

## ◆ OUR SELECTION OF WINES ◆



CHAMPAGNE		12cl	75cl	50cl
Comte de Cheurlin Brut, <i>notre coup de cœur</i>	10€	59€		
Mumm Brut Cordon rouge		79€		
ROUGE				
Graves AOC <i>Château Ducasse 2017</i> <small>A well-balanced wine with complex aromas</small>		34€		
Saint Emilion AOC <i>Château Vieux Chantecaille 2016</i> <small>Cabernet Sauvignon, cabernet Franc / Vin soyeux en finale, tannons légers et belle longueur en bouche</small>		59€		
Pécharmant AOC <i>Domaine ROOY 2018</i> <small>A powerful, elegant wine with pepper and fruit aromas</small>		34€		
Savigny Lès Beaunes AOC <i>Domaine Maillard 2016</i> <small>A full bodied, elegant wine that is renowned all over the world</small>		59€		
Saint Amour AOC <i>Domaine M. du Carra 2018</i> <small>A fruity wine with refreshing notes of black cherry and berries</small>	7€	29€	17€	
Saint Joseph AOC <i>Domaine le prieuré d'Arras 2018</i> <small>Greedy wine, very fruity, with body</small>	9€	46€		
Visan AOC <i>Domaine Lauribert 2019</i> <small>Vin soyeux et élégant avec des notes de fruits rouges en finale</small>		26€		
Pic Saint Loup AOC <i>Château Lascaux 2019</i> <small>Full of spicy flavours and red berries aromas</small>		34€		
Gevrey Chambertin VV 2018 AOC <i>Domaine Tortochot 2018</i> <small>A With its fruit aromas coupled with an animal note, it shows great finesse</small>		75€		
ROSÉ		12cl	75cl	50cl
IGP Méditerranée <i>Lou Bassaquet</i> <small>100% Grenache, dry with a tonic and acidic profile</small>		29€		
Côtes de Provence <i>Domaine de Peirecedes 2020</i> <small>Aromas of vine peach, rich, smooth and complex flavors</small>	8€	34€	19€	
BLANC		12cl	75cl	50cl
Valençay AOC <i>Frédéric et philippe Cadart 2019</i> <small>Sauvignon, Chardonnay / dry gourmet wine of beautiful freshness</small>	7€	29€	17€	
Pouilly Fumé AOC <i>Domaine Chauveau 2020</i> <small>100% Sauvignon / dry wine with an expressive nose on floral nuances with mineral aromas for the attack</small>		38€		
Pouilly Fuissé AOC <i>Château de Vergisson 2019</i> <small>100% Chardonnay / dry and powerful wine, nice balance between freshness and acidity</small>		46€		
Beer <i>Draught 25cl, 50cl</i>	4€	8€		
Alcohol free beer <i>(according to delivery) 33cl</i>		6€		
Espresso, Americano (long black) 3€				4€
Natural mineral water Abatilles (Arcachon) still, sparkling 75cl				6€
Coca-Cola, Coca-Cola Zero, Sprite, Tropic, Fanta, Fuze Tea 33cl				4,50€
Jus 33cl pomme, mangue, orange, ananas, tomate				4,50€



Homemade cuisine, prepared with love by our chef Daniel Renaudie

Our menu changes every 3 months

All our meats are dry aged (except for our ground beef)

Maturation allows us to obtain a tastier and more tender meat, thanks to the action of enzymes that develops the proteins, thus releasing the flavors of the meat.



In the kitchen, the young and talented Daniel Renaudie, Franco-Israeli chef with broad Mediterranean influences, who has worked at Raphy Cohen's (Raphael) in Tel Aviv, L'Intercontinental La Rive (Michelin starred restaurant in Amsterdam).

He has been in charge of the Beef Restaurant since it opened and has created the entire menu and in particular the *signature* dishes.

Are you allergic?

Please ask us. Information on the allergens with compulsory declaration contained in the dishes will be transmitted to you by the personnel of the restaurant or is posted between the bar and the exit

## ◆ TO START ◆

### FRENCH CIGAR : 9€

Signature dish of chef *Renaude*

Crusty pastrie stuffed with Provence flavoured french ground beef

### OLD FASHIONED TARTAR : 11€

Signature dish of chef *Renaude*

100g of Charolais beef cut with a knife, old fashioned mustard, shallots, black radish pickles, vitelotte chips and arugula

### ROASTBEEF : 12€

Signature dish of chef *Renaude*

100g roasted sirloin with butter, garlic, rosemary and sage sliced and served cold with mustard and cooking juices

### LA SOUPE RENAUDIE : 9€

Signature dish of chef *Renaude*

No recipe! Cooked according to the inspiration of our chef

### BRIE BALL : 9€

Fried ball of breaded brie de Meaux with arugula and honey

### ASSIETTE CARNIVORE : 26€

For two

French Cigar, French Roastbeef and Old Fashioned Tartar

## ◆ NO BEEF ◆

### RISOTTO OF PEARL BARLEY : 20€

Seasonal mushrooms, spinach, white wine, parmesan and sage

### LE POTAGER (SMALL/LARGE) : 8€/16€

Fresh seasonal vegetables : cooked, grilled, raw and delightful...  
A bit of everything, to suit all tastes. (served lukewarm)

## ◆ TO CONTINUE ◆

### FLANCK STEACK : 25€

220g of character - flavourful and juicy

### «ZE» STEAK HACHÉ : 20€

220g of the best pieces of meat chosen by *Le Boeuf Éthique* and chopped large - rustic and regressive

### THE CHEF'S CUT : 26€

Our original steak of the day

### OUR GOOD OLD SAUSAGE : 20€

Plump and cute - Miam Miam !

### ENTRECÔTE : 35€

300g of perfection - matured on carcass

### OLD FASHIONED TARTAR : 22€

Signature dish of chef *Renaude*

200g of Charolais beef cut with a knife, old fashioned mustard, shallots, black radish pickles, vitelotte chips and arugula

### SHAWARMA À LA FRANÇAISE : 21€

Signature dish of chef *Renaude*

200g of yellow farm chicken slices with butter, garlic, parsley, rosemary and onions

### LE KILO : 99€

Flanck steak, «Ze» steak haché, Chef's cut , Shawarma et Fench Roastbeef  
*Meat platter for 2 persons*

Also available  
in vegan version  
Beyond Meat



All our meats are grilled with our secret recipe of homemade flavoured butter  
They are **served with one sauce and one side** of your choice

## ◆ OUR HOMEMADE SAUCES ◆

### LA BEEF CLASSIC *Renaude*

Aïoli with Chimichurri flavours and fresh oregano

### LA FORESTIÈRE *Renaude*

Seasonal mushrooms, onions, garlic, white wine and sage

### LA CURRY-EUSE *Renaude*

Mayonnaise with yellow curry, red chili, lime and red onion

### LA BLUES

Auvergne blue cheese, cream, shallots, garlic ,white wine and thym

EXTRA SAUCE 2.5€

## ◆ ON THE SIDE ◆

### HOMEMADE FRENCH FRIES

Agria potatoes double fried

### MASHED POTATOES

Potato, French Emmental cheese,  
butter and cream

### ORGANIC VEGETABLES FROM OUR FARM

EXTRA SIDE DISH FRENCH FRIES AND MASHED POTATOES 4€  
EXTRA SIDE DISH WITH ORGANIC VEGETABLES: 8€