



ENTRÉES & TAPAS

À PARTAGER

NOTRE CARTE CHANGE TOUS LES MOIS, À PARTIR DE PRODUITS FRAIS & DE SAISON. NE PAS HÉSITER A NOUS INDIQUER VOS ÉVENTUELLES ALLERGIES ET RESTRICTIONS ALIMENTAIRES.

OSSAU IRATY CHEESE CROQUETTES WITH ESPELETTE PEPPER €11

IBERIAN HAM CROQUETTES €11

CHIPIRON CROQUETAS WITH CUTTLFISH INK 11€

PULLED BEEF EMPANADAS €11

BURRATA FROM PUGLIA WITH TRUFFLES ON TOAST €11

PRAWN TEMPURA WITH THAI SAUCE €12

FRENCH FRIES €6 / CHEDDAR FRIES €8 / SWEET POTATO FRIES €8

NACHOS 11€

GUACAMOLE, CHEDDAR, JALAPEÑOS, PICO DE GALLO

VEGETABLE GYOZAS 10€

CRISPY CHICKEN €12

CROC APERO HAM OR SALMON 8.5€

SMALL ROASTED CAMEMBERT WITH HONEY €11

LENTIL, QUINOA, SPRING ONION, AND FETA SALAD €7

CREAM OF PARSNIP AND HAZELNUT SOUP €7

BRICK PASTRY WITH EGG, ONIONS AND CORIANDER €6.50

RILLETES FROM LE MANS €7 TOAST

GRAVLAX SALMON WITH BEETROOT €9 SAUCE, SALAD

PLATS

BLACK ANGUS RIBEYE STEAK (400G) €27
BÉARNAISE SAUCE - FRIES, SALAD

VEAL MILANESE WITH TRUFFLED MASHED POTATOES €23

VEGGIE LASAGNE WITH BUTTERNUT SQUASH, SPINACH AND GOAT CHEESE €19
SALAD

CHICKEN STEW €20
RIZ BASMATI

ANGUS BEEF PARSLEY TATAKI 23€
CRYING TIGER SAUCE, SWEET POTATO FRIES, SALAD

SALMON TARTARE €23
SALMON, MANGO, AVOCADO, SWEET CHILI SAUCE, SWEET POTATO FRIES, SALAD

CATCH OF THE DAY, GREEN CURRY COCONUT CREAM €23
ROASTED VEGETABLES, CARROTS, PARSNIPS, BEETS

FLANK STEAK €20
SHALLOT SAUCE - FRIES, SALAD

STUFFED GREEN CABBAGE WITH VEGETABLES AND QUINOA €18
SALAD

Crispy confit pork belly €20
SWEET POTATO PUREE

ADDITIONAL TOPPINGS €6
FRENCH FRIES, ROASTED VEGETABLES, SALAD, SWEET POTATO MASH

February Evenings
Saturday, February 7th
Mentalist Magician
Thursday, February 19th
DJ + Karaoke



LES ESCARGOTS

Burgundy snails, traditional recipe:
butter, garlic, parsley

THE 6 FOR €10.
THE 12 FOR €19.



À PARTAGER

CÔTE DE BŒUF

1,2KG - 85€

MATURE, NORMAN BREED

3 SIDE DISHES & 3 SAUCES

FRIES, VEGETABLES & SALAD

CHOU CHOU

MENU SOIR
JANUARY EDITION



PLANCHES

CHARCUTERIE & FROMAGES DE LA MAISON OLIVERAS

SHREDDED WHITE TRUFFLED HAM €12

CHIFFONADE JAMBON SERRANO 13€

PLATE OF PATA NEGRA HAM €18

TOMME CHEESE, WILD GARLIC & TRUFFLE PLATTER €14

MIXED BOARD €20

FRINGALE BOARD €22

BURGERS

Brioche bun, caramelized onions, cocktail sauce, arugula, pickles, red onions
served with salad and fries

CHEESEBURGER 20€
140G AUBRAC MINCED STEAK

DOUBLE CHEESEBURGER 25€

VEGGIE BURGER 20€
STEAK VEGGIE CHEDDAR, GUACAMOLE

CHICKEN BURGER 20€
Crispy chicken, cheddar

DESSERTS

APPLE, PEAR, AND SPECULOOS CRUMBLE €8
CRÈME BRÛLÉE ICE CREAM

CHOCOLATE MOUSSE €7

TIRAMISU 8€

SALTED CARAMEL FONDANT €8
BOURBON VANILLA ICE CREAM

WARM COOKIE, FROZEN YOGURT, WHIPPED CREAM €8

ALL CHOCOLATE FONDANT, CHOCOLATE ICE CREAM, WHIPPED CREAM €9

CAFE/THE GOURMAND 9€

OUR MAIN SUPPLIERS

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