



Welcome to our restaurant, a true symbol of 50 years of union between family tradition and a love for meat.

Discover the essence of our dishes prepared with our special sauces, genuine culinary creations that complement both the delicacy of horse meat and the richness of beef.

Welcome to our table; we are delighted to share our culinary passion with you. Enjoy your meal!

The Starters

Tomato Cream A/C/G/I/	11,00 €
Lobster Bisque A/B/D/G	16,00 €
Served from 2 people, Price per person	
Mushroom Toast A/C/G	16,00 €
Burgundi snails A/G	
Served in shells with homemade garlic butter	½ dz : 12,00 € - 1dz - 22,00 €

Our essentials «HORSE» specialities

Horse meat from Latin America

Horse steak	31.00€
Horse tenderloin	36.00€

Prepared plain according to your taste or with a sauce of your choice:



d'Artagnan Sauce

(brown stock, red wine, onions, spices)

Garlic sauce

(brown stock, red wine, garlic, spices)

Athos Sauce

(brown stock, red wine, garlic, onions, spices)

Madagascar green pepper sauce, A/G/E

Mushroom cream sauce , A/G/E

Plain with garlic butter, A/G/E

**For lovers of fine cuts of meat, each portion can be generously increased,
at a rate of €12.00 per additional 100 g.**

All our meats are served with fries and salad.

“Cooking levels for horse meat are identical to those used for beef.”

The Beef

Argentina rib steak	34.50 €
Beef tenderloin	36,50 €

Prepared plain according to your taste or with a sauce of your choice:

d'Artagnan Sauce
(brown stock, red wine, onions, spices)

Garlic sauce
(brown stock, red wine, garlic, spices)

Athos Sauce
(brown stock, red wine, garlic, onions, spices)

Madagascar green pepper sauce, A/G/E

Mushroom cream sauce , A/G/E

Plain with garlic butter, A/G/E



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The Veal

Fine veal escalope prepared plain or with mushroom cream sauce G/E/A/C	26.50€
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Homemade Cordon Bleu and mushroom cream sauce G/E/A/C	29.00€
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For the sweet-toothed

Crème brûlée <small>A/C/G/H</small>	10.00 €
Profiteroles, vanilla ice cream and hot chocolate <small>A/C/G/H</small>	11.00 €
Chocolate mousse <small>A/C/G/H</small>	9,00 €
Flambe rum baba with vanilla ice cream <small>A/C/G/H</small>	10.00 €
Frozen parfait with Grand-Marnier <small>A/C/G/H</small>	10.00 €
Iced coffee <small>A/C/G/H</small>	9.00 €
Dame blanche (vanille ice cream with hot chocolate <small>A/C/G/H</small>	10.00 €
Colonel Cup (lemon sorbet, vodka)	11.00 €
Ice cream of your choice (Vanilla, Coffee, Strawberry) <small>A/C/G/H</small>	3.00 € per ball

