

# AU BŒUF COURONNÉ

## Starters

Fried small fish, tartare sauce.....	8,50€
Farmhouse chicken liver pâté, as much as you like.....	9,00€
Vine tomatoes and burrata with basil.....	13,00€
Large Burgundy snails served in their shells*.....	6 pieces..... 12,00€ 12 pieces..... 21,30€
French duck foie gras, fruit chutney.....	20,00€
A glass of Sauternes Bastor Lamontagne 2002 (12cl).....	12,00€
Beech-smoked Scottish salmon, served with toast*.....	21,00€

“La Guildive” vintage sardines with lemon, butter and country bread.....	14,00€
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## Fish

Depending on daily availability and subject to favourable fishing.

Sea bream tartare with condiments, mixed salad.....	20,00€
Pan-fried scallops with baby spinach and citrus butter sauce.....	28,50€

## Historic dishes from la Villette’s horse trading days

Our beef cuts are selected from Normandy cows raised in France, and matured for 20 days by our butcher.

Rump steak.....	300g.....	25,00€
"Fort des Halles" prime sirloin steak.....	300g.....	26,00€
Generous marbled rib steak.....	400g.....	35,00€
“Pavé des mandataires” steak cut from the fillet.....	300g.....	38,50€
Griddled sirloin skirt steak for two.....	500g.....	39,00€
Grilled Villette beef rib steak for two.....	1200g.....	75,00€
Butcher’s cut Chateaubriand steak for 2 people.....	700g.....	77,00€

To accompany our beef dishes, choose from our sides : French fries, fresh spinach or salad. Our sauces : Béarnaise, Chimichurri, Peppercorn.

## Le Bœuf Specialities

The "Boeuf Couronné" traditional gourmet burger.....	18,50€
The classic beef tartare of lean meat "minced to order and prepared as you like it".....	19,00€
Pan-fried beef hanger steak on a bed of caramelised shallots.....	300g..... 21,00€
Grilled whole veal kidney served with wholegrain mustard sauce.....	23,50€

## Meat for smaller appetite at Le Bœuf Couronné

Hanger steak with caramelised shallots.....	200g.....	18,00€
Grilled butcher’s choice steak.....	200g.....	19,50€

Mature cheese board with Gabriel Coulet Roquefort des Caves, served with a glass of LBV port (6cl).....	12,00€
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## Desserts

Your choice of flavours from our selection of ice creams and sorbets (traditionally made)*.....	8,50€
<b>Vanilla, Dark chocolate, Guatemalan espresso coffee, Williams pear, Freshly-squeezed lemon juice, Raspberry with fruit pieces, Blackcurrants and berries, Mango with fruit pieces.</b>	
Grand Cru chocolate mousse.....	8,80€
Floating island with pink pralines.....	8,90€
Crème brûlée with brown sugar and Bourbon vanilla.....	9,00€
Pineapple and strawberry fruit salad with citrus juice and mango sorbet.....	9,50€
Gourmet baba soaked in Saint-James amber rum*.....	11,00€
Profiteroles prepared to order: 3 choux puffs with vanilla ice cream and a pot of hot chocolate.....	11,50€
Prunes in Armagnac*.....	12,50€

 All dishes are homemade, apart from those marked with an asterisk.

### Business Club menu 36€

- **Choice of apéritif** : Américano (10cl) or Sparkling Kir (15cl) or white or red Lillet (6cl)
- **Choice of starter** : Salad of baby spinach, burrata and basic vinaigrette or Farmhouse chicken liver pâté or French duck foie gras, fruit chutney
- **Choice of main course** : Hanger beef steak with shallots or Thinly sliced veal kidney, mustard sauce or Sea bream fillet, baby spinach and whipped citrus butter
- **Cheese board**
- **Choice of dessert** : Panaché of sorbets or Pineapple salad with lemon sorbet or Crème brûlée with brown sugar and Bourbon vanilla
- **Choice of beverage** : Half-bottle of mineral water or Half-bottle of red, white or rosé Buzet & Coffee

### Little Gourmets menu 9€

- **Up to 12 years old - FREE to childre under 6.**
- Freshly minced beef burger, with house French fries
- Ice cream or Crème brûlée
- Coca-Cola (33cl) or Fruit juice (20cl)

1<sup>st</sup> Maître d’Hôtel Benoît DUMONT Head Chef Antonio GONCALVES  
Summer 2020

We have an information book detailing the presence of allergens in our dishes, please do not hesitate to request it. Carafe of water available. Service from 12 pm to 3 pm and from 7 pm to midnight - Net prices - Service included (15% of net price). For your protection against stolen cheques, identification must be provided for all payments by cheque.