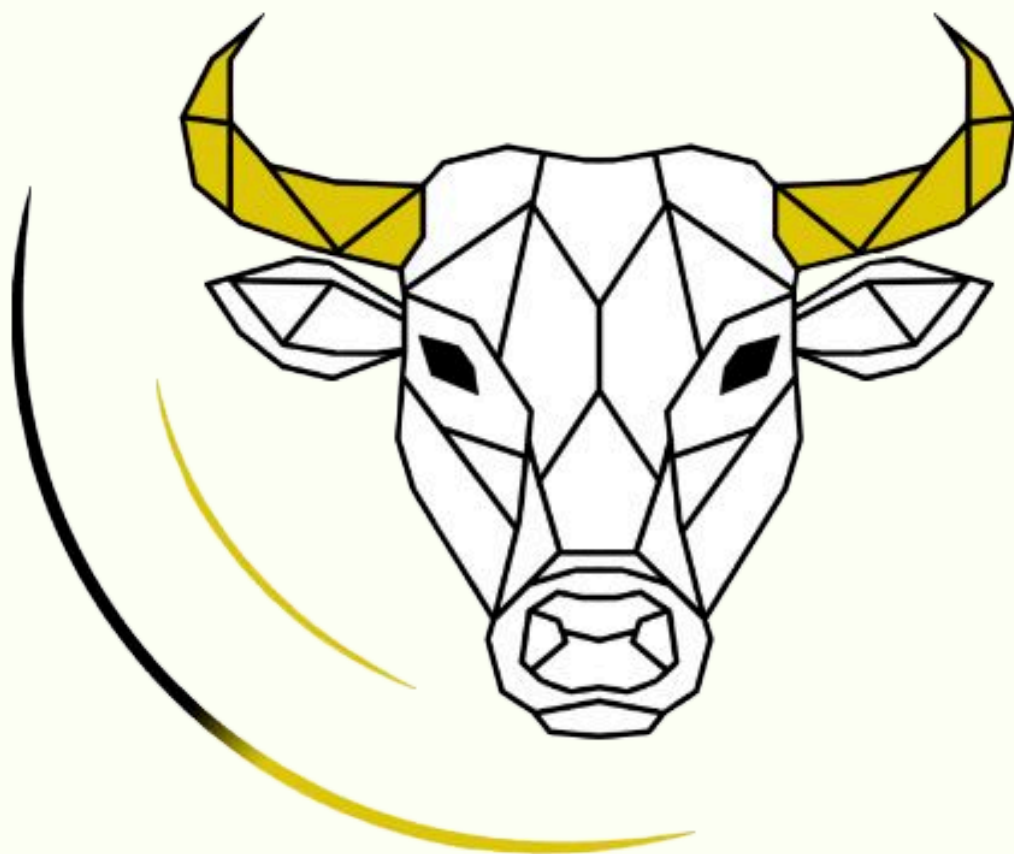


MAISON CHOCHOIS

— ARTISAN —



RESTAURANT • BOUCHERIE • BAR

Restaurant English Menu

Open for lunch and for diner

Everyday

MAISON CHOCHOIS

ARTISAN

BUTCHERY RESTAURANT & BAR

DISCOVER THE WARM SETTING OF AN
AUTHENTIC ARRAS CELLAR.

IN OUR ARTISANAL BUTCHER
AND IN THE RESTAURANT, FIND
QUALITY MEAT FROM LOCAL
BREEDING AS WELL AS EXCEPTIONAL
BREEDS SUCH AS
ANGUS OR WAGYU.
WE ALSO WELCOME YOU FOR YOUR
GROUP EVENTS.

OPEN EVERYDAY
LUNCH & DINER



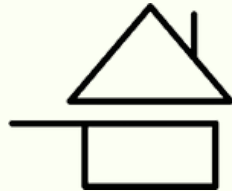
21 GRAND PLACE ARRAS
0321591390
MAISONCHOCHOIS.FR



MAISON CHOCHOIS

ARTISAN

Butchery - 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.**

**For table from 8 people, we propose an unique menu for the
whole table composed of two starters and two
main courses among our menu.**

**Restaurant is open everyday
for Lunch & for Diner**

Starters

Duck Foie Gras 19.-

*From the Southwest - Homemade - Slow-cooked
Sumptuous rhubarb / Country strawberries /
Blood orange & Sichuan red vinegar cream*

Gravlax Salmon marined on site 17.-

*Cauliflower Risotto / Fresh Avocado / Lemony Wild
Garlic Foam*

Selected Beef Tataki 17.-

*Sliced regional baby potatoes / Balsamic arugula /
Homemade Tartare*

Sea Bream Ceviche 17.-

*Gourmet Fruits in Black Lemon Vinaigrette /
Tangy Shrimp / Tiger Milk*

Chef's Board to share for two 36.-

*Dried Rib-eye Steak and Chiffonade of Serrano Ham
Roasted Marrow Bone with Rosemary /
Selection of Regional Cheeses*

Prices in Euros include taxes, service & smile

Meats

*Selected, boned, and cut on site
Red or medium rare recommended*

Beef from Hauts-de-France, aged by us 22.-

Creamy sweet potato / Toasted buckwheat / Smoked olive oil

Old-Fashioned Pork Chop 19.-

Pea Mousseline / Glazed Carrots

Caramelized Barbecue Tip

Well-fed Veal 24.-

Local potasses / Snow Peas / Morel Mushroom Delight

Knife-Cut Beef Tartare 24.-

Served Prepared

Potato Straws / Candied Artichokes / Pepper Drops

Signature Sweetbreads 29.-

Morel Rigatoni / Mushroom Cappuccino / Summer Truffle

Tournedos Rossini 39.-

Artois Potatoes / Full-bodied Balsamic Jus

Pan-Fried Escalope of Foie Gras from Southwest

Duck Breast 24.-

Sweet Potato Fries / Pepper Confit / Honey & Rosemary

Pan-fried Duck Foie Gras 27.-

Roasted Apricot with Basil / Bakery Brioche / Vintage Port

All our exceptional meats and cuts are available
in the butcher's shop on the ground floor.
Our dishes can be served with fresh fries cooked
in beef fat upon request.

Prices in Euros include taxes, service & smile

Exceptional meats

Matured Ribs

*Meat selected and aged by us for 30 days
To share between two - Approximately between 1.1 kg and 1.3 kg*

The French one	FR	69.-
The Galician one	ESP	115.-
The Angus one	UK	89.-
The Wagyu one	FR	149.-

*Served with fresh fries cooked in beef fat
Seasoned salad / Bone marrow - Price for two*

Beef

Angus Rib-Eye Steak	UK	34.-
Westholme Wagyu Bavette	AUS	44.-
French Wagyu Selection from La Ferme des plantes	FR	69.-
Kagoshima Wagyu Sirloin	JAP	99.-

*Our meats are served with: Seasonal vegetables /
Baby potatoes / Full-bodied jus*

Prices in Euros include taxes, service & smile

Fishes

Grilled Mackerel 22.-

A Childhood Memory

Eggplant Caviar / Pepper Texture / Hint of Lemon Thyme

The beautiful pearly haddock 24.-

Curry & coconut risotto / Coral emulsion / Notes of green citrus

Sole Meunière 39.-

Served whole

New potatoes & summer vegetables in various variations

Farm butter

Young Foodies Menu

17.-

until 12 years old

Main course & Desert

Piece of Beef
in adapted portion

--

Ice cream

Additional topping or sauce: 2.-

Prices in Euros include taxes, service & smile

Desserts

Desserts Assortment

Pastries from Cathelain's Bakery

UNIQUE PRICE : 10.90



2 rue du petit chaudron
Place du Théâtre
ARRAS

Assortment of regional cheese

ORDER AT THE BEGINNING OF THE MEAL

UNIQUE PRICE : 11.90

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.*

Accompaniments according to our menu and our current arrivals

Starter

Salmon Gravlax



Mi-cuit Duck Foie Gras

Main Course

Sweetbreads



Beef Filet

Dessert

Dessert Trolley

**PRICE PER PERSON : 52.-
FOR THE WHOLE TABLE
ONE MENU PER PERSON**

Prices in Euros include taxes, service & smile