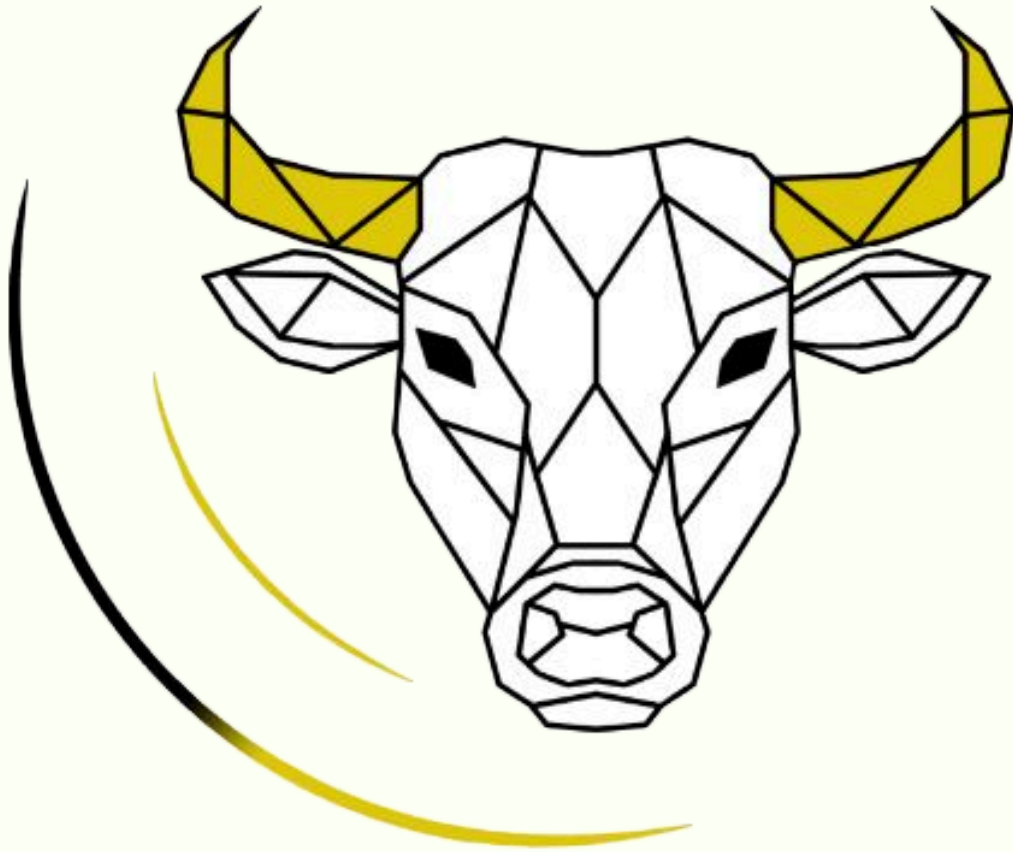


# MAISON CHOCHOIS

ARTISAN



RESTAURANT • BOUCHERIE • BAR

## *Restaurant English Menu*

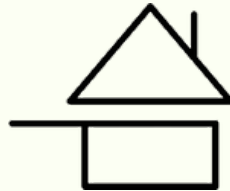
*Open for lunch and for diner*

*Everyday*

# 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

**Homemade Duck Foie Gras** 19.<sup>80</sup>

*Slow-cooked at low temperature*

*Candied rhubarb / Fresh strawberries & hibiscus flowers /*

*Hint of basil*

**Gravlax Salmon** 17.<sup>80</sup>

*Marinated in-house*

*Leek variations / Lime whipped cream /*

*Touch of balsamic & raspberry*

**Spring Asparagus & Soft-Boiled Egg** 17.<sup>80</sup>

*Roasted white asparagus / Light morel foam /*

*Wild garlic note*

**Roasted Bone Marrow & Burgundy Snails** 19.<sup>80</sup>

*Parsley butter / Hint of black garlic /*

*Red wine reduction*

**Pan-Seared Duck Foie Gras** 22.<sup>80</sup>

*Mushroom delicacy / Brioche / Sweet and Sour syrup*

**Chochois Sélection** 36.<sup>80</sup>

*Premium cured meats / Homemade terrine /*

*Local cheeses*

Prices in Euros include taxes, service & smile

# Meats

*Selected, boned, and cut on site  
Medium rare cooking recommended*

**Beef from Hauts-de-France** 22.<sup>80</sup>

*Aged by us*

*Crushed peas with olive oil & fresh mint /  
White asparagus / Mushrooms in parsley*

**Well-fed Veal** 24.<sup>80</sup>

*Potatoes confit in reduced jus / Forest espuma /  
Crispy Parmesan*

**South-West IGP Duck Breast** 24.<sup>80</sup>

*Carrot medley / Crunchy green asparagus /  
Crushed pistachios*

**Signature Sweetbread** 34.<sup>80</sup>

*As usual*

*Hint of white truffle / Smoky mashed potatoes /  
Morel mushrooms*

All our meats come from French farms selected for their ethical and responsible farming practices.

All our meats and exceptional cuts are also available at the butcher's counter.

Fresh fries cooked in beef fat available on 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 ones**

FR 79.<sup>80</sup>

*Two Expressions of Taste*

#### **Refined breeds, Slowly Aged**

*Tenderness & Subtlety*

*Depends on arrivals : Charolaise, Limousine ou Blonde d'Aquitaine*

#### **Rustic breeds**

*Power & Length on the Palate*

*Depends on arrivals : Salers, Montbéliard ou Normande*

### **The Galician one**

ESP 115.<sup>80</sup>

*Intensity & character*

### **The Angus one**

UK 89.<sup>80</sup>

*Flavor & Marbling*

*Served with fresh fries cooked in beef fat*

*Seasoned salad / Bone marrow - Price for two*

## Beef

### **Simmental Rib-Eye Steak**

ALL 34.<sup>80</sup>

### **Rossini Tournedos**

FR 39.<sup>80</sup>

*Rustic beef filet*

*Pan fried duck foie gras from South-West of France*

### **Japanese Wagyu Sirloin Steak**

JAP 99.<sup>80</sup>

### **Black Angus Hanger Steak**

USA 55.<sup>80</sup>

*Nos Viandes sont servies avec :*

*Légumes de saison / Pommes de terre dorées / Jus corsé*

Prices in Euros include taxes, service & smile

## *Fishes*

### **Roasted Mackerel**

24.<sup>80</sup>

*Fresh fries / Provençal peppers /  
Lemon thyme zest*

### **Glazed Monkfish**

27.<sup>80</sup>

*Risotto croquette / Wild garlic variation /  
Chardonnay foam (Hauts-de-France “Les 130”)*

### **Sole Meunière**

39.<sup>80</sup>

### **Served whole**

*Spring onion / Butter-roasted potatoes /  
Green pea purée*

## *Menu Little Chochois*

Until 12 years old

**Main course & Dessert** 17.<sup>80</sup>

**Tender beef steak or Fish & Chips**

Served in a child-sized portion with vegetables or fries

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Artisanal ice cream

Extra garnish or sauce : 4.-

Prices in Euros 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

Duck Breast



Beef Cut

*Seasonal vegetables /  
Baby potatoes / Full-bodied jus*

## Dessert

Dessert Trolley

**PRICE PER PERSON : 54.-  
FOR THE WHOLE TABLE  
ONE MENU PER PERSON**

Prices in Euros include taxes, service & smile

# *Desserts*

Our Desserts assortment

*In Partnership with  
Alexis Cathelain Bakery*

UNIQUE PRICE : 12.90



Assortment of regional cheese

*Coeur de l'Avesnois  
Chèvre du Val d'Authie  
Petit Bergues fermier  
Brique du Nord*

ORDER AT THE BEGINNING OF THE MEAL

UNIQUE PRICE : 13.90

Prices include taxes, service & smile

# MAISON CHOCHOIS

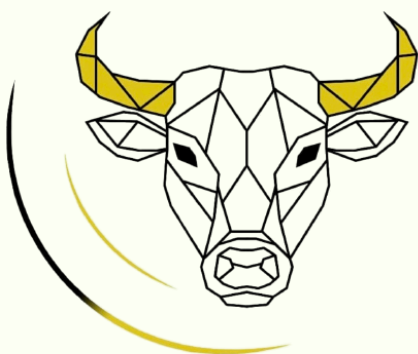
ARTISAN

## 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



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