GRIL OUNGE

MENU

SPECIAL DEALS



WHOLE MEAL DEAL - 21,90€

STARTER: GREEK SALAD OR WARM GOAT CHEESE SALAD.

MAIN: BEEF FLANK STEAK OR PAN-SEARED CHICKEN.

DESSERT: A COFFEE AND EASTERN PASTRY.

KIDS MENU - 9,95€

PASTA POMODORO AND CAPRI-SUN

OR BURGER WITH FRIES AND CAPRI-SUN



SHARED PLATTERS



MEZZE PLATTER

12,00€

Houmous, whipped feta, beetroot dip, falafels, mozzarella sticks, bread.

CHEESE PLATTER

17,00€

A selection of Comté, Roquefort, Camembert, and goat cheese, served with grapes, fig chutney, and toasted bread slices.

APPETIZERS AND TAPAS

HUMMUS, served with Lebanese bread.	6,00€
WHIPPED FETA CHEESE WITH ZA'ATAR AND OLIVE OIL, served with bread.	7,00€
BEETROOT DIP WITH SUNFLOWER SEEDS, served with bread	6,00€
BREADED MOZZARELLA STICKS, served with Thai chili sauce.	6,00€
BURRATA, served with zucchini, pistachios, and chimichurri sauce.	9,00€
FALAFELS, served with hummus.	6,00€
PANKO-CRUSTED GOAT CHEESE, topped with a dash of honey and served with beetroot dip.	7,00€
CALAMARI, served with dill aioli sauce.	7,00€
FRIED SHRIMPS, served with Thai chili sauce.	7,00€
GRILLED CHICKEN WINGS, served with barbecue sauce.	7,00€
BEEF CARPACCIO WITH CAPERS.	7,50€



COLD DISHES



CAESAR SALAD

15,00€

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

WARM GOAT CHEESE SALAD

13,00€

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

GREEK SALAD

14,00€

Mixed salad, red onions, olives, tomato, cucumber, feta cheese, balsamic vinegar.



Accompany your steak with a sauce of your choice Peppercorn sauce, Hunter's sauce, Roquefort sauce.

3,00€

GRILLED BEEF STEAK

18,00€

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

GRILLED BEEF FILLET

24,00€

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

RUMP STEAK

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

GRILLED BEEF FLANK STEAK

16,00€

18,00€

Grilled and flambéed for maximum flavor, served with cherry tomatoes, mixed salad, and fries.

LAMB SHANK 20,00€

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

GRILLED LAMB CHOPS, GRILL LOUNGE STYLE

18,00€

Four succulent lamb chops served with cherry tomatoes, mixed salad, fries.

MIX GRILL 20,00€

Chicken cubes served on skewers, a succulent lamb chop, two lamb ribs, two chicken wings and kefta, served with fries and salad.

GRILLED CHICKEN BREAST

14,00€

Served with cherry tomatoes, sautéed potatoes, and lemon cream sauce.

GRILLED SALMON FILLET

18,00€

Fresh salmon filet seared until golden, served with sautéed potatoes and its lemon and dill sauce.

DUCK BREAST

23,00€

Pan-seared duck filet served with cherry tomatoes, sautéed potatoes, mixed salad, and orange sauce. Recommended cooking: Medium.



BURGERS



ALL OUR BURGERS ARE SERVED WITH A SALAD.

ROYAL BURGER

12,50€

Fresh steak, Roquefort cheese, tomato, salad, caramelized onions, white sauce.

JUICY BURGER

15,50€

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

GRILL LOUNGE

16,50€

Beef flap steak, fresh steak, goat cheese, tomato, salad, caramelized onions, white sauce.

CAJUN CHICKEN

11,90€

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









PASTAS

PENNE ALL'ARRABBIATA

10.00€

Penne cooked in a savory tomato sauce with fresh chili peppers and cherry tomatoes. (Add chicken: 3.00€)

PENNE CHICKEN IN CREAM SAUCE

12.00€

Penne with chicken cooked in a creamy mushroom sauce.

LINGUINE BURRATA PESTO

13.00€

Linguine with pesto topped with burrata cheese and some parmesan.

LINGUINE WITH SALMON

14.00€

Linguine with salmon cooked in a creamy tomato sauce.

ADDITIONAL ACCOMPANIMENTS

FRIES 3,00€
SAUTÉED GREEN VEGETABLES. 3,50€
TRUFFLE-FLAVOURED PENNE GRATIN 5,00€
SAUTÉED POTAOES WITH PROVENÇAL HERBS 5,00€
MASHED POTATOES 4,00 €

DESSERTS

MOLTEN CHOCOLATE CAKE	7,00€
CINNAMON ROLL WITH LOTUS BISCOFF SAUCE	7.00€
CHEESECAKE OF THE DAY	7,00€
HOMEMADE TIRAMISU	7,00€
PROFITEROLES	7,00€
ICE CREAM (3 scoops of your choice): découvrez notre sélection.	7,00€
GOURMET COFFEE*	10,00€
GOURMET TURKISH COFFEE*	10,00€
GOURMET TEA*	12,00€

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

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RED WINE	
AOP CORBIERES OLLIEUX ROMANIS ALICE BIO	19,50€
AOP CORBIERES CHATEAU ETANG DES COLOMBES	16,00€
AOP MINERVOIS CAILHOL GAUTRAN CANTUS VITIS BIO	19,00€
AOP CORBIERES LES CELLIERS D'ORFEE CUVEE SEXTANT	32,00€
AOP LA CLAPE CHATEAU D'ANGLES CONVERSION BIO	22,00€
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75CL

ROSÉ WINE

AOP CORBIERES CHATEAU ETANG DES COLOMBES	16,00€
AOP MINERVOIS CAILHOL GAUTRAN ROSEUM BIO	19,00€

WHITE WINE

AOP CORBIERES CHATEAU ETANG DES COLOMBES	16,00€
AOP MINERVOIS CAILHOL GAUTRAN ESPERANDIEU BIO	19,00€
AOP LA CLAPE CHATEAU D'ANGLES CONVERSION BIO	22,00€
VDF OLLIEUX ROMANIS CAPUCINE PREMIER RENDEZ VOUS	17.00€

WINE BY THE GLASS	₹ 12CL	25CL	 50CL

RED/ROSE/WHITE

CHATEAU ETANG DES COLOMBES IGP D'OC 4,00€ 5,00€ 8,00€

CHAMPAGNE 37,5CL 50CL CHAMPAGNE PASCAL WALCZAK CUVEE PRESTIGE BRUT 25,00€ 50,00€



BEERS



Blonde White Brune

HEINEKEN 1664 LEFFE

33CL 6,00€ 6,00€ 7,00€

25CL / 50CL 3,50€ / 7,00€ 3,50€ / 7,00€ 3,50€ / 7,00€

" COCKTAILS >

PIÑA COLADA 8,00€ MOJITO 8,00€ ESPRESSO MARTINI 8,00€ SEX ON THE BEACH 8,00€

"DIGESTIVES >

VODKA 4CL 6,00€
WHISKY 4CL 6,00€
MARTINI 4CL 5,00€
TEQUILA 4CL 5,00€
PASTIS 4CL 5,00€
Ajoutez votre mix au choix +3,00€

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NON-AL@HOLLC



SODAS	3,00€
Coca, Zero, Ch	nerry 33cl
Fanta Orange	33cl
Orangina 25cl	
7up, Mojito 330	cl
Schweppes Agi	rumes33cl
Lipton Ice Tea	33cl
Oasis Tropical	33cl

FE2 102 - 33CI	
Homemade lem	onade
	5,00€
Jus d'Orange	4,00€
Jus d'Ananas	4,00€
Jus de Pommes	4,00€

MINERAL WATER
Evian 50cl 3,00€

SPARKLING WATER
Perrier 50cl 4,00€

San Pellegrino 50cl
4,00€



