

MAISON CHOCHOIS

— ARTISAN BUTCHER —

Japanese Wagyu

Unrivalled marbling

Wagyu is endowed with exceptional genetics, which allows fat to be finely distributed within the muscle fibers, producing an outstanding level of marbling and a typical hazelnut buttery flavor.

The cattle are nourished according to ancestral feeding (cereals, rice straw and beer), massed and rested to ensure even fat distribution throughout the meat.



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HEREFORD HANGING TENDER

The excellence of Irish beef

From the Hereford breed, renowned for the quality of its meat, it develops a rich, authentic flavour.

Hereford hanging tender is a distinctive cut, celebrated for its long fibres and delicate marbling that give it a remarkable taste.

It is a cut of choice for lovers of fine, generous and flavourful meat.



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Blonde de Galice

The strength of marbling

A robust breed with a strong butcher's tradition, its main characteristics are its high concentration of intramuscular fat (marbling) and its slightly spicy and savory flavor, due to its diet and proximity to the ocean. Each beast has plenty of space to grow, without any stress during the entire rearing process, from birth to slaughter. This is essential for the animal's well-being and necessary to obtain tender, high-quality meat.



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ANGUS

The finest in taste

Originally from Aberdeen in Scotland, this breed produces meat of the highest quality, with a fairly light colour linked to its young age, tender texture as desired, and a beautiful marbling.

It is best enjoyed with gentle dry aging, which brings out its delicate flavour and tenderness.



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Our French bone-in rib steaks

Premium quality meat

Our French regions are rich in fine breeds,
carefully selected for their quality
and the conditions in which they are raised and fed.

These are ideal meats for a gentle dry aging
that enhances the flavor and tenderness.

We offer a selection of breeds depending on our arrivals:
Aubrac, Blanc Bleu, Charolaise...



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