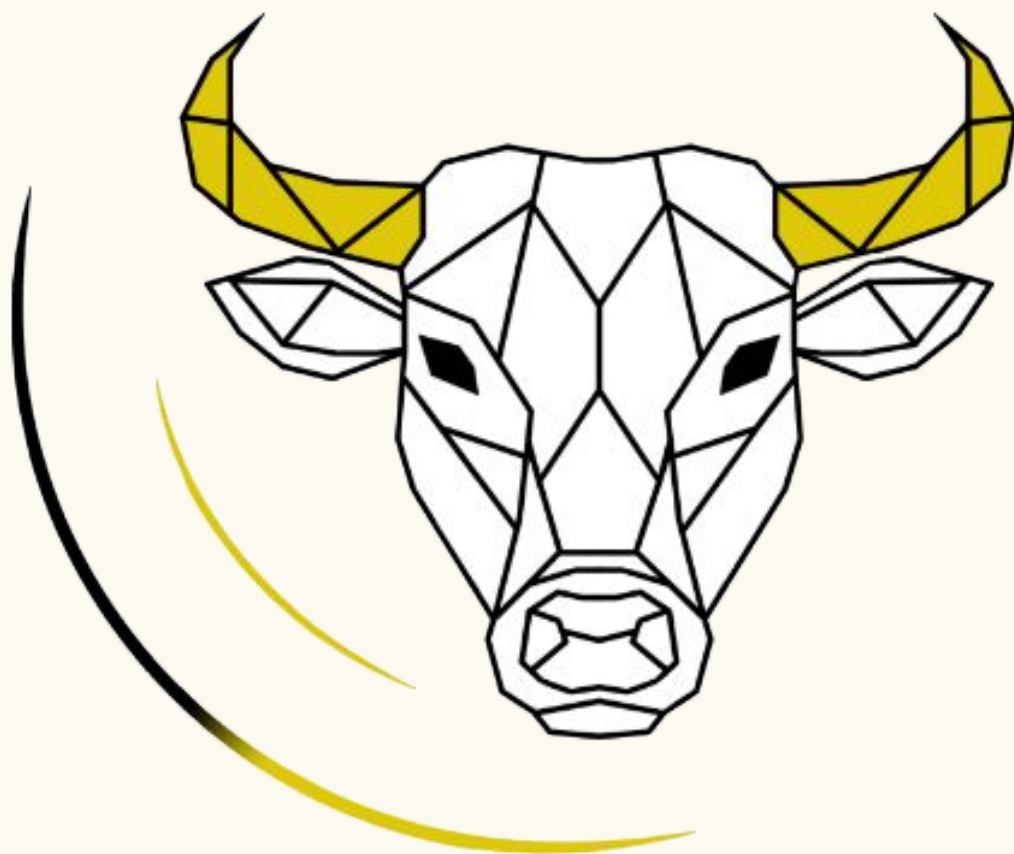


MAISON CHOCHOIS

— ARTISAN —



RESTAURANT • BOUCHERIE • BAR

Restaurant English Menu

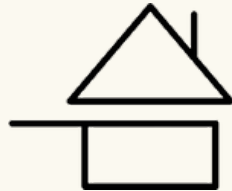
Open for lunch and for diner

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.**



Suggestions from the House



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

Starters



Rich Roasted Bone Marrow

€19.80

*Burgundy snails in garlic and parsley butter /
Black garlic toast / Vintage Port*

Gravlax Salmon Tartare

€17.80

*Mango duo / Thyme-marinated avocado /
Lemon Chantilly / Passion fruit & ginger dressing*

Also available as a Main Course €24.80

Homemade Duck Foie Gras Terrine

€19.80

*Slow-cooked in-house / Vanilla roasted apricots /
Smoked salt flakes / Kampot pepper*

Smoked Duck Breast Salad

€17.80

*Lamb's lettuce / Heritage tomatoes & nectarines /
Fresh goat's cheese crumble*

Also available as a Main Course €24.80

Duck Foie Gras Two Ways

€22.80

*Pan-seared South-West IGP duck foie gras & foie gras crème brûlée /
Toasted brioche / Poached pear / Elderberry & Sherry condiment*

Vintage Sardines

€14.80

A childhood favourite

*La Perle des Dieux artisan sardines,
crafted in Vendée since 1887
2024 or 2025 vintage*



The Chochois Selection

Premium cured meats / Homemade terrine / Regional cheeses

For one person €18.40

For two people €36.80

For four people €69.80

PRICES INCLUDE VAT – SERVICE WITH A SMILE INCLUDED

Meats & Offal

CAREFULLY SELECTED, TRIMMED AND CUT IN-HOUSE
COOKED BLUE OR RARE RECOMMENDED

Hauts de France Beef Cut

€22.80

Aged by us

Crushed peas with fresh mint / Confit shallot /

Reduced jus in carbonnade style

with La Source beer brewed in Rivière, a local microbrewery

Duck Breast

€24.80

IGP South West

Buttered new potatoes with walnuts /

Sugar snap peas sautéed with rosemary / Redcurrant coulis



Hand-Cut Beef Tartare

€24.80

Carefully selected regional beef

Prepared to order and served with homemade fries

cooked in beef fat & a bouquet of rocket

Well-Fed Veal

€24.80

Parmesan gratin penne / Artichoke "paysanne" style /

Chardonnay foam from the Hauts de France



Veal Sweetbreads *Signature*

€34.80

As we always do

A touch of white truffle / Smoky gourmet mashed potatoes /

Morel mushroom essence

Our meats come from carefully selected
French farms committed to ethical
and responsible practices.
All our meats and exceptional cuts
are available at our Butcher Shop on the ground floor.

PRICES INCLUDE VAT - SERVICE WITH A SMILE INCLUDED

Exceptional Meats



Matured Bone-In Rib of Beef

*Carefully selected and matured by us for a minimum of 30 days
Approx. 1 to 1.3 kg per piece to share for two*

French Selections

FR €79.80

Two expressions of flavour:

Premium breeds, gently matured

Tender and subtle

*Depending on availability: Charolais, Limousin
or Blonde d'Aquitaine*

Rustic breeds

Powerful and full-bodied

*Depending on availability: Salers, Montbéliard
or Normandy*

Galician Blonde

ESP €115.80

Intensity and character

Angus

UK €89.80

Flavour and marbling

*All bone-in cuts are served with homemade fries cooked in beef fat,
a dressed green salad & bone marrow
Price for two people*

Beef



Rossini Style Fillet

FR €39.80

*French beef fillet & pan-seared foie gras (IGP South-West)
Truffle tagliatelle / Sautéed mushrooms*

Hauts de France Entrecôte*

FR €34.80

Hereford Prime Rib (On the Bone)*

IRL €37.80

Generous 450g cut

Japanese Wagyu Faux Filet*

JAP €99.80

** All our meats are served with:
Seasonal vegetables & homemade fries*

Fish

Gravlax Salmon Tartare

€24.80

*Mango duo / Thyme-marinated avocado /
Lemon Chantilly / Passion fruit & ginger dressing
Served with homemade fries & dressed green salad*

Beautiful Langoustine

€27.80

*Prawn and risotto croustilles /
Cherry tomatoes confit with thyme / Lobster bisque*



Whole Dover Sole

€39.80

*Served whole
Fresh chives / Mashed potatoes Grand-Mère style /
Forest mushrooms*

Chochois Kids Menu

Up to 12 years old

€17.80

Main Course & Dessert

*Tender Beef Steak or Chochois Mini Croc'
served with vegetables or fries*

Choice of Ice Cream: Vanilla / Chocolate / Strawberry / Passion Fruit

Extra garnish: €4

Extra sauce: €2

PRICES INCLUDE VAT – SERVICE WITH A SMILE INCLUDED



Prestige Menu



*Maison Chochois offers a selection from our menu.
We are proud to showcase our exceptional products
in portions tailored for your enjoyment.
Accompaniments according to our menu and seasonal arrivals.*

Starter

Gravlax
Salmon Tartare

Homemade
Duck Foie Gras Terrine

Main Course

Duck Breast

Beef Cut

Dessert

Dessert Trolley



PRICE PER PERSON: €54
AVAILABLE FOR THE WHOLE TABLE
ONE MENU PER PERSON



PRICES INCLUDE VAT - SERVICE WITH A SMILE INCLUDED



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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