

STARTERS

Duck Foie-Gras <i>Toasted country bread</i>	16 €
Avocado Toast <i>Organic country bread, guacamole crisp vegetables</i>	12 €
Beef Tataki <i>Rump steak, Thai marinade and condiments</i>	13 €
Sweetbread paté croûte <i>sweet bread and mushroom</i>	16 €
Caesar salad <i>Romaine lettuce, poultry, parmesan, croutons</i>	12 €
Browned marrow bone <i>Strong gravy, toasted farmhouse bread</i>	12 €
Cecina de León <i>Exclusive selection of cured beef made with best beef meat from Gустrei Galicia, Spain</i>	15 €

RAW

Carpaccio <i>Cipriani Style</i>	21 €
Beef tartar of Aubrac <i>Freshly cut and prepared by us</i>	21 €
Veal tartar <i>Kewpie, chives, lemon juice</i>	19 €

CLASSICS

Beef tab of Aubrac <i>Side to choose</i>	23 €
Burger du Chef <i>Beaf of Aubrac hachée minute Tome de Savoie AOP, smoked bacon French fries</i>	19 €
Rib eye steak of Argentina <i>Side to choose</i>	22 €

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.

MONTBELIARDE FRANCE

Montbéliarde gives pieces of a deep red, a fine and little fat weft. The tenderness and fondant are only strengthened.

Sirloin 250g	22 €
Rib	39 € / people for 2 people (~ 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 animality flavors.*

Rump Steak 250g	23 €
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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	23 €	400g	34 €
Rib	41 € / people		
for 2 people (~ 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.	29 €
confit during 24 hrs for 2 pers.	

STEAK FRENCH FRIES : 25€

BEEF STEAK BY METZGER FRIED IN THE BUTTER

French Fries

SAUCES, TO CHOOSE

Choron / Béarnaise / Barbecue
Peper Sauce + 2€ Saint Marcellin Sauce + 4€ Morels Sauce + 8€

SIDE DISH

Green Beans / Mashed potatoes / French Fries / Salad

FISH

Grilled salmon : 19 € <i>Side to choose</i>
Fish of the day : 19 € <i>Side to choose</i>

CHEESES

Maison Cellerier des Halles Paul Bocuse

Saint-Marcelin 1/2 : 4,5 €
Saint-Marcelin whole : 7 €
French cottage cheese : 4,5 €
Red fruits : 5,5 €

DESSERT

All our desserts are homemade

Waffles : 7 € <i>Chocolate sauce, whipped cream</i>
Tarte Tatin : 6 € <i>Heavy cream or vanilla ice cream</i>
Chocolate moist cake : 6 € <i>« Nyangbo 68% »</i>
Pie of the day : 7 €
Fresh fruits minestrone : 7 €

KIDS MENU 12 €

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

WINE

RED WINE

	Verre 12cl	Pot 46cl
AOC Côtes du Rhône « Les Magerans », 2015 / 2016	4,5 €	12 €
Morgon « Côte du Py », Dom. Gaget, 2015	5,5 €	15 €
Santenay « Vieilles Vignes », Dom. J. Girardin, 2016	6,5 €	23 €
Crozes-Hermitage Tradition, Dom. des 7 Chemins, 2016	6,5 €	17 €
Saint-Joseph « Empreinte », Dom. Chante-Perdrix, 2016	7 €	19 €
Châteauneuf du Pape , Dom. Bois de Boursan, 2014	11 €	-
Côte-Rôtie Village, Dom. S. Ogier, 2015	12 €	-

WHITE WINE

Condrieu « Authentic », Dom. de Chante-Perdrix, 2016	12 €	-
Saint-Joseph , Dom. Courbis, 2017	7,5 €	-
Crozes-Hermitage , Dom. des Entrefaux, 2017	7,5 €	-
VDP Grignan-les-Adhémar « Viognier », Dom. de Montine, 2016	6,8 €	17 €
Mâcon Villages , Cave de Cléssé, 2016 / 2017	4,5 €	12 €
Saint-Véran , Dom. N. Ferrand, 2016	7 €	23 €
Sancerre , Dom. du Carrou, 2016	6,8 €	19 €
Côtes de Gascogne « St André », Dom. de Joy, 2016	5,5 €	-

ROSÉ WINE

Côtes de Provence « Coeur du Rouet » 2017	4,5 €	12 €
Côtes de Provence « Esquisse des Marquets », 2017	6 €	-

Some vintages may be missing during the year.
Alcohol abuse is dangerous for health

Net sale all inclusive, tax and tips.
A list of allergens is available at the front desk. Do not hesitate to ask.