

CHEZ
D'artagnan



*Welcome to our restaurant, a true symbol of 48 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> Served from 2 people, Price per person	15,90 €
Mushroom Toast <small>A/C/G</small>	15,50 €
Tuna salad <small>A/C/D/G/J</small>	18,00 €
Burgundi snails <small>A/G</small> Served in shells with homemade garlic butter	½ dz : 11,50 € - 1dz - 21,50 €

Our essentials «HORSE» specialities

Horse meat from Latin America

Horse steak	29.00€
Horse tenderloin	33.00€

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

All our meats are served with fries and salad A/G/E/J

“The cooking of horse meat for tasting remains identical to that of beef.”

The Beef

Argentina rib steak 33.50 €

Beef tenderloin 34.00 €

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

All our meats are served with fries and salad A/G/E/J



The Veal

Fine pan-fried 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 foodies

Crème brûlée <small>A/C/G/H</small>	10.00 €
Profiteroles, vanilla ice cream and hot chocolate <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>	8.00 €
Dame blanche (vanille ice cream with hot chocolate <small>A/C/G/H</small>)	8.00 €
Colonel Cup (lemon sorbet, vodka)	10.00 €
Ice cream of your choice (Vanilla, Coffee, Strawberry) <small>A/C/G/H</small>	3.00 € per ball



List of allergens likely to be present in our dishes

H: nuts I: celery J: mustard K: sesame seeds L: sulphites M: lupi N:molluscs