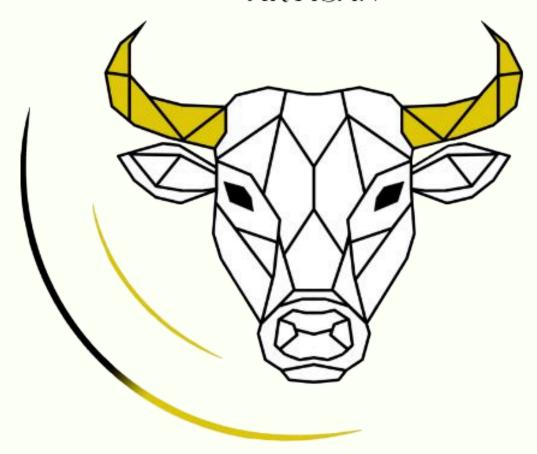
Maison CHOCHOIS

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











21 GRAND PLACE ARRAS 0321591390 MAISONCHOCHOIS.FR

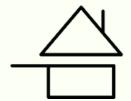




Maison CHOCHOIS

— 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 Honey & Ginger Roasted Apples / Tonka Bean / Freshness of granny smith	19
Salmon Gravlax Stewed endives & leeks / Wild garlic / Lemon note	17
The Winter Board shared for two people Selection of charcuterie / Mont d'or cheese / Terrine of the moment	36
The Chef's Board shared for two people Dried entrecôte / Serrano ham / Marrow bones / Local cheeses	36
Scallops Celery sweetness / Roasted hazelnuts / Glazed parsnips	22
Oysters from my childhood Oysters n°3 from Saint-Vaast-La-Hougue (Norm	n a n d y)
by 6	15

Caviar

Sturia French producer & refiner Osciètra Variety - from Aquitaine

> 15 g 49.-30 g 89.-

26.-

Prices in Euros include taxes, service & smile

by 12

Meats

Refined piece of Beef Butternut / Crumbled chestnuts / Forest mi	22 x
Well-fed Veal Season vegetables / Roasted potato duo / Morel cream	24
Duck Breast Vegetable mousseline / Golden ball turnip / Sweet and sour	24
Sweetbreads Signature Rigatoni with morels / Truffle / Strong juice	29
Pig Chop Purple carrots / Mustard & honey / Fresh fries	19
Pan-fried Foie gras Spicy pear / Soft brioche / Vintage port	27

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

Exceptional meats

Dry aged Rib

T h e	French One	FR	69
The	Galician Blond One	ESP	115
T h e	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

Angus Ribeye steak	ARG	34
Wagyu Westholme Flank Steak	AUS	44
Tournedos Rossini Black Angus	USA	69
Wagyu Kagoshima Sirloin Steak	JAP	99

The Pork

Black Bigorre Pork FR 29.-

Our meats are served with Seasonal vegetables / Candied potatoes / Strong sauce

Fishes

Monkfish

Creamy risotto / Oyster mushrooms /
Green citrus

Scallops

Celery sweetness / Roasted hazelnuts /
Glazed parsnips

Sole served Meunière
Celery sweetness / Roasted hazelnuts /
Glazed parsnips

Young Foodies
Menu
17.-

until 12 years old

Main course & Dessert
Piece of Beef or Monkfish
in adapted portion
or our Butchery specialties

Cake of the moment or Ice cream

Additional garnish or sauce: 2.-



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

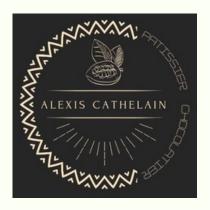
PRICE PER PERSON: 52.-FOR THE WHOLE TABLE ONE MENU PER PERSON

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