



BRASSERIE CAROUGEOISE

CAFE-RESTAURANT
ARCOOP

... TO SHARE ...

Homemade Guacamole Corn Chips	11.00	Charcuterie Board	25.00
		Alsatian Flammekueche Fresh cream, bacon, onions, White cheese	19.50

... STARTERS ...

Mixed Salad & raw vegetables	12.00	Green asparagus & button mushrooms Tatin	22.00
Lamb croustis Pea hummus, mint, yogurt condiment	23.00	Poached egg and truffle sabayon	
Malakoff & Green Salad (3 pieces)	23.00	Tartare of prawns Avocado, pomegranate, lime Elderflower vinaigrette	23.00
Roasted Octopus with Paprika Chorizo Espuma	23.00	Shellfish ravioli Crayfish sauce	23.00
Burrata di buffala' on its cookie Parmesan, basil, tomato tartare	21.00	Candied eggplant with miso Feta cheese, fresh blackberries Red berry vinaigrette	20.00
		Homemade 'Foie Gras au Torchon' Fig Chutney and artisanal Brioche	26.00

Our prices include VAT: 8.1%

You can ask our team about allergenic products ; the origin of our products is displayed in the dining room

••• MAIN COURSES •••

Roasted cauliflower with curry 29.00
Crispy chickpeas, hummus, pomegranate

Veal Burger 34.00
Homemade Bearnaise, onion pickles,
Gherkins, tomatoes, salad,
Fries

Pork shank confit in amber beer 35.00
Braised courgettes,
Potato mousseline

Chef's Vol-au-Vent 38.00
Veal, poultry, morels, melting
potatoes

Chicken Cordon Bleu 39.00
Appenzeller, Bündnerfleisch (air-dried
beef), mushroom sauce,
Potato mousseline with brown butter

Confit Lamb Wellington Style 40.00
Truffled jus (Tuber magnatum),
Potato mousseline

Seared Tuna with Pistachios 39.00
Sesame-grilled vegetables Yuzu and
ginger sabayon

Beef tataki 41.00
'Crying Tiger' style, Chimichurri,
Guacamole and fries

Royal Sauerkraut 39.00
Viennese Sausage, smoked and salted
Bacon, smoked pork peck, smoked
sausage, steamed potatoes

Beef Tartare & Fries 38.00

**Truffled Beef Tartare with
Creamy Burrata** (Tuber
magnatum) 39.00
Fries

Prawn Tartare 39.00
Avocado, pomegranate, lime
Elderflower vinaigrette
Vinegared rice

Duck in two ways 41.00
Roasted duck breast with honey and
raspberries, confit duck leg in a pastilla,
Potato mille-feuille

Sea bream fillet soufflé 39.00
Crayfish sabayon,
Baked artichoke and caramelized carrot
mousseline

**Pressed confit veal with
Kalamata olives** 40.00
Strong chorizo juice,
Creamy polenta

Our signature dish

39.00 (Excluding discounts)

Grilled Rump Steak Heart

'Rossini' style
Small truffle juice, fries
and small vegetables

Homemade Bearnaise
French fries and small
vegetables