

**GRILL** STEAKHOUSE **Lounge**

**MENU**

# SPECIAL OFFERS

## LUNCH OFFER 22,90€

Starter: Warm Goat Cheese Salad or Beetroot Salad with feta.

Main Course: Beef Flank Steak or Pan-Seared Chicken

Dessert: a coffee and an eastern pastry.

## KIDS MENU 9,95€

Pasta Pomodoro and Capri-Sun or Burger with fries and Capri-Sun

# OUR SHARED PLATTERS

## MEZZE PLATTER 17,00€

Houmous, whipped feta, beetroot dip, tzatziki, falafels, grape leaf dolmas, calamars, bread.

## KING OF GRILL (FOR 2 PEOPLE) 45,00€

Grilled chicken skewers, lamb chops, chicken wings, keftas, flavoured rice and Grill Lounge sauce.

# SALADES

## WARM GOAT CHEESE SALAD 13,00€

Mixed salad, tomato, toasted bread, warm goat cheese, walnuts, pomegranate, honey.

## CHEF SALAD 14,00€

Mixed salad, beetroot, feta, red onions, walnuts and pomegranate.

## CAESAR SALAD 15,00€

Romaine lettuce, sliced chicken breasts, garlic croutons, parmesan shavings. Caesar sauce.

## ROYAL SALAD 16,00€

Mixed salad, shrimp sautéed with parsley, tomato, avocado, pomegranate.



# APPETIZERS & TAPAS

**HUMMUS 6,90€**

Served with Lebanese bread.

**WHIPPED FETA CHEESE WITH ZA'ATAR AND OLIVE OIL 7,90€**

Served with bread

**BEETROOT DIP WITH SUNFLOWER SEEDS 6,90€**

Served with bread.

**TZATZÍKI 6,90€**

Served with bread.

**GRILLED HALLOUMI 8,90€**

Served with Chilli Thai sauce.

**BURRATA 9,50€**

Served with cherry tomatoes, and pesto sauce.

**DOLMAS - GRAPE LEAVES STUFFED WITH RICE 6,90€**

Served with delicious tzatziki sauce.

**FALAFELS 6,50€**

Served with hummus.

**PANKO-CRUSTED GOAT CHEESE 8,00€**

Topped with a dash of honey and served with beetroot dip8.

**CALAMARI 7,00€**

Served with dill aioli sauce.

**FRIED SHRIMPS 8,00€**

Served with Chilli Thai sauce.

**GARLIC MUSHROOMS 6,90€**

Sautéed and simmered in a creamy sauce. Served with bread.

**GRILLED CHICKEN WINGS 7,50€**

Served with barbecue sauce.

**BEEF SAMOUSSAS 8,00€**

Served with our homemade sauce.

**BEEF CARPACCIO WITH CAPERS 8,00€**



# GRILLED DISHES

**SAUCE OF CHOICE 3,00€**

Peppercorn Sauce, Hunter's Sauce, Roquefort Sauce, Grill Lounge Sauce.

**GRILLED BEEF STEAK 20,00€**

Our signature steak served with cherry tomatoes, mixed salad, and fries.  
Recommended cooking: Medium Rare.

**GRILLED BEEF FILET 25,00€**

The most tender steak, served with cherry tomatoes, mixed salad, and fries.  
Recommended cooking: Medium Rare.

**RUMP STEAK 18,00€**

Tender steak served with cherry tomatoes, mixed salad, and fries.  
Recommended cooking: Medium Rare.

**GRILLED BEEF FLANK STEAK 17,00€**

Grilled and flambéed for maximum flavour. Served with cherry tomatoes,  
mixed salad, and fries. Recommended cooking: Medium Rare.

**PRIME RIB 500G 35,00€**

Served with cherry tomatoes, salad and fries.  
Recommended cooking : Medium Rare.

**LAMB SHANK 22,00€**

Slow-roasted and served with creamy mashed potatoes, red wine sauce  
and honey.

**GRILLED LAMB CHOPS 20,00€**

Four succulent lamb chops served with cherry tomatoes, mixed salad,  
flavoured rice and Grill Lounge sauce. Recommended cooking: Medium.

**MIX GRILL 23,00€**

Chicken cubes served on skewers, a succulent lamb chop, two chicken  
wings and two keftas, served with flavoured rice and our Grill Lounge  
sauce.



## **DUCK BREAST 23,00€**

Pan-seared duck filet served with cherry tomatoes, sautéed potatoes, and its delicious fig chutney. Recommended cooking: Medium.

## **GRILLED CHICKEN SKEWERS 16,00€**

Two chicken skewers, served with cherry tomatoes, flavoured rice and our Grill Lounge sauce.

## **GRILLED CHICKEN BREAST 18,00€**

Served with cherry tomatoes, sautéed potatoes, and its mushroom sauce.

## **FISH AS AVAILABLE 18,00€**

Sublimated by mashed potatoes with herbs and its creamy lemon sauce.



# **BURGERS**

TOUS NOS BURGERS SONT SERVIS AVEC UNE SALADE.

## **ROYAL BURGER 13,00€**

Fresh steak, blue cheese, tomato, salad, caramelised onions, white sauce.

## **HONEY BURGER 14,00€**

Fresh steak, goat cheese, honey, tomato, salad, caramelised onions, white sauce.

## **JUICY BURGER 17,00€**

2 fresh steaks, cheddar cheese, tomato, caramelised onions, salad, white sauce.

## **CAJUN CHICKEN 12,00€**

Grilled chicken breast marinated with Cajun spices, cheddar cheese, tomato, red onions, white sauce.

# PASTAS

## **PENNE ALLA PUTTANESCA 12,00€**

Penne cooked in a tasty tomato sauce, capers, black olives, garlic, anchovies and parsley.

## **PENNE WITH CHICKEN AND CREAM SAUCE 14,00€**

Penne with chicken cooked in a creamy mushroom sauce.

## **LINGUINE WITH BURRATA PESTO 15,00€**

Linguine with pesto topped with burrata cheese and some parmesan.

## **LINGUINE WITH SEAFOOD 16,00€**

Linguine with seafood cooked with parsley and tomato sauce.



# ACCOMPAGNEMENTS ADDITIONNELS

**FRIES 3,00€**

**SAUTÉED GREEN VEGETABLES 3,50€**

**FLAVOURED RICE 4,00€**

**SAUTÉED POTATOES WITH PROVENÇAL HERBS 4,00€**

**MASHED POTATOES 5,00€**

# DESSERTS

**MOLTEN CHOCOLATE CAKE 7,00€**

**HOMEMADE BAKLAVA SERVED WITH TURKISH ICE CREAM (MARAS) 8,00€**

**CHEESECAKE WITH THE TOPPING OF YOUR CHOICE : STRAWBERRY, LOTUS BISCOFF, OR CHOCOLATE 7,00€**

**TRADITIONAL COFFEE TIRAMISU 7,90€**

**PROFITEROLES 7,00€**

**ICE CREAM (3 SCOOPS OF YOUR CHOICE): DISCOVER OUR SELECTION 7,00€**

**GOURMET COFFEE\* 10,00€**

**GOURMET TEA\* 12,00€**

\* Served with an assortment of 3 oriental pastries as suggested by the chef.



Prix TTC, service inclus.

# WINES

## VIN ROUGE

AOP CORBIÈRES OLLIEUX ROMANIS ALICE BIO 19,50€  
AOP CORBIÈRES CHÂTEAU ETANG DES COLOMBES 18,00€  
AOP MINERVOIS CAILHOL GAUTRAN CANTUS VITIS BIO 19,00€  
AOP CORBIÈRES LES CELLIERS D'ORFÉE CUVÉE SEXTANT 32,00€  
AOP LA CLAPE CHÂTEAU D'ANGLES CONVERSION BIO 22,00€

## VIN ROSÉ

AOP CORBIÈRES CHÂTEAU ETANG DES COLOMBES 18,00€  
AOP MINERVOIS CAILHOL GAUTRAN ROSEUM BIO 19,00€

## VIN BLANC

AOP CORBIÈRES CHÂTEAU ETANG DES COLOMBES 18,00€  
AOP MINERVOIS CAILHOL GAUTRAN ESPERANDIEU BIO 19,00€  
AOP LA CLAPE CHÂTEAU D'ANGLES CONVERSION BIO 22,00€  
VDF OLLIEUX ROMANIS CAPUCINE PREMIER RENDEZ VOUS 17,00€

## VIN EN PICHET

ROUGE/ROSE/BLANC	<b>12CL</b>	<b>25CL</b>	<b>50CL</b>
CHÂTEAU ETANG DES COLOMBES IGP D'OC	4,00€	6,50€	9,50€

<b>CHAMPAGNE</b>	<b>37,5CL</b>	<b>50CL</b>
CHAMPAGNE PASCAL WALCZAK CUVÉE PRESTIGE BRUT	25,00€	50,00€

# BEERS

## LA GORGE FRAÎCHE - CRAFT BEER 33CL

BLONDE 6,00€  
WHITE 6,00€  
AMBER 7,00€

## DRAFT BEER    **25CL**    **50CL**

HEINEKEN	3,50€	7,00€
AFFLIGEM	4,00€	7,50€

# COCKTAILS

**PIÑA COLADA 8,00€**

**MOJITO 8,00€**

**SEX ON THE BEACH 8,00€**

**APEROL SPRITZ 8,00€**

**PORNSTAR MARTINI 8,00€**

# DIGESTIVES

**WHISKY 4CL 6,00€**

**GIN 4CL 6,00€**

**VODKA 4CL 5,00€**

**MARTINI 4CL 3,00€**

**TEQUILA 4CL 3,00€**

**PASTIS 4CL 3,00€**

**KIR 12CL 6,00€**

ADD YOUR MIX OF CHOICE +3,00€

# NON-ALCOHOLIC

## **SODAS - 3,50€**

COCA-COLA 33CL

COCA ZERO 33CL

COCA CHERRY 33CL

FANTA ORANGE 33CL

ORANGINA 25CL

7UP 33CL

7UP MOJITO 33CL

SCHWEPPES AGRUMES 25CL

LIPTON ICE TEA 33CL

OASIS TROPICAL 33CL

## **JUICES - 33CL**

HOMEMADE LEMONADE 5,00€

ORANGE JUICE 3,50€

PINEAPPLE JUICE 3,50€

APPLE JUICE 3,50€

## **MINERAL WATER**

EVIAN 50CL 3,00€

## **SPARKLING WATER**

PERRIER 33CL 3,00€

SAN PELLEGRINO 50CL 3,50€