

# WELCOME TO THE STEAKHOUSE RESTAURANT

Immersing itself in the history of Chicago, the Steakhouse evolved from a meat warehouse, at the beginning of the last century, to a theater during the 1920s, to finally become the elegant establishment that welcomes you today and that was made popular in the 50s and the 60s by famous politicians, powerful industrialists and legendary musicians who created the movement known as the "Chicago Sound".

Have a nice meal!





# Starters



- STEAKHOUSE CAESAR SALAD

Romaine lettuce, Caesar dressing, grilled chicken,  
garlic croutons and Parmesan shavings.....

15,99 €
- ✓

PORTOBELLO BURGER

Portobello mushrooms with grilled courgette and aubergine,  
served in a creamy herb sauce  
or Vegetarian salad on request 

✓

 .....

15,99 €
- SALAD IN A TORTILLA BASKET,

roast duck aiguillettes, green beans, mushrooms,  
soya beans, tomato with sesame seed vinaigrette .....

13,99 €
- CRAB CAKE WITH CAJUN SPICES

and snow crab claw tempura.....

16,99 €
- SCOTTISH SMOKED SALMON,

blinis, cucumber salad and spiced cream.....

13,99 €
- DUCK FOIE GRAS,

breadsticks and fruit chutney.....

16,99 €

# CHICAGO STEAKHOUSE PREMIUM STEAKS



The Chef at the Steakhouse recommends eating  
our steaks cooked blue, rare or medium.



Just flashed  
on the grill



Well-seared,  
red inside



Pink inside,  
juicy on the outside



Completely cooked  
all the way through

- 600-G FLANK STEAK (FOR TWO PEOPLE)

IDEAL FOR SHARING

Shallot confit, tarragon butter and peppercorn sauce .....

59,99 €

- HEREFORD L-BONE STEAK (APPROX. 350 G)

served with a béarnaise sauce .....

36,99 €

- ANGUS BEEF SIRLOIN STEAK (APPROX. 300 G)

served with a peppercorn sauce.....

30,99 €

- FILLET OF BEEF (APPROX. 250 G)

served with a peppercorn sauce.....

36,99 €

- ENTRECOTE BAVARIAN STEAK (APPROX. 350 G)

served with tarragon butter .....

39,99 €

- HAND-CUT CHAROLAIS STEAK TARTARE

WITH HOUSE SEASONING.....

26,99 €

All our dishes are served with your choice of side dish:  
Chips, mashed potato, basmati rice, sautéed vegetables or green vegetables  
The weights indicated are weights before cooking and actual weights  
may be up to 5% more or less.







## A LA CARTE



### CHAROLAIS BEEF BURGER

Parmesan, bacon, tomato and onion relish, romaine lettuce  
with Caesar dressing and onion rings ..... 30,99 €

### ROASTED FREE-RANGE CHICKEN SUPREME,

cream of mushroom, baked potato  
and creamy herb sauce ..... 26,99 €

### VEGETABLE LASAGNE

with pepper and tomato coulis ..... 26,99 €

### SMOKED CONFIT PORK SPARE RIBS,

barbecue sauce, chips and coleslaw ..... 30,99 €

## FISH



### SCOTTISH THICK SALMON STEAK,

pan-sautéed vegetables, tomato butter sauce  
and lemon caviar, basmati rice ..... 30,99 €

### GRILLED KING PRAWNS (SIX)

with sauce vierge, seasoned baby vegetables  
and white rice ..... 36,99 €

## DESSERTS



### FLAMBÉED SICILIAN LEMON CRÈME BRÛLÉE

with a raspberry fondant centre ..... 10,99 €

### AMERICAN-STYLE CHOCOLATE AND ORANGE PIE

with mascarpone and candied zest ..... 13,99 €

### CHICAGO STRAWBERRY SUNDAE

Vanilla Pecan Blondie and Strawberry Cheesecake ice cream,  
whipped cream, chocolate sauce and flaked almonds ..... 13,99 €

FRESH FRUIT SMOOTHIE AND DICED FRUITS ..... 11,99 €

### BOWL OF SLICED FRUITS IN MOJITO SYRUP,

with puff pastry and whipped cream ..... 11,99 €

### BANANA CRUMBLE TART,

cocoa whipped cream (no added sugar) ..... 11,99 €

### RASPBERRY AND WHITE CHOCOLATE GATEAU

flavoured with amaretto ..... 13,99 €

### CAFÉ GOURMAND

Hot drink, cupcake, crème brûlée and seasonal fruits ..... 10,99 €



**CELEBRATE YOUR BIRTHDAY WITH US.**

**DON'T FORGET TO ORDER YOUR BIRTHDAY DESSERT**

**BEFORE YOUR MEAL! ..... 29,00 €**

DESSERT FOR UP TO 8 PEOPLE.







**JAZZ MENU 31,99 €**  
**Starter & Main Course**  
**or Main Course & Dessert**  
(drink not included)

**CHICAGO MENU 37,99 €**  
**Starter, Main Course & Dessert**  
(drink not included)



## STARTERS


**MARINATED BEEF CARPACCIO,**  
Parmesan shavings, rocket salad

or **GRILLED CHICKEN CAESAR SALAD**  
Romaine lettuce, Caesar dressing, grilled chicken,  
garlic croutons and Parmesan shavings

## MAIN COURSES

**ANGUS BEEF SKIRT STEAK (APPROX. 200 G)**  
chips and pepper sauce

or **ROASTED FREE-RANGE CHICKEN SUPREME,**  
cream of mushroom, baked potato and creamy herb sauce

or  **VEGETABLE LASAGNE**  
with pepper and tomato coulis

## DESSERTS

**FLAMBÉED SICILIAN LEMON CRÈME BRÛLÉE,**  
with raspberry fondant centre

or **BOWL OF SLICED FRUITS**  
**IN MOJITO SYRUP,**  
with puff pastry and whipped cream



**RESERVATIONS**  
+(33) 1 60 30 40 50



Tax included





## GOLD COAST MENU

**Starter, Main Course & Dessert 42,99 €**  
(drink not included)

### STARTERS

**SALAD IN A TORTILLA BASKET**,  
roast duck aiguillettes, green beans, mushrooms, soya beans,  
tomato with sesame seed vinaigrette

or **SCOTTISH SMOKED SALMON**,  
blinis, cucumber salad and spiced cream

### MAIN COURSES

✓ **VEGETABLE LASAGNE** with pepper and tomato coulis

or **SMOKED CONFIT PORK SPARE RIBS**,  
barbecue sauce, chips and coleslaw

or **ANGUS BEEF SIRLOIN STEAK (APPROX. 300G)**,  
chips and pepper sauce

### DESSERTS

**CHICAGO STRAWBERRY SUNDAE**  
Vanilla Pecan Blondie and Strawberry Cheesecake ice cream, whipped  
cream, chocolate sauce and flaked almonds

or **AMERICAN-STYLE CHOCOLATE AND ORANGE PIE**,  
with mascarpone and candied zest

## STEAKHOUSE MENU

**Starter, Main Course & Dessert 54,99 €**  
(drink not included)

### STARTERS

**CRAB CAKE WITH CAJUN SPICES**  
and snow crab claw tempura

or **DUCK FOIE GRAS**,  
breadsticks and fruit chutney

### MAIN COURSES

**BEEF FILLET (APPROX. 250G) WITH KING PRAWN**,  
Béarnaise sauce

or **SCOTTISH THICK SALMON STEAK**  
pan-sautéed vegetables, tomato butter sauce  
and lemon caviar, basmati rice

or **GRILLED BUTCHER'S CUT AND SIDE DISHES**  
Selected meat of the day

### DESSERTS

A LA CARTE

Dear Guest, if you suffer from food allergies, a member of staff will be pleased  
to provide you with information on allergens present in our dishes.







## CHILDREN'S MENU 17,99 €

(For children aged from 3 to 11)

### **Starter, Main Course, Dessert & Drink:**

Vittel® (33 cl) or Minute Maid® Orange\* or Apple\* juice or Glass of Milk (20 cl)

A different soft drink (25 cl) may replace a similar item on request.



### STARTERS

#### STEAKHOUSE SALAD

Savoury muffin, tuna rillettes and cherry tomato, vegetable dips

or  CREAM OF TOMATO SOUP

### MAIN COURSES

#### STEAKHOUSE CHEESEBURGER

or ROASTED COD WITH TOMATO SAUCE

(Choice of side dishes: seasonal vegetables, salad,  
basmati rice or chips)

or CHEESE TORTELLONI  
with tomato coulis

### DESSERTS

VANILLA ICE CREAM with red berry sauce

or EXOTIC FRESH FRUIT SALAD

\*Made from concentrated fruit juices

## CHILDREN'S MENU 31,99 €

(For children aged from 3 to 11)

### **Starter, Main Course, Dessert & Drink:**

Vittel® (33 cl) or Minute Maid® Orange\* or Apple\* juice or Glass of Milk (20 cl)

A different soft drink (25 cl) may replace a similar item on request.



### STARTERS

#### CHICAGO SALAD

Savoury muffin, salmon rillettes and cherry tomato, vegetable dips

or  CREAM OF SEASONAL VEGETABLE SOUP

### MAIN COURSES

ROASTED CHICKEN BREAST,  
tomato sauce

or GRILLED FILLET OF BEEF (APPROX. 125 g)  
served with a béarnaise sauce

or GRILLED KING PRAWNS with coarsely chopped tomatoes  
(Choice of side dishes: seasonal vegetables, salad,  
basmati rice or chips)

### DESSERTS

PANCAKE WITH CHOCOLATE SAUCE AND WHIPPED CREAM

or DICED FRESH FRUIT

\*Made from concentrated fruit juices

"Home-made" dishes are made on-site from fresh ingredients  
Tax included

