



BEAUCOUR



MENU MIDI
EDITION - Jan



NOTRE CARTE CHANGE TOUS LES MOIS, À PARTIR DE PRODUITS FRAIS & DE SAISON.

Ne pas hésiter à nous indiquer vos éventuelles Allergies et restrictions alimentaires.

Les ENTRÉES

TRUFFLED BURRATA FROM PUGLIA €8
Toast and salad with olive oil & lemon

CRISPY CAMEBERT €5
Lamb's lettuce & mesclun salad

THIN FETA AND ONION TART €5
Lamb's lettuce & mesclun salad

CREAMY CARROT AND GINGER SOUP €5

SALAD WITH POACHED EGG, SMOKED DUCK BREAST, AND GARLIC CROUTONS €7

SALMON GRAVLAX WITH BETROOT €8

PÂTE EN CROÛTE €8
Guinea fowl with morels and black mushrooms.

January Evenings
Every Thursday Night
DJ SET VINYL

Mocktail detox dry, January 5€
lemon juice, cucumber, mint,
ginger beer



Les PLANCHES

Charcuterie & fromages de la maison Oliveras

TRUFFLED COOKED HAM CHIFFONADE PLATTER €12

SERRANO HAM CHIFFONADE PLATTER €13

PATA NEGRA HAM PLATE €18

Les PLATS

MARKET DISH
on the slate at the entrance

BLACK ANGUS RIBEYE STEAK (400G) €29
Béarnaise sauce - fries, salad

VERY TENDER SIRLOIN HEART (280G) €27
Pepper sauce - fries, salad

BEEF CHEEK WITH CARROTS AND MASHED POTATOES €21

VEGGIE LASAGNE WITH VEGETABLES AND MOZZARELLA €18
Salad

CHICKEN TAGINE €20
semolina with small vegetables

VEGGIE TAJINE €18
semolina with small vegetables

ANGUS BEEF TATAKI €22
Crying Tiger Sauce, fries, salad

SALMON TARTARE €23
Salmon, mango, avocado, sweet chili sauce, fries, salad

FRESHLY CAUGHT CITRUS FRUIT €23
Roasted vegetables, carrot, squash & celery

FLANK STEAK €21
shallot sauce - fries, salad

TARTIFLETTE (POTATO, REBLOCHON CHEESE, BACON, ONIONS) €19
Salad

PORK SPIDER STEAK WITH THAI SAUCE AND MASHED POTATOES €20

ADDITIONAL SIDES €6
French fries, roasted vegetables, salad, mashed potatoes



To share
THE LARGE RIB OF BEEF
1.2 - 1.3KG - 90€

MATURE, OF NORMAN BREED

WITH 3 SIDE DISHES & 3 SAUCES
fries, vegetables and salad

Available for pre-order, or depending on the chef's weather forecast.

THE CHEF'S BURGER - €20

Brioche bun, caramelized onions, cocktail sauce, arugula, pickles, red onions,

***CHEESEBURGER, SHREDDED CONFIT BEEF CHUCK, CHEDDAR**
fries, salad

***VEGGIE BURGER** veggie steak, guacamole, cheddar cheese, fries, salad

Les DESSERTS

APPLE, PINEAPPLE, AND COCONUT CRUMBLE €6.50

CHOCOLATE MOUSSE €5

LARGE PROFITEROLE WITH HOT CHOCOLATE, €7.50

BOURDALOUE PEAR TART €6.50

WARM COOKIE, BULGARIAN ICE CREAM, WHIPPED CREAM €7.50

BIG TIRAMISUUU 9€

GOURMET COFFEE €10

GOURMET TEA €10

OUR MAIN SUPPLIERS

Gérard for fish & shellfish

René our butcher - **Juan** for charcuterie

Rodolphe for vegetables - **Christophe** for BOF.