LA CÔTE DE BOEUF
Viande Parthenaise

Menu

26 GRANDE RUE
79500 MELLE

STARTERS

- **SELECTION OF COLD CUTS** 10€
- **CRUNCHY FRIED SHRIMPS** 8,5€
- **SEASONAL CREAM SOUP** 8,5€
- **SMALL GOAT CHEESE SALAD** 10€
  Smocked bacon, walnut, parmesan, mixed salad, balsamic vinaigrette
- **SNACK BASKET** 10€
  Vegetarian nem, beef samoussa, crispy goat cheese, breaded mozzarella
- **MONT D'OR 500GR** 28€
  baked with honey,garlic,white wine,rosemary
- **CHÈVREFOUR 120GR** 16€
  walnut & honey crumble
- *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* 18€
  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 sausage

OUR SALADS & TARTARES

- **GRILLED HALLOUM OR CHICKEN** 18,5€
  Grilled Halloumi cheese or chicken fillet, avocado, olivestomatoes, 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, mixed salad, raspberry vinaigrette
- **TARTARE** Knife-cut & condiments mixed side dish of choice

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



OUR FONDUES

Dish to share, From 2 people

BOURGUNDY FONDUE 26€/PER
Cubes of raw beef (200gr)
or whole duck breast(+5€)
cooked in a pot of hot oil, side dish and sauce of choice

CLASSIC CHESSE FONDUE 28€/PERS
The tasty mixture of Abondance, Gruyère Comté, Beaufort and white wine accompanied by cubed bread & potatoes & cold cuts

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 & Sausage, 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
Slow roasted lamb shank 7h
Fish of the moment

DESSERTS CHOICES

A la carte
except alcoholic ice-cream cup

"PREMIUM" SET MENU

STARTER + MAIN = 26€

MAIN + DESSERT = 25€

STARTER + MAIN + DESSERT = 29,9€

STARTERS CHOICES

Seasonal cream soup
Crunchy fried shrimps
Country terrine/ 2 vegetarian nems

MAIN COURSES

Beef flank steak
Beef tartare
Salmon tartare & avocado
BBQ pork ribs

DESSERTS CHOICES

Cottage cheese/Panna Cotta/Profiteroles
topping: chocolate, salted caramel, red berries
Fruit Salad/Cheesecake
Crème brûlée/2 Scoops of ice cream

26, GRANDE RUE 79500 MELLE
HTTPS://LA-COTE-DE-BOEUF.EATBU.COM/
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OUR HAMBURGERS

Bun,tomato confit,onion confit,gherkin salad,sauce(pepper/blue chesse/BBQ)
+5€ semi-preserved foie gras OR 2e 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

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 150gr (+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

