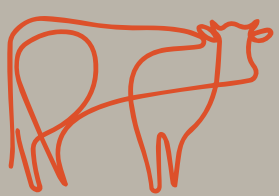
THE BEST

SAUCE PARADIS

IN THE CITY



Assiette au bœuf

Maison de qualité

Agen, Arras, Avignon, Béthune, Blois,
Le Mans, Limoges, Marina Baie des Anges,
Metz, Saint-Jean-Cap-Ferrat



APÉRO TIME !

OUR COCKTAILS

WITH ALCOHOL	**10,95 €**
Americano	
Gin Fizz	
Mojito	
Piña Colada	
Cuba Libre	
Passion	
WITHOUT ALCOHOL	**7,95 €**
Virgin Mojito	
Virgin Piña Colada	
Vitamine Passion	
OUR SPRITZ	**10,50 €**
Aperol Spritz	
Campari Spritz	
Hugo Spritz	

OUR APERITIFS

Anis 2 cl, Porto 5 cl, Suze 5 cl	**3,95 €**
Martini blanc, rouge 8 cl	**5,10 €**
Picon vin blanc 10 cl	**5,00 €**
Picon bière 25 cl	**6,50 €**
Chivas 12 ans 6 cl	**9,80 €**
Aberlour 10 ans 6 cl	**8,90 €**
Jack Daniel's 6 cl	**8,50 €**
Vodka 6 cl	**8,50 €**
Ballantine's 6 cl	**6,50 €**
Soda or syrup supplement	**1,00 €**
Kir tropézien or blancas	**4,50 €**
Kir Royal	**13,00 €**

OUR DRAFT BEERS

	25 cl	33 cl	50 cl
Chouffe Blonde *8°*		**6,90 €**	**9,90 €**
Chouffe Sans alcool *0°*	**4,00 €**		
Cherry Chouffe *8°*		**6,00 €**	**9,00 €**
La Bise blonde *5,4°*	**5,00 €**		**7,80 €**
Anosteké Blonde *8°.*		**6,00 €**	**9,00 €**
Vedette Blanche *bottle 4,7°*		**5,00 €**	

Ask for our beer of the moment

PLAISIR DE BULLES

	Glass 12cl	Bottle 75cl
Champagne* Deutz Brut Classic	12,50 €	78,00 €
Champagne* Deutz Rosé	-	88,00 €
Blanc de Blancs N°B Lubess, sparkling wine	8,50 €	42,00 €

WINE, BEEF'S BEST COMPANION

Carefully selected wines to accompany
our meats and bring out all their flavours!



OUR WINE SELECTION

	Body	Glass 15cl	Carafe 50cl	Bottle 75cl
WHITE				
Domaine de Montmain « Le Rouard » AOP** Bourgogne Hautes Côtes de Nuits *Great complexity, elegant, with a long finish.*	🍇🍇	9,80 €	32,70 €	49,00 €
Les Cardounettes IGP** Pays d'Oc *Fresh and fruity.*	🍇	4,30 €	14,40 €	21,40 €
Coteaux de l'Aubance AOC*** Coteau de l'Aubance *Sweet wine, ideal as an aperitif or with dessert.*		5,80 €	19,50 €	29,00 €
ROSÉS				
Les Cardounettes IGP** Pays d'Oc *Light and fruity.*	🍇	4,30 €	14,40 €	21,40 €
Côtes de Provence - AOP* Côtes de Provence *Refined palate with a lovely balance between fruit and acidity.*	🍇🍇	6,60 €	21,70 €	32,90 €
RED				
Malbec Cèdre Héritage - AOP* Cahors *Powerful, with candied fruit notes.*	🍇🍇	5,70 €	18,90 €	28,70 €
Château Haut Maginet - AOP* Bordeaux *Floral and spicy notes. A lovely Bordeaux.*	🍇	4,60 €	15,10 €	22,20 €
Les Cardounettes - IGP** Pays d'Oc *Fresh and fruity.*	🍇	4,30 €	14,40 €	21,40 €
Château de Marjolet Laudun, AOP* Côtes du Rhône Villages *Wild berries, spicy notes and a lovely roundness.*	🍇🍇	5,70 €	18,90 €	28,70 €
Caramany « Terre Bœuf » par Morgane Baudaire AOP Côtes du Roussillon - Villages Caramany *Powerful and indulgent.*	🍇🍇🍇	6,95 €	23,30 €	34,90 €
Château Croix de l'Orée - Anjou - Famille Chauvin *Light and elegant with a long finish.*	🍇	5,20 €	17,20 €	26,10 €
Domaine de Montmain « Le Haut du Village » AOP* Bourgogne Hautes Côtes de Nuits *The elegance and finesse of Pinot Noir in this complex wine.*	🍇	8,50 €	28,30 €	42,50 €
La Chevalerie AOP* St Nicolas de Bourgueil	🍇	7,50 €	18,70 €	28,00 €
Château Cadet Bon AOP* Saint-Emilion Grand cru classé *Red fruit, spices and oaky notes enhanced by fine tannins.*	🍇🍇🍇			83,20 €
Château Cadet Connétable Talbot AOP Saint-Julien Deuxième vin du Château Talbot				85,10 €

ALCOHOL-FREE WINES

	Glass 15cl	Carafe 50cl	Bottle 75cl
Vin de Sam Rosé *Fresh and indulgent, with delicate raspberry notes.*	4,95 €	16,60 €	24,90 €
Vin de Sam Rouge *A fruity, supple red with black fruit aromas, lifted by subtle hints of liquorice and pepper.*	4,95 €	16,60 €	24,90 €

L'UNIQUE 23,35 €

Salad + dish of your choice + unlimited fresh homemade fries or seasonal vegetable casserole

TO START

Mixed salad leaves, Grana Padano shavings
Fancy something even more indulgent?
+ **5,30 €** Add **a slice of foie gras** or **smoked salmon**

OUR SPECIALTY

THE BEST SAUCE PARADIS IN THE CITY

OUR DISHES

Le Bœuf Paradis

Our authentic piece of beef selected from the Sirloin heart (approx. 180g), cooked minute and thinly sliced with our exceptional Paradis sauce.
+ **11,80 €** Suppl. 120g meat
+ **1,00 €** Suppl. sauce

or

Le Rossini "Style"

Fresh ground beef steak topped with a slice of foie gras, onion compote and truffle-flavoured sauce.

or

Le Sweet Tiger: Chicken or Beef

Served with a shrimp skewer and accompanied by our homemade Thai sauce made with sesame, soy, spicy condiments and coriander.

or

The Fish Paradis + 3,00 €

Salmon, real scallops and shrimp on a skewer, served with our delicious Paradis sauce.

or

Homemade SMASH Burger

Brioche buns, ground beef patty, mixed salad leaves, tomato, onion compote, cheddar, bacon and Rafale sauce. Approx. 200g of minced beef.

NEW

Chapeauté Tartare

Savour this tartare with woodland flavours, served with sautéed girolle mushrooms, garlic, morel sauce, parsley, red endive and Sardinian bread.
180g of knife-minced meat with fine seasoning.

Classic Tartare

The traditional recipe: capers, onions, pickles, parsley and our Assiette au Bœuf seasoning.
180g of knife-minced meat with fine seasoning..

Exotic Tartare

Looking for freshness… This tartare will surprise you with its citrus blend, topped with yuzu-flavoured pearls. A guaranteed explosion of flavour!
180g of knife-minced meat with fine seasoning.

or

Tartare Trio + 4,80 €

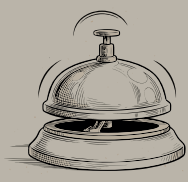
Can't choose? Discover all three recipes.
240g of knife-minced meat with fine seasoning.

★ ★ ★ ★

NEW

La Salade Choux Bois 19,50 €

Red endive salad, green beans, sautéed red cabbage and girolle mushrooms with garlic, bacon bits, grape must vinaigrette, served with your choice of:
Bœuf Paradis or pork belly (slow-cooked for 19 hours) or shrimp.
+ Our fresh homemade fries.



Midi **express**

Except weekends and holidays

16,00 €

Bœuf Paradis platter (approx. 120g)

or

Choice of Tartare (approx. 120g)
(Classic, Exotic, Chapeauté)

or

SMASH Burger (approx. 100g)

+ Our fresh homemade fries.

Midi **express +** café **plaisir**

20,00 €

UNLIMITED INDULGENCE



Freshly prepared every day,
our homemade fries are served
unlimited to make the pleasure last!

FORGET YOUR PRECONCEPTIONS — TIME TO DISCOVER!



Le Vin de SAM (Red or Rosé)

A surprising alternative, served
chilled, keeping all the indulgence
of a good wine, without the alcohol.
Go on, treat yourself!

OUR DESSERTS 8,00 €

Mes Chouchous
An irresistible duo: one craquelin choux filled with vanilla ice cream and hot chocolate, and another craquelin choux with whipped cream and icing sugar.

L'Irrésistible NEW
Give in to this duo of warm chocolate fondant and cookie, served with ice cream.

Banana Plaisir NEW
Nutella and banana crêpe, served with custard and chocolate sauce — pure pleasure guaranteed.

La Tentation avouée et… pardonnée
Our indulgent Speculoos tiramisu… quite simply irresistible!

OUR LITTLE SWEETS 2,50 € (la verrine)
Speculoos tiramisu, Vanilla ice cream with exotic fruit coulis, Apple crumble with caramel and whipped cream, Rum baba, Chocolate choux with whipped cream.

Dit papa
Rum-soaked baba cake infused with citrus zest (lemon and orange) and Don Papa rum, topped with whipped cream.

5,10 € Extra Don Papa rum shooter

Souvenirs d'Enfance NEW
Relive your childhood with this delicious rosette apple tart, salted butter caramel and a quenelle of fresh cream.

COUPES GLACÉES

Vertige Flambé
Vanilla ice cream, salted butter caramel sauce, crumble, caramelized apples, homemade whipped cream.

Diable au Corps
A Dame Blanche topped with a macaron, vanilla ice cream, hot chocolate, homemade whipped cream.

NOTRE CAFÉ « TRÈS » GOURMAND 8,75 €
Coffee, Tea or Decaffeinated with sweet delicacies.

OUR HOT DRINKS

Espresso 100% Arabica	**2,60 €**
Decaffeinated	**2,60 €**
Double Expresso	**4,60 €**
Cappuccino	**4,50€**
Teas and herbal infusions	**4,50€**
Irish Coffee	**8,95 €**

OUR DIGESTIFS & SPIRITS

Digestif 4cl Poire Williams, Armagnac, Calvados, Cognac, Fleur de Bière, Don Papa, Genièvre de Houlle	**9,20 €**
Liqueur 4cl Get 27, Get 31, Amaretto, Baileys, Limoncello	**7,20 €**

FRESH DRINKS

Still or sparkling water 50 cl	**4,50 €**
Still or sparkling water 1 L	**5,90 €**
Fruit juice 25 cl (pineapple, orange, apricot, apple, tomato)	**4,80 €**
Soda 33 cl (Coca-cola, Coca-cola Zéro, Coca-cola Cherry)	**4,50 €**
Soda 25 cl (Orangina, Schweppes agrumes, Sprite)	**4,50 €**
Softs 25 cl (Oasis tropical, Lipton Ice Tea)	**4,50 €**

Kid's menu 13,00 € *(For children under the age of 12)*

Half serving of Bœuf Paradis or Fresh minced beef or Mini Burger or Salmon. Paradis sauce and home-made French fries.
+ Speculoos tiramisu or Vanilla ice cream (1 scoop)

+ Fruit juice or Soda.



The experience doesn't end at the table!
Discover the world of Assiette au Bœuf, our restaurants and all our latest news on our website.

www.assietteauboeuf.fr

AOP* : Appellation d'Origine Protégée. IGP** : Indication Géographique Protégée. AOC*** : Appellation d'Origine Contrôlée. Alcohol abuse is dangerous for your health. Drink in moderation. For your health, avoid snacking between meals - www.mangerbouger.fr - Net prices autumn - winter 2026 - 2027

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