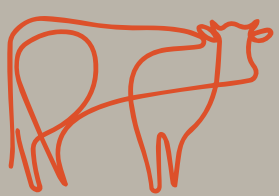
THE BEST

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 !



## COCKTAILS

### With alcohol 9,30 €

**Mojito**
*White rum, mojito syrup, brown sugar, mint, lime, sparkling water*

**Monsieur Tropical**
*Amaretto, pineapple juice, cranberry juice*

**Cuba Libre**
*White rum, Coca-Cola, lime*

**Gin Tonic**
*Gin, Schweppes Tonic*

**Bora Bora**
*Grenadine syrup, vodka, passion fruit juice, pineapple juice, lime juice*

**Moscow Mule**
*Vodka, ginger beer, lime juice*

**Cocktail du moment**
*To discover on the slate*

### Without alcohol 6,00 €

**Virgin Bora bora**
*Grenadine syrup, passion fruit juice, pineapple juice, lime juice*

**Prohibition**
*Raspberry syrup, lime juice, orange juice, pineapple juice*

**Virgin Hugo**
*Elderflower syrup, lemonade, lime juice, mint*

**Virgin Mojito**
*Mojito syrup, lime, sparkling water, mint, cane sugar* **+0€80**

### Spritz 9,30 €

Spritz Classique / Hugo Spritz / Mandarine Spritz / Mirabelle Spritz

## APÉRITIFS

| | |
|---|---|
| Ricard 2 cl | 4,10 € |
| Martini blanc, rouge 5 cl | 5,30 € |
| Porto, Suze 5 cl | 4,10 € |
| Kir Cassis or Tropézien | 4,30 € |
| Kir Mirabelle | 4,95 € |
| Vodka 4 cl | 7,50 € |
| Whisky 2 cl | 3,90 € |
| Whisky 4 cl | 7,50 € |
| Chivas 12 Year Old Whisky 2 cl | 4,10 € |
| Chivas 12 Year Old Whisky 4 cl | 7,90 € |

## DRAFT BEERS

| | 25 cl | 33 cl | 50 cl |
|---|---|---|---|
| Affligem | 4,95 € | 6,95 € | 8,95 € |
| Pelforth blonde | 4,60 € | 6,20 € | 8,60 € |
| Picon bière | 4,95 € | 6,95 € | 8,95 € |
| Panaché/Monaco | 4,60 € | 6,20 € | 8,60 € |

## BOTTLED BEERS

| | |
|---|---|
| Heineken 0% *alcohol-free* | 5,50 € |
| Local craft beer | 6,50 € |
| Red fruit beer | 7,50 € |

## PLAISIR DE BULLES

| | Glass 12 cl | Bottle 75 cl |
|---|---|---|
| Champagne* Maison Collet | 9,80 € | 59,00 € |
| Kir Royal | 9,90 € | |
| Véritable Prosecco | 6,50 € | 39,00 € |

## WINE, BEEF'S BEST COMPANION

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



## OUR WINE SELECTION

**WINE OF THE MONTH ON THE SLATE**

| | Glass 15cl | Carafe 50cl | Bottle 75cl |
|---|---|---|---|
| **WHITE** | | | |
| Vin de Moselle du moment AOP* Moselle | | | 36,00 € |
| Les Cardounettes IGP** Pays d'Oc | 5,50 € | 18,30 € | 27,00 € |
| XVIII Saint-Luc IGP** Côtes de Gascogne Gros Manseng Moelleux | 6,00 € | 19,80 € | 29,90 € |
| Louis Latour IGP ** « Ardèche » Chardonnay | 7,00 € | 23,40 € | 35,00 € |
| **ROSÉ** | | | |
| Les Cardounettes IGP** Pays d'Oc | 5,50 € | 18,30 € | 27,00 € |
| Minuty, Côté Presqu'île AOP* Côtes de Provence | | | 35,00 € |
| Miraval AOP* Côtes de Provence | | | 39,00 € |
| **RED** | | | |
| Vin de Moselle du moment AOP* Moselle | | | 36,00 € |
| Terre Boeuf, Côtes du Rousillon, Caramany | | | 38,50 € |
| Marius, Maison Chapoutier IGP** Pays d'Oc | 5,50 € | 18,30 € | 27,00 € |
| Joseph Cattin Pinot Noir AOP* Alsace | 7,00 € | 23,40 € | 35,00 € |
| Nobles Rives, Cave de Tain IGP* Cozes-Hermitage | 7,70 € | 25,60 € | 38,50 € |
| Château Puy Castera IGP** Haut Médoc Bordeaux | 7,70 € | 25,60 € | 38,50 € |
| Bourgogne Pinot Noir AOC*** Domaine Saint Germain | 7,70 € | 25,60 € | 38,50 € |
| Domaine de Montmain "le Haut Village" AOP* Bourgogne Hautes Côtes de Nuits | | | 49,00 € |

## *Kids' Menu* 14,50 € *(under 12)*



Half serving of Bœuf Paradis or fresh minced steak
or chicken breast or salmon fillet
Served with Paradis sauce and fresh homemade fries.
+
Ice cream of your choice (2 scoops) with
or without whipped cream, or half a waffle with sugar, chocolate
or caramel, with or without whipped cream..

+ Fruit juice or soda of your choice.

# L'UNIQUE 23,90 €

**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?
+ **5,50 €** Add **a slice of foie gras** or **smoked salmon**

## DISHES

THE BEST SAUCE PARADIS IN THE CITY

OUR SPECIALITY

### Le Bœuf Paradis

Our authentic piece of beef selected from the heart of the sirloin (approx. 180g), seared to order and thinly sliced, with our exceptional Paradis sauce.
+ **16€50** extra 180g of meat
+ **2€70** extra sauce

or

### Le Rossini "Style"

A generous homemade beef patty served with a summer truffle sauce and a slice of foie gras.

or

### Le Duo Terre et Mer

Sirloin heart with a shrimp skewer, served with a homemade Thai sauce made with sesame, soy, spicy condiments, coriander…
A delight, but be careful, it's a bit spicy!

or

### The Fish Paradis + 2,00€

Salmon, "Saint-Jacques" scallops and a shrimp skewer with our delicious Paradis sauce. Seasonal vegetable casserole.

or

### Homemade Burger

Brioche bun, beef patty, cheddar, salad, grilled onions, sliced smoked bacon, homemade cocktail sauce.

### Forestier Tartare

A recipe inspired by the woodland, with a hint of truffle and mushrooms. Knife-minced on request only.

or

### Classic Tartare

The traditional recipe: capers, onions, pickles, parsley and our Assiette au Bœuf seasoning. Knife-minced on request only.

or

### Le Tartare Smokey

Shallots, tarragon, roasted hazelnuts, grilled smoked bacon, dots of herb cream cheese, all topped with a smoked egg yolk slow-cooked at low temperature. Knife-minced on request only.

or

### Tartare Trio + 5,50 €

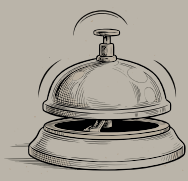
Can't decide? Discover the tartare trio.
240g of meat seasoned to order. Knife-minced on request only.

★ ★ ★ ★

## Winter Salad 18,90 €

Gourmet salad with winter vegetables and homemade dressing, with your choice of:

Chicken breast or grilled salmon or burrata
+ Our fresh homemade fries.



## Midi **express**

*(Except Sundays and public holidays)*

**16,90 €**

Bœuf Paradis platter (approx. 120g)

*or*

Choice of Tartare (approx. 120g)
(Classic, Forestier or Smokey)

*or*

Homemade Burger (approx. 120g)
(Brioche bun, beef patty,
cheddar, salad, grilled onions,
sliced smoked bacon,
homemade cocktail sauce.)

+ Our fresh homemade fries.

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## Midi **express +** café **plaisir**

**21,90 €**

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## UNLIMITED INDULGENCE



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

# OUR DESSERTS 8,80 €

### La Mariée Glacée
A delicious iced Pavlova with generous homemade meringue, yoghurt ice cream, mascarpone whipped cream, exotic fruits and coulis. We all fall for it!

### L'Ardent Désir
Homemade soft chocolate cake, served warm, salted caramel and a scoop of vanilla ice cream.

### La Tentation avouée et… pardonnée
Our indulgent Nutella® tiramisu… quite simply irresistible!

### Bœuf de glace
Range of artisanal ice creams and sorbets (3 scoops of your choice): strawberry, raspberry, pear, lime, passion fruit, vanilla, chocolate, salted caramel, pistachio, coffee, yoghurt.

Envie +1 scoop : **3,00 €** Want +2 scoops : **5,80 €**

### Vertige Flambé
Vanilla ice cream, salted butter caramel sauce, caramelised apples, crumble, whipped cream.

### La Gourmandise d'Ève
Apple tartlet in several textures: stewed, candied and crunchy.

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

### Coupe Colonel
Lime sorbet and vodka.

### La Crème Brûlée
Our traditional crème brûlée.

### Plaisir d'enfance
Homemade waffle to your liking: sugar, chocolate or caramel, with a scoop of vanilla ice cream and homemade whipped cream.

## OUR LITTLE SWEETS
**2,40 €**

Our verrines: fruit mousse verrine with crumble and coulis, Nutella® mousse verrine, chef's verrine.

## NOTRE CAFÉ « TRÈS » GOURMAND
**8,95 €**

Coffee, tea or decaffeinated with sweet delicacies.

★ ★ ★ ★

## HOT DRINKS

| | |
|---|---|
| Espresso | **2,50 €** |
| Decaffeinated | **2,50 €** |
| Long coffee | **3,40 €** |
| Double espresso | **4,20 €** |
| Cappuccino | **4,20 €** |
| Tea and herbal infusion<br>*(Earl Grey tea, Classic green tea, Mint green tea, Red fruit tea, Lemon tea, Verbena, Mint verbena, Camomile, Detox)* | **3,80 €** |
| Irish Coffee | **8,95 €** |

## COLD DRINKS

| | |
|---|---|
| Vittel, San Pellegrino 50 cl | **4,90 €** |
| Vittel, San Pellegrino 1 l | **5,90 €** |
| Perrier 33 cl | **4,50 €** |
| Fruit juice 25 cl<br>*(apricot, apple, orange, pineapple, tomato)* | **3,90 €** |
| Soda<br>*(33 cl : Coca-Cola, Coca-Cola Zéro, Coca-Cola Cherry. 25 cl : Sprite, Orangina, Fuzetea, Schweppes tonic, Ginger Beer)* | **4,50 €** |
| Syrup supplement | **0,95 €** |
| Soda supplement with a spirit | **3,00 €** |

## OUR DIGESTIFS

| | |
|---|---|
| **Digestif 4cl**<br>Calvados, Cognac, Don Papa Rum, Mirabelle, Poire Williams, Raspberry brandy, Armagnac | **8,50 €** |
| **Liqueur 4cl**<br>Get 27, Amaretto, Bailey's, Limoncello, Cointreau | **7,50 €** |
| **Les spéciaux**<br>Orgasm (Bailey's, Get 27) French Connection (Amaretto, Cognac) | **8,50 €** |

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

MTZ