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 HOMEMADE EASTERN PASTRY.

KIDS MENU - 9,95€

PASTA POMODORO OR BURGER WITH FRIES

WITH CAPRI-SUN AND A SCOOP OF ICE CREAM



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

20,00€

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 18,00€

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

GRILLED BEEF FLANK STEAK

16,00€

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.

DUCK BREAST 23,00€

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

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.



BURGERS



ALL OUR BURGERS ARE SERVED WITH A SALAD.

ROYAL BURGER

13,00€

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

JUICY BURGER

16,00€

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

GRILL LOUNGE

17,00€

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

CAJUN CHICKEN

12,00€

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

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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 homemade eastern pastries as suggesthe chef.	sted by

WINES

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RED WINE			75CL
AOP CORBIERES OLLIEUX ROMANIS ALICE E	810		19,50€
AOP CORBIERES CHATEAU ETANG DES COLO	OMBES		18,00€
AOP MINERVOIS CAILHOL GAUTRAN CANTU	IS VITIS B	10	19,00€
AOP CORBIERES LES CELLIERS D'ORFEE CU	VEE SEXT	ANT	32,00€
AOP LA CLAPE CHATEAU D'ANGLES CONVE	RSION BI	0	22,00€
ROSÉ WINE			
	OMBES		18,00€
			19,00€
WHITE WINE			
	OMBES		18,00€
		310	19,00€
			22,00€
VDF OLLIEUX ROMANIS CAPUCINE PREMIER	RENDEZ	vous	17,00€
WINE BY THE GLASS	▼ 12CI	125CI	150CL
	1 1202	-2552	-3002
	4,00€	6,00€	9,00€
CHAMPAGNE		37 5C	50CI
	STIGE BR		
	AOP CORBIERES OLLIEUX ROMANIS ALICE E AOP CORBIERES CHATEAU ETANG DES COLO AOP MINERVOIS CAILHOL GAUTRAN CANTU AOP CORBIERES LES CELLIERS D'ORFEE CUY AOP LA CLAPE CHATEAU D'ANGLES CONVER ROSÉ WINE AOP CORBIERES CHATEAU ETANG DES COLO AOP MINERVOIS CAILHOL GAUTRAN ROSEU WHITE WINE AOP CORBIERES CHATEAU ETANG DES COLO AOP MINERVOIS CAILHOL GAUTRAN ESPER AOP LA CLAPE CHATEAU D'ANGLES CONVER VDF OLLIEUX ROMANIS CAPUCINE PREMIER WINE BY THE GLASS RED/ROSE/WHITE CHATEAU ETANG DES COLOMBES IGP D'OC CHAMPAGNE	AOP CORBIERES OLLIEUX ROMANIS ALICE BIO AOP CORBIERES CHATEAU ETANG DES COLOMBES AOP MINERVOIS CAILHOL GAUTRAN CANTUS VITIS B AOP CORBIERES LES CELLIERS D'ORFEE CUVEE SEXTA AOP LA CLAPE CHATEAU D'ANGLES CONVERSION BIO ROSÉ WINE AOP CORBIERES CHATEAU ETANG DES COLOMBES AOP MINERVOIS CAILHOL GAUTRAN ROSEUM BIO WHITE WINE AOP CORBIERES CHATEAU ETANG DES COLOMBES AOP MINERVOIS CAILHOL GAUTRAN ESPERANDIEU E AOP LA CLAPE CHATEAU D'ANGLES CONVERSION BIO VDF OLLIEUX ROMANIS CAPUCINE PREMIER RENDEZ WINE BY THE GLASS ¶ 12CL RED/ROSE/WHITE CHATEAU ETANG DES COLOMBES IGP D'OC 4,00€ CHAMPAGNE	AOP CORBIERES OLLIEUX ROMANIS ALICE BIO AOP CORBIERES CHATEAU ETANG DES COLOMBES AOP MINERVOIS CAILHOL GAUTRAN CANTUS VITIS BIO AOP CORBIERES LES CELLIERS D'ORFEE CUVEE SEXTANT AOP LA CLAPE CHATEAU D'ANGLES CONVERSION BIO ROSÉ WINE AOP CORBIERES CHATEAU ETANG DES COLOMBES AOP MINERVOIS CAILHOL GAUTRAN ROSEUM BIO WHITE WINE AOP CORBIERES CHATEAU ETANG DES COLOMBES AOP MINERVOIS CAILHOL GAUTRAN ESPERANDIEU BIO AOP LA CLAPE CHATEAU D'ANGLES CONVERSION BIO VDF OLLIEUX ROMANIS CAPUCINE PREMIER RENDEZ VOUS WINE BY THE GLASS 【 12CL 【 25CL RED/ROSE/WHITE CHATEAU ETANG DES COLOMBES IGP D'OC 4,00€ 6,00€



BEERS

LA GORGE FRAÎCHE - CRAFT BEER

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€ 8,00€ **ESPRESSO MARTINI** SEX ON THE BEACH 8,00€

"DIGESTIVES

WHISKY 4CL	6,00€
GIN 4CL	6,00€
VODKA 4CL	5,00€
TEQUILA 4CL	3,00€
PASTIS 4CL	3,00€
MARTINI 4CL	3,00€
Add your mix of choice	+3,00€



NON-ALOHOLIC



SODAS	3,00€
Coca, Zero, Che	erry 33cl
Fanta Orange 3	3cl
Orangina 25cl	
7up, Mojito 33cl	
Schweppes Agri	ımes25cl
Lipton Ice Tea 3	3cl
Oasis Tropical 3	3cl

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Homemade lem	onade
	5,00€
Orange juice	4,00€
Pineapple juice	4,00€
Apple juice	4,00€

Evian 50cl 3,00€ SPARKLING WATER Perrier 33cl 4,00€ San Pellegrino 50cl 4,00€

MINERAL WATER



