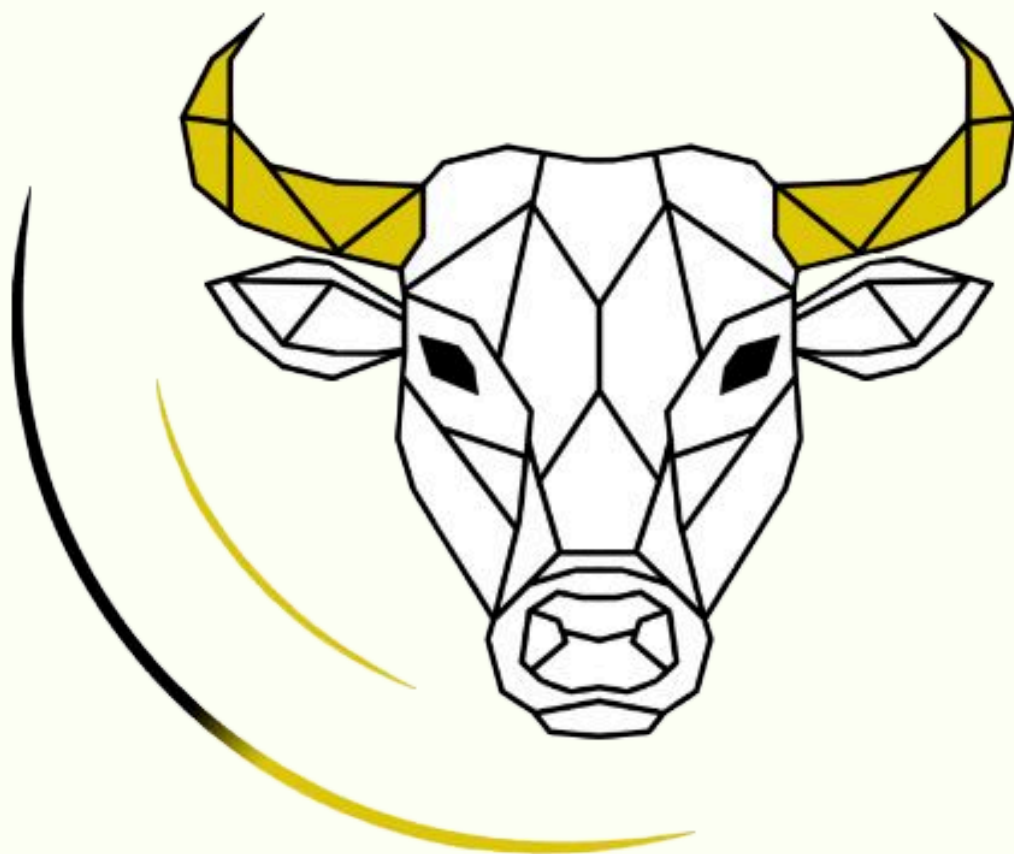


MAISON CHOCHOIS

— ARTISAN —



RESTAURANT • BOUCHERIE • BAR

Restaurant English Menu

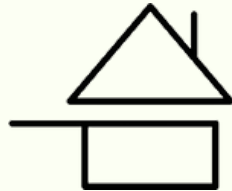
Open for lunch and for diner

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

Homemade Duck Foie Gras “Mi-Cuit” 19.⁸⁰

Slow-cooked at low temperature

Roasted quince compote / Chestnuts and clementines

Tonkha bean aroma / Smoked sea salt

Gravlax Salmon 17.⁸⁰

Marinated and lightly smoked in-house

Melt-in-the-mouth leeks / Mild horseradish foam /

Black lemon delicacy

Bone Marrow 19.⁸⁰

Burgundy snails with parsley & garlic /

Hint of black garlic / Red wine jus

Pan-Seared Duck Foie Gras 22.⁸⁰

Mushroom indulgence / Fresh brioche /

Vintage Port

Chochois Sélection for two to share 36.⁸⁰

Premium cured meats / Homemade terrine /

Local cheeses

Prices in Euros include taxes, service & smile

Meats and Offal

*Selected, boned, and cut on site
Red or medium rare recommended*

Beef from Hauts-de-France, 22.⁸⁰

Aged by us

Butternut squash / Root vegetables / Jack Daniel's sauce

Beautiful Park Chop 19.⁸⁰

Hay-smoked / Glazed carrots / Maple syrup glaze

Well-red Veal 24.⁸⁰

Creamy celery / Confit baby potatoes / Forest espuma

Signature Sweetbread 34.⁸⁰

As always

Generous morel mash / Black truffle / Riesling emulsion

Young Pigeon from Flanders 34.⁸⁰

From a Steenvoorde artisanal farm

Roasted whole / Buttered farm cabbage / Glazed chanterelles

All our meats come from French farms selected for their ethical and responsible farming practices.
All our meats and exceptional cuts are also available at the butcher's counter.
Fresh fries cooked in beef fat available on request.

Prices in Euros include taxes, service & smile

Exceptional meats

Matured Ribs

*Meat selected and aged by us for 30 days
To share between two - Approximately between 1.1 kg and 1.3 kg*

The French one	FR	79. ⁸⁰
The Galician one	ESP	115. ⁸⁰
The Angus one	UK	89. ⁸⁰
The Wagyu one <i>From La Ferme des plantes</i>	FR	169. ⁸⁰

*Served with fresh fries cooked in beef fat
Seasoned salad / Bone marrow - Price for two*

Beef

Simmental Rib-Eye Steak	ALL	34. ⁸⁰
Rossini Tournedos <i>Pan-seared foie gras IGP Sud-Ouest</i>	FR	39. ⁸⁰
Wagyu Westholme Rumsteak	AUS	44. ⁸⁰
Black Angus Hanger Steak	USA	55. ⁸⁰
French Wagyu Selection <i>From La Ferme des plantes</i>	FR	79. ⁸⁰

*Our meats are served with: Seasonal vegetables /
Baby potatoes / Full-bodied jus*

Prices in Euros include taxes, service & smile

Fishes & Seafood

Oysters from my childhood

Oysters n°3 from Saint-Vaast-La-Hougue (Normandy)

By 6 15.⁸⁰

By 12 26.⁸⁰

Scallops

29.⁸⁰

Parsnip textures / Toasted buckwheat crunch /

Cider butter foam

Black Pollock Fillet

22.⁸⁰

Creamy pumpkin risotto / Aged Parmesan / Forest mushrooms

Sole Meunière

39.⁸⁰

Served whole

Baby potatoes / Winter vegetables / Farm butter

Menu Little Chochois

Until 12 years old

Main course & Dessert 17.⁸⁰

Tender beef steak or Fish & Chips

Served in a child-sized portion with vegetables or fries

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Artisanal ice cream

Extra garnish or sauce : 4.-

Prices in Euros include taxes, service & smile



Menu Prestige



*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

Black Pollock Filet



Beef Cut

*Seasonal vegetables /
Baby potatoes / Full-bodied jus*

Dessert

Dessert Trolley

**PRICE PER PERSON : 54.-
FOR THE WHOLE TABLE
ONE MENU PER PERSON**

Prices in Euros include taxes, service & smile

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

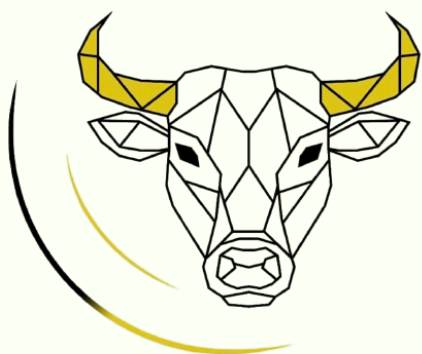
ARTISAN

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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