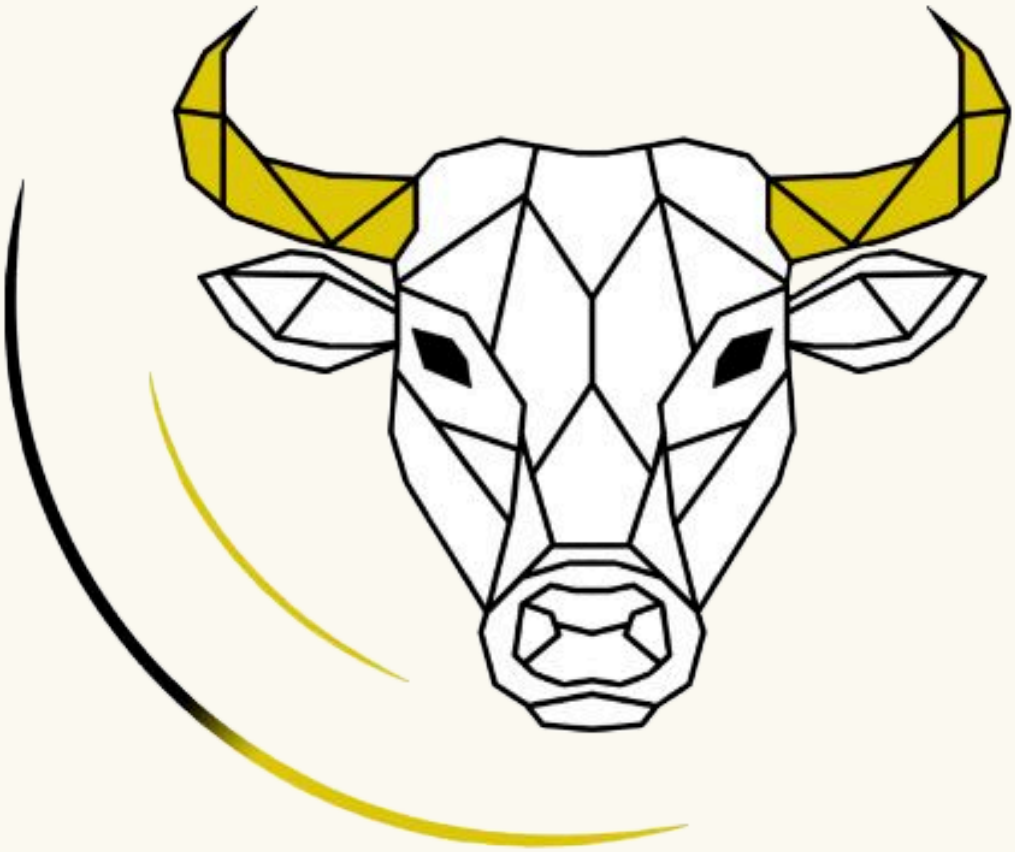
MAISON CHOCHOIS

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

Countryside Bone Marrow €19.80
Burgundy snails / Grilled country bread /
Wild mushrooms in parsley butter

Gravlax Salmon €17.80
Beetroot crumble & sesame / Pickled pears /
Warm-cold lemon emulsion

Homemade Duck Foie Gras Terrine €19.80
Slow-cooked in-house / Quince confit /
Granny Smith apple texture / Ginger & tonka bean touch

Saint-Jacques Scallops €22.80
Jerusalem artichoke mousseline with vanilla /
Lemongrass touch / Forest crumbs

Vintage Sardines
A childhood favourite
Served with bread, butter & condiments
La Perle des Dieux – Artisan house from Vendée, crafting sardines since 1887

One vintage €14.80
Tasting of two vintages €22.80

Pan-Seared Duck Foie Gras €22.80
Pan-seared South-West IGP duck foie gras /
Spiced winter pear / Soft brioche / Vintage Port

The Chochois Selection *For two people* €29.80
Our selection of cured meats, sliced to order /
Iberian Cecina & smoked pork tenderloin

PRICES INCLUDE VAT – SERVICE WITH A SMILE INCLUDED.

Meats

Carefully selected, trimmed and prepared on site
Blue or rare cooking recommended

Prime Beef Cut from the Hauts-de-France €22.80
Aged with care by our team
Creamy butternut squash / Shredded chestnuts /
Reduced jus, carbonara style, with Riviere's craft beer

Well-Fed Veal Chop €24.80
Mushroom-stuffed cannelloni / Aged Parmesan /
Chardonnay emulsion from the Hauts-de-France

Duck Breast €24.80
South-West IGP
Smashed potatoes / Roasted pistachio pieces /
A short jus with red fruit notes

Veal Sweetbreads ***Signature*** €34.80
Our signature dish
Gourmet smoked purée / Black truffle / Morel mushroom jus

Veal Kidneys €24.80
Creamy tagliatelle / Confit shallot / Cognac flambé

Our meats come from French farms, carefully selected for their ethical and responsible commitment. All our meats and premium meats are also available from our Butcher's shop on the ground floor.

PRICES INCLUDE VAT – SERVICE WITH A SMILE INCLUDED

Premium Meats

The Rossini Tornedos — FR — €39.80
Beef tenderloin (VBF) & pan-seared South-West IGP foie gras escalope

The Hauts-de-France Entrecôte — FR — €34.80
Premium butcher's cut, trimmed and prepared by our team

Flanders Pigeon — FR — €39.80
Artisanal farm from Steenvoorde

Hereford Ribeye — IRL — €37.80
Characterful Irish beef, served whole

Kagoshima-Style Wagyu Faux Filet — JAP — €99.80
Exceptional Japanese beef, fine marbling, A5 grade

All our meats are served with seasonal vegetables & fresh fries

Dry-Aged Bone-In Cuts

Carefully selected and matured by our team for a minimum of 30 days

Approximately 1 to 1.2 kg per cut, to share between two

La Française — FR — €79.80
Depending on availablity: Charolaise, Blonde d'Aquitaine, Salers, Montbéliard or Normandy

Angus — UK — €89.80
Rich and well-marbled

The Galice & Baltique Duo — ESP/POL — €135.80
A 1.6 kg tasting cut, to share between two

PRICES INCLUDE VAT – SERVICE WITH A SMILE INCLUDED

Fish & Shellfish

Saint-Jacques Scallops €29.80
Jerusalem artichoke mousseline with vanilla /
Lemongrass touch / Forest mushroom risotto cromesquis

Saint-Aubin Trout €22.80
Brandy-glazed sweet potato / Parmesan gratin /
Espelette pepper cream

Dover Sole Meunière €39.80
Served whole
Grandmère-style purée / Leek fondue / Hazelnut butter

Oysters from Saint-Vaast-la-Hougue
Size No. 3
Served with bread, butter & condiments

Half dozen €15.80
Dozen €26.80

The Chochois Children's Menu

Up to 12 years old

Main Course & Dessert €17.80

Small beef steak or Chochois mini "Croc'"
in an adapted portion
served with vegetables or French fries

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Chocolate mousse or a scoop of ice cream

Additional side: €4.00
Additional sauce: €2.00

PRICES INCLUDE VAT – SERVICE WITH A SMILE INCLUDED

Prestige Menu

Maison Chochois invites you to discover a selection from our menu.
We are pleased to offer our exceptional products
in tasting portions.
Pairings are tailored to our menu and the season's finest arrivals.

Starter

Gravlax Salmon | Homemade Duck Foie Gras Terrine

Main Course

Saint-Jacques Scallops | Beef Cut

Dessert

The Dessert Trolley

A choice of dessert from:
Signature Chocolate – Lemon & Basil Entremet – Pear Tartlet,
Hazelnut & Caramel – Moka Coffee & Vanilla – Pistachio Entremet,
Mandarin & Orange Blossom

or

Cheese Plate *+€1*

Tasting of four regional cheeses:
Maroilles Cream – Val d'Authie Goat's Cheese – Farmhouse Petit Bergues – Brique du Nord

PRICE PER PERSON: €54.80

Available for the entire table
A set menu per person

PRICES INCLUDE VAT – SERVICE WITH A SMILE INCLUDED

Desserts

Our Selection of Desserts

In partnership with
Boulangerie Pâtisserie Alexis Cathelain
Served in the dining room

Signature Chocolate
Lemon & Basil Entremet
Pear Tartlet, Hazelnut & Caramel
Mocha Coffee & Vanilla
Pistachio Entremet, Mandarin & Orange Blossom

SINGLE PRICE: €12.80
DESSERT

Our Selection of Regional Cheeses

TO BE ORDERED AT THE BEGINNING OF THE MEAL

Maroilles Cream
Val d'Authie Goat's Cheese
Farmhouse Petit Bergues
Brique du Nord

SINGLE PRICE: €13.80
CHEESE PLATE

PRICES INCLUDE VAT – SERVICE WITH A SMILE INCLUDED

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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