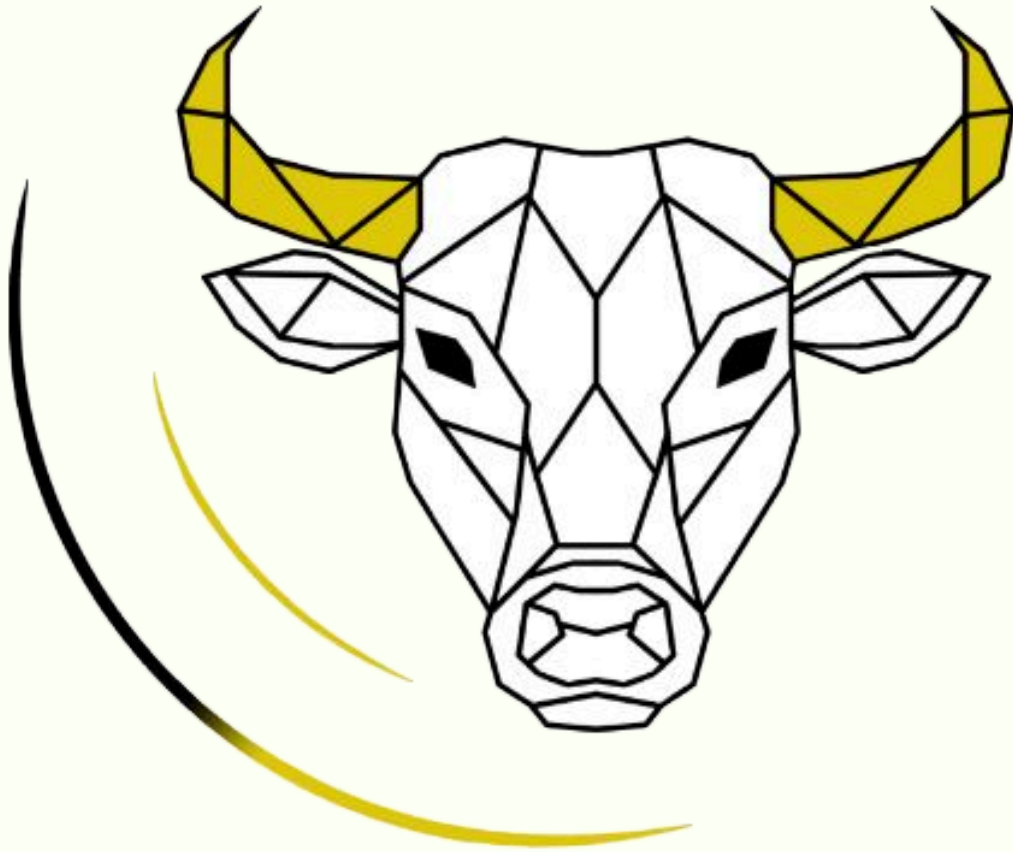


MAISON CHOCHOIS

ARTISAN



RESTAURANT • BOUCHERIE • BAR

Restaurant English Menu

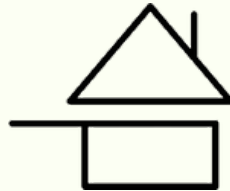
Open for lunch and for diner

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 19.⁸⁰

Slow-cooked at low temperature

Candied rhubarb / Fresh strawberries & hibiscus flowers /

Hint of basil

Gravlax Salmon 17.⁸⁰

Marinated in-house

Leek variations / Lime whipped cream /

Touch of balsamic & raspberry

Spring Asparagus & Soft-Boiled Egg 17.⁸⁰

Roasted white asparagus / Light morel foam /

Wild garlic note

Roasted Bone Marrow & Burgundy Snails 19.⁸⁰

Parsley butter / Hint of black garlic /

Red wine reduction

Pan-Seared Duck Foie Gras 22.⁸⁰

Mushroom delicacy / Brioche / Sweet and Sour syrup

Chochois Sélection 36.⁸⁰

Premium cured meats / Homemade terrine /

Local cheeses

Prices in Euros include taxes, service & smile

Meats

*Selected, boned, and cut on site
Medium rare cooking recommended*

Beef from Hauts-de-France 22.⁸⁰

Aged by us

*Crushed peas with olive oil & fresh mint /
White asparagus / Mushrooms in parsley*

Well-fed Veal 24.⁸⁰

*Potatoes confit in reduced jus / Forest espuma /
Crispy Parmesan*

South-West IGP Duck Breast 24.⁸⁰

*Carrot medley / Crunchy green asparagus /
Crushed pistachios*

Signature Sweetbread 34.⁸⁰

As usual

*Hint of white truffle / Smoky mashed potatoes /
Morel mushrooms*

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 ones

FR 79.⁸⁰

Two Expressions of Taste

Refined breeds, Slowly Aged

Tenderness & Subtlety

Depends on arrivals : Charolaise, Limousine ou Blonde d'Aquitaine

Rustic breeds

Power & Length on the Palate

Depends on arrivals : Salers, Montbéliard ou Normande

The Galician one

ESP 115.⁸⁰

Intensity & character

The Angus one

UK 89.⁸⁰

Flavor & Marbling

Served with fresh fries cooked in beef fat

Seasoned salad / Bone marrow - Price for two

Beef

Simmental Rib-Eye Steak

UE 34.⁸⁰

Hereford Hanger Steak

IRE 37.⁸⁰

Great 450g portion

Rossini Tournedos

FR 39.⁸⁰

Rustic beef filet

Pan fried duck foie gras from South-West of France

Japanese Wagyu Sirloin Steak

JAP 99.⁸⁰

Nos Viandes sont servies avec :

Légumes de saison / Pommes de terre dorées / Jus corsé

Prices in Euros include taxes, service & smile

Fishes

Roasted Mackerel

24.⁸⁰

*Fresh fries / Provençal peppers /
Lemon thyme zest*

Glazed Monkfish

27.⁸⁰

*Risotto croquette / Wild garlic variation /
Chardonnay foam (Hauts-de-France "Les 130")*

Sole Meunière

39.⁸⁰

Served whole

*Spring onion / Butter-roasted potatoes /
Green pea purée*

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

--

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

Duck Breast



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

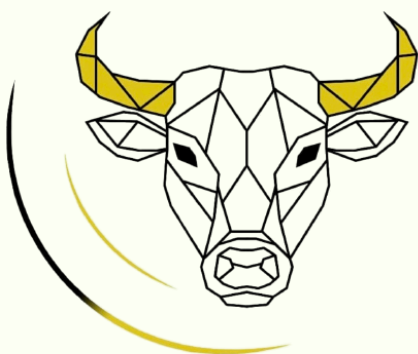
ARTISAN

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



21 GRAND PLACE ARRAS
0321591390
MAISONCHOCHOIS.FR

