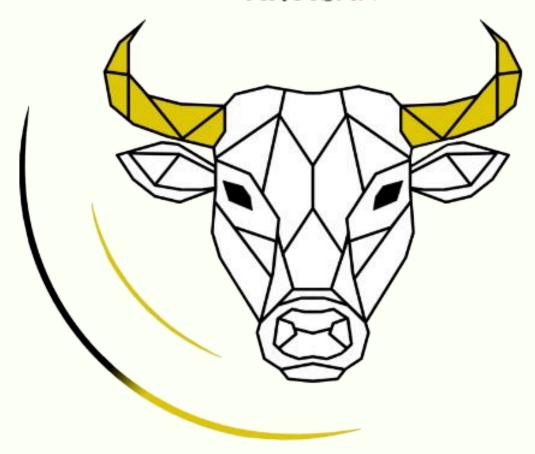
## Maison CHOCHOIS

ARTISAN



RESTAURANT • BOUCHERIE • BAR

# Restaurant English Menu

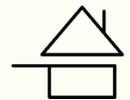
Open for lunch and for diner

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

Duck Foie Gras 19.-Candied Rhubarb / Strawberry / Red Sichuan Pepper

Salmon Gravlax 17.-Fresh cucumber / Piquillos / Grilled buckwheat

Veau Tartare 15.Thai inspiration / Eggplant and nuts / Black lemon

The Chef's Board shared for two people 36.
Dried entrecôte / Serrano ham /

Marrow bones / Local cheeses

The Summer Board shared for two people 36.-Selection of charcuterie / Seasonal fruits / Buffalo Mozzarella

Caviar **Sturia** French producer & refiner Osciètra Variety - from Aquitaine

> 15 g 49.-30 g 89.-

### Fishes

Cod Fillet 22.-Carrot / Coconut coriander / Shellfish sauce

Salmon 24.-Black rice / Fresh peas / Green curry

Sole (according to arrivals)
Served Meunière
39.-

Young Foodies
Menu 17.-

Main course & Dessert

Butchery specialties Get close to our team for details

Additional garnish: 2.-Additionnal sauce: 1.-

# Meats

Refined piece of Beef Pea mousseline / New potatoes / Whiskey and smoked pepper Sauce	22
Well-fed Veal Soft vegetables / Wild garlic / Roast sauce	24
Duck Breast Gourmet potatoes / Crunchy mix / Honey and rosemary	24
Sweetbreads Signature Rigatoni with morels / Truffle / Strong juice	29
Pig Chop Carrots / Spicy marinade / Fresh fries	19
Pan-fried Foie gras Duo of fried apples and potasses / Soft toas Vintage port	27 t/

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

# Exceptional meats

### Dry aged Rib

The French One	FR	69
The Galician Blond One	ESP	115
The Angus One	UK	89

Matured bone-in steak for 2 people About 1,1kg - 1,3kg - Dry aged minimum 30 days Served with fresh fries, marrow bone and salad

### The Beef

Thin Skirt	FR	29
Angus Ribeye steak	ARG	34
Wagyu Westholme Flank Steak	AUS	44
Wagyu Kagoshima Sirloin Steak	JAP	99

### The Pork

Black Bigorre Pork FR 29.-

Our meats are served with Seasonal vegetables / Garlic candied potatoes / Strong sauce



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

Pan-fried Duck Foie Gras

Veal Tartare

Interlude

Champagne Granité

Main course

Sweetbreads

Beef Filet

Dessert

Dessert Trolley or Plate of Cheese

FOR THE WHOLE TABLE ONE MENU PER PERSON

MENU 4 SERVICES : 52.-ONE STARTER AND ONE MAIN COURSE

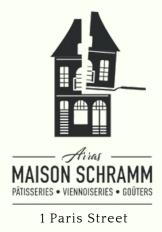
MENU 6 SERVICES: 69.TWO STARTERS AND TWO MAIN COURSES
UNTIL 1 P.M FOR LUNCH AND 8:30 P.M FOR DINER

# Desserts

#### Desserts Trolley

Pastries from Schramm's House

Assortment of 3 patries: 10.90





### Assortment of regional cheese

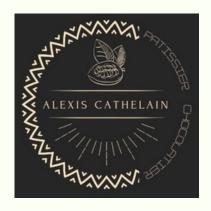
UNIQUE PRICE: 11.90

## 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

### Maison CHOCHOIS

ARTISAN •









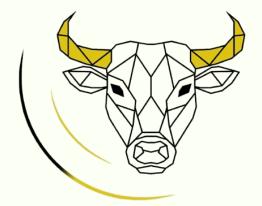
**BUTCHERY** 

**RESTAURANT & BAR** 

DISCOVER THE WARM SETTING OF

AN AUTHENTIC ARRAS CELLAR.

IN OUR ARTISANAL BUTCHER



21 GRAND PLACE ARRAS 0321591390 MAISONCHOCHOIS.FR



