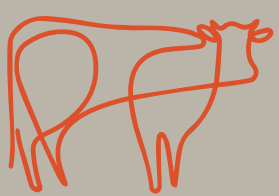
THE BEST

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

WITHOUT ALCOHOL **7,85 €**
Virgin Mojito / Virgin Piña Colada /
Vitamine Passion

OUR SPRITZ **10,50 €**
Aperol Spritz / Campari Spritz /
Hugo Spritz

OUR APERITIFS

Ricard 4 cl	**3,95 €**
Martini blanc, rouge 8cl	**5,10 €**
Campari 8cl	**6,30 €**
Porto 6cl	**4,25 €**
Suze 6cl	**3,95 €**
Picon bière 25cl	**6,60 €**
Kir	**4,25 €**
Kir Royal N°B	**8,90 €**
Chivas 12 ans 6cl	**9,90 €**
Aberlour 6cl	**8,30 €**
Jack Daniel's 6cl	**8,30 €**
Absolut Vodka 6cl	**8,30 €**
Gin Bombay Sapphire 6cl	**8,30 €**
Hendrick's Gin 6cl	**9,90 €**

OUR GOURMET PLATTERS



Treat yourself with 1, 2, or 3 platters — or more if you like

Charcuterie Plate **8,90 €**
(Auvergne ham, rosette sausage, forest terrine, gherkins, bread and butter.)

Cheese Plate **11,90 €**
(Selection of 3 cheeses, seasonal compote, bread and butter.)

Fried Plate **9,90 €**
(Rafale sauce.)

Prawns «Pil Pil» **9,90 €**
(Prawns sautéed with garlic and parsley)

Melted Cheese Plate **12,50 €**
(Melted camembert, honey and herbes de Provence)

Set menus

2 platters of your choice	**18,00 €**
3 platters of your choice	**25,00 €**

PLAISIR DE BULLES

	Glass 12cl	Bottle 75cl
Champagne* Deutz Brut Classic	13,30 €	75,10 €
Champagne* Deutz Rosé		103,50 €
Blanc de Blancs N°B Lubess, sparkling wine	8,10 €	39,60 €

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.*	🍇	4,10 €	13,30 €	19,95 €
Coteaux de l'Aubance AOC*** Coteau de l'Aubance *Sweet wine, ideal as an aperitif or with dessert.*		6,30 €	20,90 €	31,40 €
ROSE				
Les Cardounettes IGP** Pays d'Oc *Light and fruity.*	🍇	4,30 €	13,80 €	20,70 €
Côtes de Provence - AOP* Côtes de Provence *Refined palate with a lovely balance between fruit and acidity.*	🍇🍇	6,70 €	22,00 €	33,10 €
RED				
Malbec Cèdre Héritage - AOP* Cahors *Powerful, with candied fruit notes.*	🍇🍇	5,75 €	19,10 €	28,70 €
Château Haut Maginet - AOP* Bordeaux *Floral and spicy notes. A lovely Bordeaux.*	🍇	4,35 €	14,40 €	21,00 €
Les Cardounettes - IGP** Pays d'Oc *Fresh and fruity.*	🍇	4,05 €	13,70 €	20,20 €
Château de Marjolet Laudun, AOP* Côtes du Rhône Villages *Wild berries, spicy notes and a lovely roundness.*	🍇🍇	5,50 €	18,30 €	27,60 €
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.*	🍇	4,95 €	16,55 €	24,95 €
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 €
Château Cadet Bon AOP* Saint-Emilion Grand cru classé *Red fruit, spices and oaky notes enhanced by fine tannins.*	🍇🍇🍇			84,50 €
Connétable Talbot AOP* Saint -Julien *Second wine of Château Talbot, complex, powerful and well-balanced.*	🍇🍇🍇			86,40 €

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 €

OUR DRAFT BEERS

	White	Blonde
Draft beer 25cl	5,50 €	4,75 €
Draft beer 33cl	7,20 €	5,95 €
Draft beer 50cl	10,25 €	8,50 €

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 DISHES

THE BEST SAUCE PARADIS IN THE CITY

OUR SPECIALTY

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

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 + 2,45 €

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

or

Burger SMASH Maison

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.

or

Classic Tartare

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

or

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.

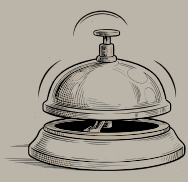
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NEW

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 public holidays

15,80 €

Bœuf Paradis platter (approx. 120g)

ou

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

ou

Pork Belly (slow-cooked for 19 hours)

ou

SMASH Burger (approx. 100g)
+ Our fresh homemade fries.

Midi **express +** café **plaisir**

19,95 €

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 7,70 €

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 2,10 € (la verrine)

Speculoos tiramisu, Italian 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 8,40 €

Coffee, Tea or Decaffeinated with sweet delicacies.

OUR HOT DRINKS

Premium Colombian Coffee!	
Espresso 100% Arabica	**2,35€**
Decaffeinated	**2,35€**
Double Expresso	**3,95 €**
Cappuccino	**4,15 €**
Hot chocolate	**4,05 €**
Teas and herbal infusions Damman Frères	**3,50 €**
Irish Coffee	**8,95 €**

FRESH DRINKS

Still or sparkling water 50cl	**4,60 €**
Still or sparkling water 1L	**6,00 €**
Fruit juices 25cl	**5,00 €**
(pineapple, orange, grapefruit, apple, tomato)	
Soda 33cl	**4,50 €**
Soda 25cl	**4,50 €**

OUR DIGESTIFS & SPIRITS

Digestifs 4cl **9,50 €**

Poire Williams, Cognac VS, Rhum Don Papa, Vieille Prune de Souillac, Calvados Château, Dubreuil

Liqueurs 4cl **7,90 €**

Get 27, Get 31, Amaretto, Bailey's, Limoncello

Kid's menu 10,95 € *(For children under the age of 12)*

Half serving of Bœuf Paradis or Fresh minced beef or Salmon steak.
+ Our fresh homemade fries with Paradis sauce.
+ Ice Cream Sundae with Smarties.



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

LM