

STARTERS



STEAKHOUSE CAESAR SALAD €15.99
Romaine lettuce, Caesar dressing, grilled chicken, garlic croutons and Parmesan shavings

✓ **PORTOBELLO BURGER** €14.99
Portobello mushrooms with grilled courgette and aubergine, served in a creamy herb sauce

SMOKED DUCK BREAST SALAD €11.99
Green beans, mushrooms, croutons and citrus vinaigrette

CRAB CAKE WITH CAJUN SPICES €15.99
and snow crab claw tempura

CASSOLETTE OF QUEEN SCALLOPS, MUSSELS AND FISH IN A CREAMY GARLIC SAUCE, €11.99
served with an olive madeleine

SHRIMP COCKTAIL €14.99

CHICAGO STEAKHOUSE PREMIUM STEAKS



The Chef at the Steakhouse recommends eating our steaks cooked blue, rare or medium.



Just flashed on the grill



Well-seared, red inside



Pink inside, juicy on the outside



Completely cooked all the way through

600g FLANK STEAK (FOR TWO PEOPLE)
IDEAL FOR SHARING, €59.99
confit shallots, tarragon butter and pepper sauce

HEREFORD BEEF L-BONE STEAK (APPROX. 350g) . €36.99
with béarnaise sauce

ABERDEEN ANGUS SIRLOIN STEAK (APPROX. 300g) ... €30.99
with pepper sauce

FILLET OF BEEF (APPROX. 250g) €36.99
with pepper sauce

FILLET OF BEEF AND GRILLED PRAWNS, €36.99
with béarnaise sauce

BAVARIAN ENTRECOTE STEAK (APPROX. 350g) €38.99
served with tarragon butter

HAND-CUT CHAROLAIS STEAK TARTARE €24.99
WITH HOUSE DRESSING

All our dishes are served with your choice of side dishes:
French fries, mashed potato, basmati rice, ratatouille or green vegetables
The weights indicated are weights before cooking and actual weights may be up to around 5% less.

A LA CARTE



CHAROLAIS BEEF BURGER €29.99
Parmesan, bacon, tomato and onion relish, romaine lettuce with Caesar dressing and onion rings

ROASTED FREE-RANGE CHICKEN SUPREME WITH TARRAGON €24.99
Baked potato and a creamy herb sauce

✓ **ARTICHOKE LASAGNE,** €24.99
with pepper and tomato coulis

FISH



ZANDER STEAK WITH VEGETABLE RATATOUILLE AND A LEMON THYME BEURRE BLANC SAUCE €29.99
Basmati rice

FILLET OF SEA BASS WITH SLICED POTATOES €24.99 €
and a coriander jus

DESSERTS



FLAMBÉED VANILLA CRÈME BRÛLÉE WITH BROWNIE PIECES €9.99

CHOCOLATE TART, MINI SPICED PEAR
and dulce de leche €10.99

CHICAGO BLACK'N'WHITE SUNDAE €11.99
Dark and white chocolate ice cream, nut & cookie brownie chunks, whipped cream and chocolate sauce

NEW YORK CHEESECAKE €10.99
with red fruits

CITRUS SALAD WITH CINNAMON, €10.99
fromage fraise and dried fruit pastry (no added sugar)

CHOCOLATE FONDANT BALL €11.99
served with mascarpone and clementine confit

COFFEE SERVED WITH A SELECTION OF MINIATURE DESSERTS €9.99
Hot drink, cupcake, crème brûlée and seasonal fruit



CELEBRATE YOUR BIRTHDAY €27.00
WITH US — DON'T FORGET TO ORDER YOUR VACHERIN CAKE BEFORE YOUR MEAL!
(VACHERIN CAKE FOR 4 TO 8 PEOPLE).

JAZZ MENU €29.99

1 Starter & 1 Main Course
or 1 Main Course & 1 Dessert
(drink not included)

CHICAGO MENU €36.99

1 Starter, 1 Main Course & 1 Dessert
(drink not included)



STARTERS

CASSOLETTE OF QUEEN SCALLOPS, MUSSELS AND FISH IN A CREAMY GARLIC SAUCE,
served with an olive madeleine

or **SHRIMP COCKTAIL**

or **CAESAR SALAD**
Romaine lettuce, Caesar dressing, garlic croutons and Parmesan shavings

MAIN COURSES

ABERDEEN ANGUS SKIRT STEAK (APPROX. 180g)
Mixed salad, French fries and peppercorn sauce

or **ROASTED FREE-RANGE CHICKEN SUPREME WITH TARRAGON**
Baked potato and a creamy herb sauce

or **FILLET OF SEA BASS WITH SLICED POTATOES**
and a coriander jus

or ✓ **ARTICHOKE LASAGNE**
with pepper and tomato coulis

DESSERTS

FLAMBÉED VANILLA CRÈME BRÛLÉE
with brownie pieces

or **NEW YORK CHEESECAKE**
with red fruits

or **NOUGAT ICE-CREAM**
and whipped cream



WELCOME TO THE STEAKHOUSE RESTAURANT

Immersing itself in the history of Chicago, the Steakhouse evolved from a meat warehouse, at the beginning of the last century, to a theater during the 1920s, to finally become the elegant establishment that welcomes you today and that was made popular in the 50s and the 60s by famous politicians, powerful industrialists and legendary musicians who created the movement known as the "Chicago Sound".

Have a nice meal!

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CHILDREN'S MENU €16.99

(For children aged from 3 to 11 included)

1 Starter, 1 Main Course & 1 Dessert

Vittel® (33 cl) or Minute Maid® orange*
or apple* juice (15 cl) or milk (20 cl)

A different refreshing drink (25 cl) may replace
a similar item on request



STARTER

**ROMAINE LETTUCE, CHERRY TOMATOES
AND A QUAIL'S EGG**

MAIN COURSES

ROAST CHICKEN SUPREME
with mushroom sauce

or **STEAKHOUSE CHEESEBURGER**

or **ROASTED SALMON WITH LEMON BUTTER**
(Choice of side dishes: seasonal vegetables, salad,
basmati rice or French fries)

or **CHEESE TORTELLONI,**
with tomato coulis

DESSERTS

VANILLA ICE-CREAM
with red fruit sauce

or **PANCAKE WITH CHOCOLATE SAUCE AND WHIPPED
CREAM**

or **FRUIT SALAD**

or **CHOCOLATE MOUSSE**

*Made from concentrated fruit juices

RESERVATIONS
+(33) 1 60 30 40 50

Home-made dishes are made on-site from fresh ingredients.
Tax included.

GOLD COAST MENU €41.99

1 Starter, 1 Main Course & 1 Dessert
(drink not included)

STARTERS

CRAB CAKE WITH CAJUN SPICES
and snow crab claw tempura

or **SMOKED DUCK BREAST SALAD,**
Green beans, mushrooms, croutons and citrus vinaigrette

MAIN COURSES

**ZANDER STEAK WITH VEGETABLE RATATOUILLE
AND A LEMON THYME BEURRE BLANC SAUCE**
Basmati rice

or **ABERDEEN ANGUS BEEF SIRLOIN STEAK (APPROX. 300g),**
served with chips and pepper sauce

DESSERTS

CHOCOLATE TART, MINI SPICED PEAR
and dulce de leche

or **CHICAGO BLACK'N'WHITE SUNDAE**
Dark and white chocolate ice cream
nut & cookie brownie chunks, whipped cream and chocolate sauce

Dear guests, if you have any allergies, a member of staff will be able
to provide information regarding the presence of allergens in our dishes.