

CHEZ
D'artagnan



*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 <small>A/C/G/I/</small>	11,00 €
Lobster Bisque <small>A/B/D/G</small>	16,00 €
Served from 2 people, Price per person	
Mushroom Toast <small>A/C/G</small>	16,00 €
Burgundi snails <small>A/G</small>	
Served in shells with homemade garlic butter	½ dz : 12,00 € - 1 dz - 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 26.50€
G/E/A/C

Homemade Cordon Bleu and mushroom cream sauce 29.00€
G/E/A/C

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

