

POUR L'APERO
CHARCUTERIE &
SALAISSON À LA COUPE

«Bellota» Chorizo dry
sausage - 8 €
«Bellota» Morcilla - 8 €
Cecina cured Iberico
24 Months - 9 €
Iberico Ham 22 Months
10 €
Sardinillas - 12 €
Galicia dry beef
ribsteack - 12 €
Norwegian leg of lam
marinated dry - 14 €
Wagyu cecina from
Seguin Gourmet - 15 €

CAFÉ DES ABATTOIRS

CONSOMMATIONS DE 1^{er} CHOIX

COMPTOIR DES
VIANDES
ET
BAR À VIN

LES VIANDES
GRILLÉES AUX
SARMENTS
DE VIGNE ET
BOIS ARGENTIN

SAUCES,
MOUTARDES &
CONDIMENTS SONT
FAITS MAISON

NOS FORMULES



WE SHARE THE APPETIZERS OF THE DAY



Veal tartare, capers,
olives and parmesan cheese

Or

♥ Piece of rump of pig,
spicy soja sauce ♥

Or

The baby chicken from the
butcher across the street,
«en crapaudine»



Garnish
&

Dessert of your choice

32 €

♥ Iberic pork
T-bone ♥

Or

« Black Angus »
beef skirt steak

Or

Lamb shoulder « Allaiton »
from « Aveyron »



Garnish
&

Dessert of your choice

38 €

Rib of beef Irish breed
for 2 people 800 g (90 €)

Or

Veal ribeye (300g)

Or

♥ « Black Angus »
beef picanha ♥



Garnish
&

Dessert of your choice

45 €

GARNITURES

Baby salad with
potatoes chips

Or

Suzy-style fresh
French fries

Or

Mashed potatoes

Or

Roasted vegetables

DESSERTS

The 1/4 of «Martine Dubois» camembert cheese

Or

Pink praline ile flottante

Or

Michel Rostang's chocolate custard cream and banana muffin

Or

The tart of the day as we love it

Or

Abattoir's crème brulée

THE QUARTER OF CAMEMBERT + A DESSERT (+ 6 €)

