTA	15
<i>sublimed with his rhum caramel</i>	
CARAMEL CRÈME BRULÉE	12
<i>cream flavored with orange blossom, flambéed with cointreau</i>	
CHOCOLATE EMULSION & COOKIES	15
<i>dark chocolate, cream, crumbled cookies, broken Daim, touch of lemon</i>	

