

LUNCH

ALL DAY LONG



LE RESTAURANT

MATHUZAR

TRINQUER & DÉGUSTER

DINER

SIP

TASTE

STARTERS, TAPAS & SHARING BOARDS

FINE DE CLAIRE OYSTERS NO.3 FROM MARENNES-OLÉRON

6 pieces served with smoked sea salt butter & shallot vinegar

GILLARDEAU SPECIAL OYSTERS NO.3

6 pieces served with smoked sea salt butter & shallot vinegar

MEDITERRANEAN BLUEFIN TUNA

Served tataki-style, with toasted sesame and pickles, soy sauce

CAULIFLOWER VELOUTÉ

With truffle oil & toasted hazelnuts

SEA BREAM CEVICHE

With a zing of mango and citrus

PERFECT EGG

With light porcini cream & tangy pear chips

BELLOTA IBERIAN HAM TARTINE

Garlic-infused tomato and fresh basil

CRISPY SMELT

Golden-fried with homemade aioli

FOCACCIA (to share... or not)

To spread, with anchovy paste, tomato spread & olive tapenade

"MATHUZAR" MIXED BOARD

Serrano ham "Grande Réserve", breadsticks, cheese : Comté PDO & Picodon PDO



13€

19€

15€

12€

16€

14€

12€

9€

12€

18€

MAIN COURSES TO SHARE (FOR 2 OR 3)

DRY AGED CHAROLAIS RIB OF BEEF (1kg and more)

Prepared in front of you, served with french fries, fresh green salad and homemade béarnaise

11€ PER 100G

MÈRE MAURY'S RAVIOLI GRATIN WITH PORCINI MUSHROOMS

Serves 2 to 3 - ideal for sharing

28€



SET MENUS

Available only at lunch, from Monday to Friday

To choose from the **daily specials**
listed on our blackboard

2 DISHES FORMULA - 23€

STARTER & MAIN COURSE OR MAIN COURSE & DESSERT

Lunchtime only, Monday to Friday

3 DISHES FORMULA - 29€

STARTER, MAIN COURSE & DESSERT

Lunchtime only, Monday to Friday

KIDS MENU - 12€

MAIN COURSE, DESSERT & DRINK

Ask for our kids menu - Up to 12 years old inclusive

MATHUZAR SUNDAY BRUNCH - 32€

EVERY SUNDAY

Children : free below 6 years old / 14€ from 7 to 12 years old



Our meats and fish are served with seasonal vegetables and starches.
Please remember to inform us of any allergies to certain dishes.

Vegetable dishes / Net prices in euros, including taxes and service.

The origin of our beef is displayed within this restaurant.

***Weights indicated are before cooking and may vary by plus or minus 5%.

List of allergens available upon request.

We are committed to promoting a balanced diet and responsible purchasing.
Because every action matters.

MAIN COURSES

ROASTED MOUNTAIN PORK CHOP

With caramelised shallots, farm cider reduction, fir honey & crushed chestnuts

TURBOT FILLET

Beurre blanc, vinegar reduction, tonka bean & a touch of fresh orange

SCALLOPS FROM THE NORMANDY COAST

Seared on the plancha, with braised leeks, baby carrots & seaweed-infused sea salt

GRILLED FRENCH CHAROLAIS BEEF FILLET

Perfectly cooked, served with porcini cream

SMASH BURGER BY MATUZAR

Nivon house buns, seared in salt butter, dry aged Galician beef, smoked Cantal cheese, caramelized red onions & "barbecue-cola" sauce

CREAMY RIGATONI WITH GRANA PADANO WHEEL

Truffled cream & Reggiano Parmesan

CHAROLAIS BEEF TARTARE

To be prepared by you at the table

"AVOCADO" POKE BOWL WITH GRAVLAX SALMON

Japanese rice, sweet & savory raw vegetables, citrus vinaigrette

CAESAR SALAD BY MATHUZAR

Romaine hearts, garlic bread, cherry tomatoes, crispy chicken fillet, free-range egg, Reggiano Parmesan, caper berries & homemade Caesar sauce

TODAY CHEF'S SPECIAL



26€

28€

32€

34€

25€

24€

23€

19€

19€

22€



ADDITIONAL SIDE DISHES

FRENCH FRIES // HOMEMADE MASHED POTATOES // SAUTÉED VEGETABLES // GREEN SALAD 4€

HOMEMADE BÉARNAISE SAUCE // BARBECUE-COLA SAUCE // PORCINI CREAM 4€

CHEESES



THE CHEF'S AFFINEUR CHEESE PLATTER 15€

Black cherry chutney with Espelette pepper & toasted bread

DESSERTS

DECADENT FRENCH TOAST 11€

With "Terre Adélice's" signature "Unforgettable" vanilla ice cream & salted butter caramel

HOMEMADE TIRAMISU 11€

Served by the spoonful

MAGICAL SPHERE WITH VALRHONA CHOCOLATE 11€

Vanilla bean ice cream from "Terre Adélice"

FLAMBÉED NORWEGIAN OMELETTE 12€

With kaffir lime aroma & a frozen heart

RUM BABA BY MATHUZAR 9€

With rum syrup & mascarpone whipped cream

"D-DAY" PUFF PASTRY TART 9€

With seasonal fruits

GOURMET COFFEE OR TEA 12€

Organic artisanal ice cream by "Terre Adélice", macaron




APERITIF

Ask us for the bar menu to discover our selection of cocktails, mocktails, spirits & digestifs.

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| APEROL SPRITZ / ST GERMAIN SPRITZ 18cl | 12€ |
| RICARD 4cl | 6€ |
| PASTIS 51 4cl / PASTIS L'ACOLYTE 4cl | 6€ |
| MARTINI BIANCO / MARTINI ROSSO 6cl | 6€ |
| CAMPARI 6cl | 6€ |
| PORTO ROUGE GRAHAM'S FINE TAWNY 6cl | 6€ |
| SAINT-GERMAIN 6cl | 7€ |
| KIR 12cl - Blackcurrant, blackberry, or raspberry cream from Burgundy, Maison Cartron | 7€ |
| LILLET BLANC 6cl | 6€ |

DRAFT BEERS

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| HEINEKEN (LAGER) | 4.5€ | 8€ |
| BEER OF THE MOMENT | 5.5€ | 8.5€ |
| BREWERY «DE LA PLEINE LUNE» SELECTION :  | 5.5€ | 8.5€ |
| <i>Local, craft, and organic beers</i> | | |
| WICCA TRIPLE | 5.5€ | 8.5€ |
| <i>Bold, indulgent, fruity, and herbal</i> | | |
| OUR MALTHUZAR LAGER ! | 5.5€ | 8.5€ |
| <i>Light and subtle body, with notes of mango and exotic fruits</i> | | |



HOT DRINKS

NESPRESSO COFFEES :

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| EXPRESSO | 3€ |
| DOUBLE EXPRESSO | 4€ |
| CAPPUCCINO / LATTE MACCHIATO | 5€ |

ORGANIC KUSMI TEAS :

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| CHINA GREEN TEA |
| ENGLISH BREAKFAST |
| DÉTOX |
| <i>Maté, green tea and lemongrass</i> |
| EARL GREY |
| <i>Black tea with bergamot</i> |
| JASMINE GREEN TEA |



WATERS



STILL & SPARKLING WATERS

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| VITTEL - SAN PELLEGRINO 50cl | 4€ |
| VITTEL - SAN PELLEGRINO 1L | 6€ |
| PERRIER 33cl | 5€ |
| L'EAURIGINALE «PUREZZA» : 75cl | 4€ |

STILL OR SPARKLING -
Water filtered and bottled by us

SODAS & TONICS

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| ORANGINA 25cl | 5€ |
| SCHWEPES AGRUM / INDIAN TONIC 25cl | 5€ |
| FINLEY GINGER ALE / GINGER BEER 20cl | 5€ |
| COCA-COLA / COCA-COLA ZERO 33cl | 5€ |
| FANTA ORANGE 25cl / SPRITE 25cl | 5€ |
| FUZE TEA PÊCHE 25cl / OASIS TROPICAL 25cl | 5€ |
| HOMEMADE SODA "L'ALPIN" BY NENCENSE 33cl | 5€ |
| <i>(Minty sweetness with a resinous finish)</i> | |
| HOMEMADE SODA "L'ÉNERVÉ" BY NENCENSE 33cl | 5€ |
| <i>(The most natural energy drink on the market)</i> | |
| HOMEMADE SODA "LE SAUVAGE" BY NENCENSE 33cl | 5€ |
| <i>(A stroll through a spring meadow)</i> | |

BOTTLED BEERS



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| GALLIA CHAMP LIBRE | 7€ |
| PELFORTH BRUNE | 7€ |
| MORT SUBITE KRIEK / WHITE | 7€ |
| DESPERADOS | 7€ |
| HEINEKEN 0.0 | 7€ |
| LAGUNITAS IPA | 9€ |

SÉLECTION BRASSERIE DE LA PLEINE LUNE :

Local, craft, and organic beers

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| OUR BEER : MALTHUZAR ! | 7€ |
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CIDRE :

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| CIDRE APPIE "LE BRUT"  | 6€ |
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FRUIT NECTARS & JUICES

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| GRANINI : 25cl | 5€ |
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APPLE JUICE, TOMATE OR ORANGE
APRICOT NECTAR, PINEAPPLE,
GRAPEFRUIT OR STRAWBERRY


ALAIN MILLAT : local production, 20cl

MANGO NECTAR, WILLIAMS PEAR
OR WHITE PEACH

A TOUCH OF FRESHNESS:

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| HOMEMADE ICED TEA | 6€ |
| FRESHLY SQUEEZED ORANGE / LEMON JUICE | 7€ |
| DETOX JUICE "MATHUZAR" | 5€ |



 Carafe or glass of water available upon request
100% organic products or products containing
at least 95% organic agricultural ingredients
Excessive alcohol consumption is harmful to health, drink responsibly