



BRASSERIE CAROUGEOISE

CAFE-RESTAURANT
ARCOOP

... TO SHARE ...

Homemade Guacamole Corn Chips	11.00	Charcuterie Board	25.00
		Alsatian Flammekueche Fresh cream, bacon, onions, White cheese	19.50

... STARTERS ...

Mixed Salad & raw vegetables	12.00	Porcini & Paris mushroom Tatin	22.00
Pumpkin Carpaccio Chestnut shards, Fresh goat cheese cream	20.00	Poached Egg with Truffle Sabayon	
Malakoff & Green Salad (3 pièces)	21.00	Tartare of prawns & Clementine Elderflower vinaigrette, Homemade guacamole	23.00
Roasted Octopus with Paprika Chorizo Espuma	21.00	Crustacean Ravioli Crayfish Sauce	23.00
Escargots Mont d'Or style Parsley Butter (6 pieces)	21.00	Caesar Salad Roast Chicken, Hard-Boiled Egg, Croutons, Tomatoes	
		Starter	18.00
		Maincourse	25.00
		Homemade Foie Gras au Torchon Fig Chutney and Artisan Brioche	26.00

Our prices include VAT: 8.1%

You can ask our team about allergenic products ; the origin of our products is displayed in the dining room



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• • • MAIN COURSES • • •

Roasted Butternut 28.00

Feta, Honey, Nuts, and Green Salad

Mussels Marinieres & Fries 29.00

Veal Burger 32.00

Homemade Bearnaise, Onion Pickles,
Gherkins, Tomatoes, Salad,
Fries

Low-Temperature Pork 36.00

Secreto

Creamy Polenta, Shallot Jus, and Braised
Parsnips

Chef's Vol-au-Vent 38.00

Veal, Poultry, Morels, Melting
Potatoes

Chicken Cordon Bleu 38.00

Appenzeller, Grisons Meat, Mushroom
Sauce, Brown Butter Mashed Potatoes

**Fillet of Sea Bass with Sabayon
and Crayfish** 38.00

Poivrade Artichoke and Caramelized
Carrot Mousseline

Medium-Rare Tuna 39.00

Mango, Passionfruit, and Ginger Salsa
from Arcoop, Sweet Potato Tatin

Royal Sauerkraut 38.00

Viennese Sausage, Smoked and Salted
Bacon, Smoked Pork Neck, Smoked
Sausage, Steamed Potatoes

Beef Tartare & Fries 38.00

**Truffled Beef Tartare with
Creamy Burrata** (Tuber
magnatum) 39.00

Fries

Prawn Tartare & Clementine 39.00

Elderflower Vinaigrette, Homemade
Guacamole, Sweet Potato Fries

Confit Lamb Wellington Style 39.00

Truffled Jus (Tuber magnatum), Mashed
Potatoes

Duck Two Ways 41.00

Honey and Clementine Roasted Duck
Breast, Confit Leg in Pastilla,
Potato Mille-Feuille

**Beef Tataki Bourguignonne
Style** 41.00

Marinated in Gamaret, Oyster
Mushrooms, and Candied Carrots, Mashed
Potatoes