

STARTERS

- **SELECTION OF COLD CUTS** 10€
- **CRUNCHY FRIED SHRIMPS** 8,5€
- **SMALL GOAT CHEESE SALAD** 10€
Smoked bacon, walnut, parmesan, mixed salad, balsamic vinaigrette
- **BURRATA WITH TRUFFLE FLAVOR** 12€
and tomatoes with pesto, arugula
- **SNACK BASKET** 10€
Vegetarian nem, beef samoussa, crispy local goat cheese "Sèvre & Belle", breaded mozzarella
- *Home-made* **FOIE GRAS MI-CUIT** 16€
Onion confit, mango chutney, toasted bread
- **SHARING PLATTER** 18€
Variety of cold cuts, crunchy fried shrimps
- **SHARE A PINSA** *Or not* 19€
Recipe of the moment or vegetarian



POKE BOWL 18€

japanese rice with vinegar, avocado sweet OR salty soy, red cabbage pickles, pineapple, pakchoi, edamame, nori, sesame

LAND: Beef tataki (rare steak)

SEA: Raw salmon with ginger

PORK: Lacquered pulled pork

VEGAN: Vegetables OR vegan chipolata



OUR SALADS

- **GRILLED HALLOUM OR CHICKEN** 18,5€
Grilled Halloumi cheese or chicken fillet, avocado, olives, tomatoes, basil pesto, fried garlic, salad, balsamic vinaigrette
- **DUCK GIZZARDS & FOIE GRAS**
Confit of duck gizzards, dried fig, baked potatoes, red onion, croutons, salad, raspberry vinaigrette
- **PAN-SEARED FOIE GRAS 1PIECE- 20€; 2PIECES-24€**
- **GOAT CHEESE & ASPARAGUS** 18,5€
Crispy local goat cheese, smoked bacon, grilled green asparagus, walnut, parmesan cranberries, red cabbage pickles, carrot, tomatoes, salad, raspberry vinaigrette
- **BURRATA SUMMER SALAD** 18,5€
Burrata with truffle flavor, fresh tomatoes, sun-dried tomatoes, artichoke, pesto, arugula salad, balsamic vinaigrette



OUR TARTARES

Knife-cut & condiments mixed side dish of choice

- | | | |
|---------------------------------|--|------------------------------|
| BEEF | CLASSIC 19€
(180GR)
Pan-fried +3€ | DOUBLE 25€
(360GR) |
| SALMON & AVOCADO 20€ | | DOUBLE 26€ |

OUR "LAVA STONES" GRILLS

weight before cooking, side dish of choice

CÔTE DE BOEUF 1100 GR 72€
(Free-flow of side dish, FOR 2)

CÔTE DE BOEUF 1500 GR 99€
(Free-flow of side dish, FOR 3)



SIDE DISHES OF CHOICE:
HOMEMADE CHIPS
MIXED CHIPS & SWEET POTATO FRIES,
PARSLEY POTATOES
VEGETABLES, SALAD
AND A SAUCE; BUTTER +1€
SECOND SIDE DISH +4€

- **ENTRECÔTE 320 GR** 28€
+5€ Baked goat cheese "Chabichou"
- **BEEF FILET 200 GR** 28€
+6€ pan-seared Foie gras
- **DUO BEEF & GOAT CHEESE** 32€
Beef filet, baked goat cheese "Chabichou"
- **BEEF FLANK STEAK 250 GR** 19€
- **SLOW ROASTED LAMB SHANK** 28€
- **BBQ PORK RIBS** 19€
- **DUCK BREAST** 26€
Red wine sauce with honey & shallot
- **VEGAN PLATE** 19€
Grilled Vegan Steak & Chipolata, vegetables, home-made chips

"SIGNATURE" SET MENU

STARTER + MAIN = 38€

MAIN + DESSERT = 36€

STARTER + MAIN + DESSERT = 46€

STARTERS CHOICES

Selection of cold cuts

Goat cheese Salad

Semi-cooked foie gras

MAIN COURSES

Entrecote/Beef Fillet

Duck breast (Red wine sauce with honey & shallot)

Slow roasted lamb shank 7h

Fish of the moment

DESSERTS CHOICES

A la carte

except alcoholic ice-cream cup



OUR HAMBURGERS

Bun, tomato confit, onion confit, gherkin salad, sauce (pepper/blue chesse/BBQ)

+5€ semi-preserved foie gras OR 2° steak OR breaded goat cheese

DELUXE 25€ Thin strips of Entrecote 180gr
St-Nectaire cheese, bacon, fried onion

CLASSIC 19€ Ground beef 125gr, St-Nectaire, bacon

CHICKEN 19€ Grilled chicken fillet
St-Nectaire cheese, bacon

VEGETARIAN 19€ Vegan Steak & cheese



OUR "BAO" BURGERS

19€ Home-made steamed bun, carrot red cabbage, red onion, fried onions salad, and a side dish of your choice

TRADITIONAL Lacquered pulled pork

VEGAN Vegan Steak & cheese

"PREMIUM" SET MENU

STARTER + MAIN = 26€

MAIN + DESSERT = 25€

STARTER + MAIN + DESSERT = 29,9€

STARTERS CHOICES

Feta saganaki / 2 vegetarian nems

Crunchy fried shrimps

Country terrine

MAIN COURSES

Beef flank steak

Beef tartare

Salmon tartare & avocado

BBQ pork ribs

DESSERTS CHOICES

Cottage cheese/Panna Cotta
topping: chocolate, salted caramel,
red berries

Fruit Salad/Cheesecake

Crème brûlée/2 Scoops of ice cream

■ MENU OF THE DAY 18,5€

All lunch from Monday to Friday
except Public Holiday

MAIN CHOICES

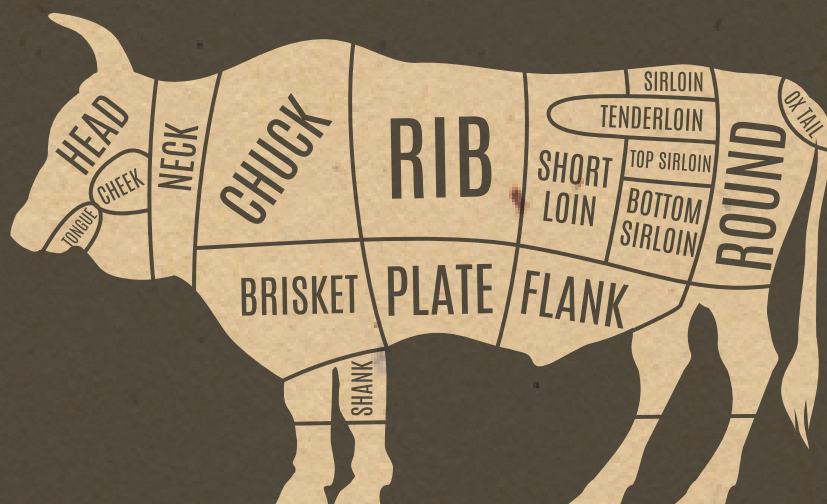
Today special's (blackboard)
or Beef flank steak 180gr (+3,5€)

DESSERT CHOICES

Cottage cheese/Panna Cotta
Crème Brûlée/Fruit Salad
Cheesecake

■ KIDS MENU (-10 years old) 11€

Breaded mozzarella
or Ground beef steak
or Burger (+2€) or Chicken nuggets
with home-made chips
+ Smarties ice-cream/
1 scoop of ice-cream/Cottage cheese



26, GRANDE RUE 79500 MELLE

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