



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

NE PAS HÉSITER A NOUS INDIQUER VOS ÉVENTUELLES ALLERGIES ET RESTRICTIONS ALIMENTAIRES.

CHOU CHOU

MARCH
MENU MIDI



ENTRÉES

**TRUFFLED BURRATA
FROM APULIA 8€**

Toasts and salad with olive oil & lemon

SALMON GRAVLAX WITH BEETROOT 8€
lemon yogurt sauce

CRISPY EGG 5€
avocado wazabi cream

ONION PIE 5€
mixed salad

VEGETABLE GYOZA (4P) 6€
sweet chili sauce

SAMON RILLETES, HERBS AND DILL 5€
toasts

PATÉ EN CROUTE 6€
onion compote

Evenings of March

Saturday 14 March

Magician

Thursday 19 March

Karaoke



PLANCHES

CHARCUTERIE & FROMAGES DE LA MAISON OLIVERAS
BOARD OF **WHITE HAM TRUFFLE CHIFFONADE 12€**
SERRANO HAM CHIFFONADE PLATTER €12
PATA NEGRA HAM PLATE €18

PLATS

MARKET DISH
on the slate at the entrance

VERY TENDER HEART OF SIRLOIN (280G) 25€
pepper sauce - fries, salad

SALADE CAESAR 19€
Romaine, caesar sauce, parmesan, breaded chicken

TATAKI OF PERSILLÉ DE BOEUF ANGUS 21€
Tiger sauce that cries, fries, salad

SALMON TARTARE 20€
Salmon, mango, avocado, sweet chili sauce, fries, salad

CATCH OF THE DAY, GRENOBLOISE SAUCE 21€
roasted vegetables: carrots, turnips, parsnips, beets

FLANNEL OF ALOYAU 19€
sauce shallots - fries, salad

CHICKEN BASICILC THAI AND CITRONELLE 18€
Fried noodles with vegetables

COUCOUS BALLS 18€
(meatball ground meat, herbs, spices)

COUCOUS VEGGIE 16€

THROUGH OF CONFIT AND CRISPY PIG, BBQ 18€
purée

VEGGIE LASAGNA 17€
carrot, sweet potato, collard greens, mozzarella and salad

TOPPINGS IN ADDITION 6€
fries, roasted vegetables, salad, mashed potatoes



To share
THE LARGE RIB OF BEEF
1.2 - 1.3KG - **85€**

MATURE, OF NORMAN BREED

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

THE CHEF'S BURGER - €18

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

DESSERTS

CRUMBLE POMME MANGUE, CHANTILLY 6€

CHOCOLATE MOUSSE 5€

GOURMET COFFEE 7.5€

FONDANT SALTED BUTTER CARAMEL, CHANTILLY 6€

GOURMET TEA 8.5€

EXOTIC COULIS CHEESECAKE 6.5€

OUR MAIN SUPPLIERS

Peixos Palamos for fish & shellfish
René pinel our butcher - **Oliveras** for butcher
Rodophe for vegetables - **Christophe** for the BOF