

LUNCH MENU

HEALTHY : 19 €

Starter of the day
+
Grilled salmon or Chicken breast
+
Green beans
+
Dessert of the day

GRU : 21 €

Starter of the day
+
Beef or Veal tartar
Homemade French Fries
+
Dessert of the day

TAGLIATA : 22 €

Starter of the day
+
Tagliata fillet ⁵
Homemade French Fries
+
Dessert of the day

STEAK FRITES : 23 €

SÉLECTION METZGER

Starter of the day
+
Beef Flank steak ⁵
Homemade French Fries
+
Dessert of the day

BURGER : 17 €

Starter of the day
+
Chef Burger
Homemade French Fries
+
Dessert of the day

STARTERS

Duck Foie-Gras ¹	16 €
<i>Toasted country bread</i>	
Avocado Toast	12 €
<i>Organic country bread, guacamole crisp vegetables</i>	
Beef Tataki ⁵	13 €
<i>Rump steak, Thai marinade and condiments</i>	

SALADS

King Crabe Salad	18 €
<i>Sucrine salad, avocado</i>	
Caesar	12 €
<i>Romaine lettuce, poultry, parmesan, croutons</i>	
Burrata	13 €
<i>Pineapple tomatoes, Green Zebra and Noir de Crimée tomatoes</i>	

CURED MEAT PLATTER

Cecina de León ³	19 €
<i>Exclusive selection of cured beef made with best beef meat from Gstrei Galicia, Spain</i>	

RAW

Carpaccio de filet de boeuf ⁵	15 €
<i>pesto maison, parmesan</i>	
Beef tartar ⁵ Metzger selection	19 €
<i>Freshly cut and prepared by us</i>	
Veal tartar ¹	20 €
<i>Kewpie, chives, lemon juice</i>	
Bass ceviche	17 €
<i>Coconut milk, mango, radish, cebette</i>	

MEAT

We have selected, with La Boucherie Centrale des Halles Paul Bocuse and Olivier Metzger, beef pieces among the best breeds in the world. All are bred in the purest tradition of their terroir of origin to guarantee you all the flavors of an exceptional meat.

Chief Thibault HOSTIGUIAN

AUBRAC FRANCE

Label Rouge

Rustic and farmer breed practicing a traditional transhumance. The wealth biodiversity brings to the meat an intense red color and contributes to its inimitable taste

Hanger steak 250g	19 €
Sirloin 250g	22 €
Rib Prix / pers. Pour 2 pers. (~ 1,2 kg)	39 €

BLACK ANGUS USA

Fattening 100 days

Bred in the open air with a controlled diet of grass and then a hundred-day diet based on cereals. This meat has an exceptional marbling and pronounced animality flavors.

Rump Steak 250g	21 €
Chuck Shoulder 250g Tender	19 €

SIMMENTAL ALLEMAGNE

Originally from the Somme valley, this meat offers juiciness and finesse of grains. It offers more chews than other breed and lends itself particularly good at maturation.

Sirloin 250g	21 €
Rib Prix / pers. Pour 2 pers. (~ 1,2 kg)	38 €

BLACK ANGUS AUSTRALIE

Fattening 120 days

This meat has a very sweet taste and a homogeneous fat infiltration irresistible in the mouth. The Australian Black Angus is the assurance of a meat of very high quality, tender, sweet, and tasty.

Short Ribs : Prix / pers.	27 €
confit during 24 hrs for 2 pers.	

HEIFER SELECTED BY METZGER

RIB 99 € POUR 2 PERS

*From Charolais heifers, limousines and salers grown in the grasslands of Burgundy according to a program between tradition and modernity aimed at perfection.
The ultimate noble product*

SIDE DISH

GREEN BEANS / MASHED POTATOES / FRENCH FRIES / MIXED GREENS

SELECTION OF SAUCES, TO CHOOSE

CHORON SAUCE, BEARNAISE SAUCE, BEETROOT KETCHUP, BARBECUE

CHEESES

Maison Cellerier des Halles Paul Bocuse

Saint-Marcelin 1/2 : 5 € whole : 9 €

Assortment of cheese : 12 €

French cottage cheese : 6 € Red fruits : 8 €

DESSERT

All our desserts are homemade

Waffles : 7 €

Chocolate sauce, whipped cream

Tarte Tatin : 6 €

Heavy cream or vanilla ice cream

Chocolate moist cake : 6 €

« Nyangbo 68% »

Pie of the day : 5 €

Fresh fruits minestrone : 7 €

KIDS MENU 12 €

**Steak hache
or Chicken breast
or Grilled salmon
+ fromage blanc ice cream**

Origine of meat

¹ French - ² Germany - ³ Spain - ⁴ U.E. - ⁵ U.S.A.