

STARTERS

Duck Foie-Gras¹ 16 €
Toasted country bread

Avocado Toast 14 €
Organic country bread, guacamole

Beef Tataki⁵ 18 €
Rump steak, Thai marinade and condiments

King Crab Salad 18 €
Sucrine salad, avocado

Caesar Salad 12 €
Romaine lettuce, poultry, parmesan, croutons

Burrata 13 €
Tomatoes pineapple, Green Zebra and Noir de Crimée tomatoes

Cecina de León³ 19 €
Exclusive selection of cured beef made with best beef meat from Gустrei Galicia, Spain

RAW

Beef tartar⁵ Metzger selection 19 €
Freshly cut and prepared by us

Veal tartar¹ 20 €
Kewpie, chives, lemon juice

THE GREAT CLASSIC

Le Tigre qui pleure⁵ 21 €
Side dish

Tagliata fillet⁵ 19 €
Side dish

Chef Burger⁵ 15 €
Homemade French Fries

Steak French Fries⁵ 18 €
Beef Flank steak by Metzger

OUR SELECTION OF MEATS

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. 39 €

Pour 2 pers. (~ 1,2 kg)

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 animal flavors.

Rump Steak 250g 21 €

Chuck Shoulder 250g 19 €

Tender

SIMMENTAL ALLEMAGNE

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

Sirloin 250g 21 €

Rib Prix / pers. 38 €

Pour 2 pers. (~ 1,2 kg)

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 € FOR 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

FISH

Grilled salmon 19 €

Bass ceviche 17 €
Coconut milk, mango, radish, cebette

CHEESES

Maison Cellier 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.