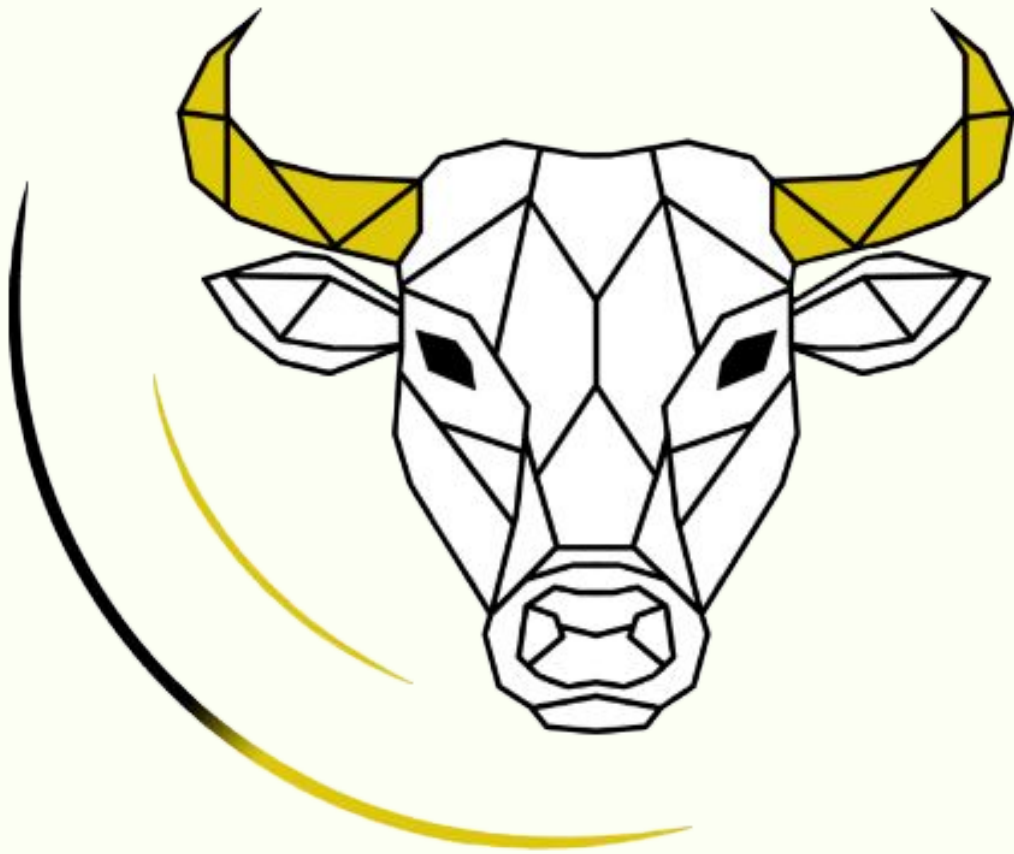


# MAISON CHOCHOIS

ARTISAN



RESTAURANT • BOUCHERIE • BAR

## *Restaurant English Menu*

*Open for diner on Tuesday  
And for lunch and for diner  
from Wednesday to Sunday*

## Starters

Duck Foie Gras 19.-  
Caramelized apple / Orange vinegar / Tonka

Veal Tagliata 15.-  
Mesclun / Cassis Pepper / Old Parmesan

The Chief's board Shared for two people 36.-  
Dried entrecôte / Marrow bone / Northern cheeses

Pan-fried Duck Foie Gras 19.-  
Pear poached in mulled wine / Soft brioche /  
Sweet and sour sauce

Frog legs 17.-  
Served fried with parsley

Gravlax Salmon 17.-  
Leek fondue / Lemon herb cream / Black sesame

Prices include taxes, service & smile

# Fishes

Roasted monkfish from Boulonnais 22.-  
Creamy risotto / Vegetables fondue / Lemon note

## Scallops

Butternut / Shiitake / Green citrus

Starter 22.-

Main course 29.-

## Fish of the moment

According to arrivals - Meunière cooking

## Oysters from my childhood

Oysters n°3 from Saint-Vaast-La-Hougue (Normandy)

by 6 15.-

by 9 22.-

by 12 26.-

Prices include taxes, service & smile

# Meats

Refined piece of beef 22.-  
Fresh fries / Winter vegetables / Shallot confit

Lamb in sauce with sweet spices 23.-  
Rice pilaf / Hazelnut and cashew / Coriander

Sweetbreads Signature 28.-  
Pasta / Morel / Truffle sauce

Poultry of the moment 22.-  
Corn espuma / Mashed potatoes / Forestry pan

Well-fed veal 24.-  
Rigatoni / Butternut / Chorizo

Regional Hauts-de-France Pork 19.-  
Red cabbage / Braised endive / Homemade potatoes

All our meats are available  
in Butchery on the ground floor.

Prices include taxes, service & smile

# Exceptional Meats

## Porc

Black Bigorre Pork	FR	28.-
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Our pork meats are served with  
Red cabbage / Braised endive / Homemade potatoes

## Beef

Onglet Tige	FR	29.-
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Noix d'entrecôte d'Angus	ARG	32.-
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Bavette de Wagyu Westholme	AUS	42.-
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Faux filet de Wagyu Kagoshima	JAP	99.-
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Our beef meats are served with  
Seasonal vegetables / Fresh fries / Meat sauce

## Dry aged Rib

French	FR	59.-
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Galician blond	ESP	115.-
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Angus	UK	75.-
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Matured bone-in steak for 2 people  
About 1,1kg - 1,3kg - Dry aged minimum 30 days  
Served with fresh fries and salad

Prices include taxes, service & smile



# Menu Prestige



La Maison Chochois offers you a selection of its menu.  
Here we highlight our exceptional products in portions  
suitable for tasting.

## Starter

Duck Foie gras



Oysters by 6



Veal Tagliata

## Interlude

Champagne Granité

## Main dish

Scallops



Cut of beef



Sweetbreads

## Dessert

Dessert trolley or Cheese plate

4 - SERVICES MENU : 52.-

ONE STARTER AND ONE DISH

6 - SERVICES MENU : 69.-

TWO STARTERS AND TWO DISHES

Prices include taxes, service & smile

# *Desserts*

## Desserts Trolley

Pastries from Schramm's House

Assortment of 3 pastries : 10.90



*Alsas*  
**MAISON SCHRAMM**  
PÂTISSERIES • VIENNOISERIES • GÔÛTERS

1 Paris Street

Assortment of regional cheese

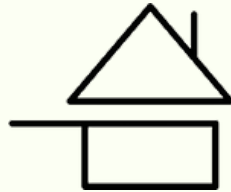
UNIQUE PRICE : 11.90

Prices include taxes, service & smile

# MAISON CHOCHOIS

ARTISAN

**Butcher - Restaurant - Bar**



**Elise et Clément Chochois and the all team  
are glad to welcome you.**

**Our intention is to share our passion for gastronomy  
and great meat. In the kitchen or at the butcher's store,  
we act everyday to propose you quality  
and homemade products.**

**Their preparation and cooking require time to ensure  
quality, we thank you for your understanding.  
Our accompaniments may vary depending on seasonality  
and availability to guarantee you quality  
and tasty products.**

**All our meats are available in our artisanal butchery  
on the ground floor.**



**Open on Tuesday for diner  
and from Wednesday to Sunday for lunch & diner**