

Menu FLAMBANTBOEUF

We add value to our finished products thanks to our local suppliers of meat, vegetables, dairy products and eggs, ice cream, beers, etc...

Starters

-) VINTAGED SARDINES Perles des Dieux and its salad	13.50€
-) CARPACCIO OF IRISH BEEF	16.00€
-) HOMEMADE FISH SOUP	15.00€

MAIN DISHES & GRILLED MEATS

-) DAILY RIB STEAK 300gr or 10€/100gr	29.00€
-) PURE FILLET BBB 250gr	29.00€
-) DUCK MAGRET 300gr and gratin	28.00€
-) IBERIC RIB PORK and gratin	28.00€
-) BEEF RIB IRISH 500gr	35.00€
AUBRAC (or according to the race) +/- 1kg	6.5€/100gr
-) DAILY FISH, hot vegetables	Daily price
-) VEGETARIAN GRILL and hot/grilled vegetables	22.00€
-) IRISH BEEF CARPACCIO in dishes with fries or salad	23.00€
-) MEATBALLS 1 piece	10.00€
2 pieces	16.00€

HOMEMADE SAUCES

-) Béarnaise or cream mushrooms or green pepper or maître d'hôtel	2,5€
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DESSERTS

-) DAME BLANCHE and its hot chocolate Callebaut	8.00€
-) COFFEE GOURMAND and its mini desserts	8.00€
-) CHOCOLATE MOUSSE	7.00€

We are required to take strict measures to ensure your safety and you can read below our recommendations so that you, our customers, us and our staff have a great time in our FlambantBoeuf restaurant. We have also had to reduce our menu.

Thank you for your understanding and bon appétit.

OUR ORGANIZATION

Considering the situation, we welcome you from 6pm to 9pm on duty spread from Thursday evening to Monday evening.

By complying with all the security measures, we remind you to:

-) respect the wait near the table where the "QR-Code menu" to be loaded on your smartphone as well as the disinfectant soap to be used before we designate your table.
-) a plan of the restaurant room with the numbering of the tables
-) keep a distance
-) toilet instructions: 1 person at a time and cleaning before and after your visit with disinfectant and paper (DO NOT THROW INTO THE TOILET) placed at your disposal.
-) Avoid meeting each other, we are few in number, therefore very easy to respect.

Our staff will wash and disinfect their hands regularly.

THE COOKING OF OUR MEATS

