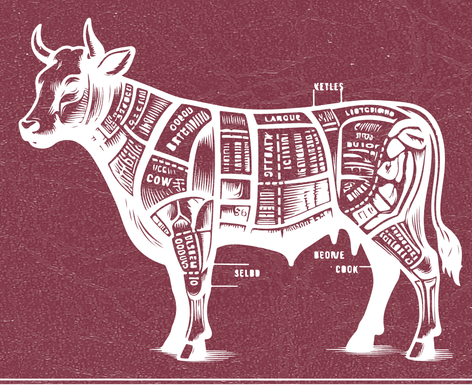
Check the menu

THE STEAK HOUSE

BLUE RIBBON · QUALITY



Starters

Cream of chickpea soup, Veggie ... €15
Kiri cream and cornbread

Steakhouse Caesar Salad €17
Romaine lettuce, Caesar dressing, crispy chicken fillets, garlic croutons and parmiggiano reggiano shavings

Portobello mushroom, VEGAN ... €16
vegetable confit with garlic plant-based cheese cubes with basil and olive oil

Crab cake, with sauce vierge and salicorne, ... €18
cajun-spiced mayonnaise

Roast marrowbone, ... €18
fleur de sel and smoked pepper, toasted sourdough

Angus beef carpaccio[1] €18
with pesto and smoked olive oil, parmigiano reggiano, rocket leaves and balsamic cream

Main courses

Charolais beef burger €34
Bacon, pickled red onions, spicy cheddar, coleslaw, fried onion rings and cocktail sauce, served with fries

Preserved lemon and honey roasted spring chicken, ... €32
chimichurri sauce served with one choice of side

« hand-cut » Charolais beef tartare €30
seasoned by our chef served with a choice of side

Salmon penne, ... €28
in a creamy parmigiano reggiano sauce

Vegetarian penne Veggie €28
in a tomato and vegetable sauce

Plant- Based BEYOND MEAT **meatball stew** VEGAN €28
with broad beans, mushrooms

Travers de porc fumé, ... €32
smoked barbecue sauce and baked potato stuffed with cheddar, cream and chives

Steakhouse XL Caesar Salad .. €28
Romain salad, Caesar dressing, crispy chicken fillets, garlic croutons and parmigiano reggiano shavings

Grilled king prawns, ... €38
sauce vierge and basmati rice

Tuna steak, ... €32
sweet and sour sauce with pink peppercorns and basmati rice

Chicago Steakhouse

Premium steak

Filet mignon €38
(approx.250g), smoked pepper sauce

Angus ribeye €44
(approx.400g), chimichurri sauce

Chuck Flap Angus €33
(approx.190g), smoked pepper sauce

Accompanied by a side of your choice
Weights shown are approximatebefore cooking and may vary by 5%

To share 2 People

Flank steak
(approx.700g), ... €72
shallot confit, brie sauce and smoked pepper sauce

Angus rib of beef
(approx.1,1 kg), ... €100
brie sauce, smoked pepper sauce and chimichurri sauce

Chicago Mix Grill €69
2 kings pawns, 2 smoked pork ribs, half poussin and 1 chef's choice of cut of beef with selection of sauces (chimichurri, barbecue, whisky and smoked pepper butter)

SERVES 2 TO SHARE SERVES 2

Accompanied by two side of your choice
Weights shown are approximate before cooking and may vary by 5%

Side of your choice :
Fries - or - baked potato stuffed with cheddar, cream and chives - or - pan-fried mushrooms in parsley and garlic or pan-fried mixed vegetables - or - rice

Fries, cheddar sauce, bacon and onions ..... € 8

BLOODY	RARE	MEDIUM	WELL DONE
Just flashed on the grill	Well-seared, red inside	Meat pink inside, juicy on the outside	Completely cooked all the way through

Desserts

Vanilla cream dessert, ... €12
praline centre and hazelnut wafer

Chocolate Fudge Cake[1] €15
Chocolate cake with custard

The Rainbow Coupe Original €15
Is a Chicago classic dating back to 1926, a medley of scoops of strawberry, chocolate, vanilla, pistachio and orange sherbet ice cream smothered in chocolate sauce and whipped cream

Cheesecake[1], ... €15
salted caramel sauce and red berry coulis

Blueberry Cream Cup €14
Blueberry and orange compote, whipped cream and speculoos crumble

Coffee and mini desserts €13
Hot drink, profiterole with vanilla ice cream, blueberry and cream pastry, praline crémeux biscuit

Pineapple carpaccio[1] **with seasonal fruit** €12
and sweet spicy syrup

Jumbo profiterole, ... €15
vanilla ice cream, whipped cream, hot chocolate sauce

Celebrate your Birthday with us don't forget to order your birthday dessert before your meal!

Dessert for up to
2 people €25
6 people €45

Meal Plans

JAZZ Menu
Starter and main course... €42
(drink not included)

CHICAGO Menu
Starter, main course and dessert ... €50
(drink not included)

Starters

Angus beef carpaccio[1]
with pesto and smoked oil, parmiagiano reggiano shavings, rocket leaves and balsamic cream

Steakhouse Caesar Salad
Romaine lettuce, Caesar dressing, crispy chicken fillets, garlic croutons and parmiggiano reggiano shavings

Cream of chickpea soup Veggie
Kiri cream and cornbread

Main courses

Angus chick flap (approx.190g),
smoked pepper sauce, served with fries

Preserved lemon and honey roasted spring chicken,
chimichurri sauce served with one choice of side

Salmon penne
in a creamy parmigiano reggiano sauce

Smoked pork ribs,
smoked barbecue sauce and baked potato studded with cheddar, cream and chives

Desserts

Vanilla cream dessert,
praline centre and hazelnut wafer

Pineapple carpaccio[1] **with seasonal fruit,**
and sweet spicy syrup

Chocolate Fudge Cake[1]
chocolate cake with custard

KIDS Menu

Meal Plans
Starter, main course, dessert and drink ..... € 25
For children ages 3 to 11

Kiri **lollipop** tomato tartare and popcorn
Chicago Salad Potted salmon and quinoa with baby vegetable
Cream of chickpea soup Veggie

Cheeseburger Steakhouse Hamburger, melted cheese and cocktail sauce served with French fries
Baked salmon, crushed tomatoes with French fries
Cornflake chicken fillets cocktail sauce with French fries
Penne in a tomato and basil sauce Veggie

Exotic fruit salad
Vanilla fromage blanc with chocolate flakes and honey
Chocolate brownie[1], caramel sauce and whipped cream

Vittel 33 cl **ou Minute Maid Orange or apple** 25 cl **or milk** 20 cl
other cold drink 25cl on request and replacing the product offered

Disney Check Menu

Chicago Salad	Penne in a tomato and basil sauce	Exotic fuit salad	Vittel 33 cl
potted salmon and quinoa with baby vegetables	Veggie		

Drinks

Coca-Cola ORIGINAL, Coca-Cola SANS SUCRES, Coca-Cola Cherry 33 cl	€5,5
Fanta Orange, Sprite 25 cl	€5,5
FuzeTea Peach Black Tea 25 cl	€5,5
Perrier® 33 cl	€4,3

	50cl	100cl
Vittel®	€4,5	€5,5
S.Pellegrino®	€4,8	€5,8

White Wines	37,5cl	75cl
AOP Sancerre - Château de Sancerre - Sauvignon blanc	€27	€49
AOC Chablis - La Pierrelée - La Chablisienne	€23	€43

Rosé Wine	50cl	75cl
AOP Côtes de provence - Minuty - Prestige rosé	€25	€36

Red Wines	37,5cl	75cl
AOC Saint Emilion - Fortin Plaisance	€24	€35
AOC Côtes du Rhône - Esprit rouge - Brotte	€23	€32

[1] defrosted product - Tax included
This menu (without substitution) contains at least 2 portions of fruits and vegetables and is low in saturated fats.
Dear guests, a list of the allergens present in our dishes is available upon request with any of our Cast Members; please make a Cast Member aware of any allergies you may have

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