

LUNCH

ALL DAY LONG



SIP

TASTE

LE RESTAURANT

MATHUZAR

TRINQUER & DÉGUSTER

DINER

TAPAS & SHARING BOARDS

OYSTERS NO°3 'FINES DE CLAIRES' FROM MARENNES-OLÉRON
6 pieces served with whipped butter with smoked salt flakes & shallot vinegar

OYSTERS NO°3 'GILLARDEAU'
6 pieces served with whipped butter with smoked salt flakes & shallot vinegar

IBERIAN BELLOTA HAM
Exceptional spanish ham aged for 24 months, served with 'Pan con tomate'

AVOCADO TOAST WITH SALMON
Avocado, smoked salmon, confit tomatoes & saffron mayonnaise

ZUCCHINI FLOWERS IN FRITTERS 
Sweet and sour sauce

CECINA DE LEON IGP
Spanish beef ham from the province of Leon, accompanied by its whipped butter with smoked sea salt flakes

SICHUAN-FLAVORED GRAVLAX SALMON
Yuzu wasabi whipped cream

'MATHUZAR' MIXED BOARD
Serrano ham 'Grande Réserve', tapenade, breadsticks, cheese : Comté PDO & Picodon PDO



CLASSIC DISHES ...

GRATINATED BONE MARROW WITH SMOKED SALT FLAKES 2 pieces
Served with country bread toasts

GRAVLAX SALMON POKEBOWL
Crudités, Fresh Fruits, Rice, Gravlax Salmon & Citrus Vinaigrette

'MATHUZAR' CESAR SALAD
Hearts of romaine, garlic croutons, cherry tomatoes, crispy chicken, parmesan shavings & ceasar dressing

FRENCH HAND-CUT BEEF TARTARE
Served with french fries and a green salad

'MATHUZAR' BEEF BURGER
Smoked cheddar, vegetable pickles

THE 'TOMAHAWK' BEEF FROM THE MASSIF CENTRAL 800g to share
Prepared in front of you. Served with fries and green salad. Sauce of your choice



MENUS & FORMULES



SET MENUS

Available only at lunch from Monday to Friday

To choose from the **daily specials**
listed on our blackboard

3 DISHES FORMULA - 23€
STARTER & MAIN COURSE OR MAIN COURSE & DESSERT
Lunch time only, Monday to Friday

3 DISHES FORMULA - 29€
STARTER, MAIN COURSE & DESSERT
Lunch time only, Monday to Friday

KIDS MENU - 12€
MAIN COURSE, DESSERT & DRINK
Ask for our kids menu - Up to 12 years old inclusive

MATHUZAR SUNDAY BRUNCH - 32€
EVERY SUNDAY
Children : free below 6 years old / 14€ from 7 to 12 years old



Our meats and fish are served with seasonal vegetables and starches.
Please remember to inform us of any allergies to certain dishes.

Vegetable dishes  / Net prices in euros, including taxes and service.

The origin of our beef is displayed within this restaurant.

**Weights indicated are before cooking and may vary by plus or minus 5%.


List of allergens available upon request.

We are committed to promoting a balanced diet and responsible purchasing.
Because every action matters.



THE SEASONAL MENU

STARTERS

- POACHED RAVIOLES BY 'LA MÈRE MAURY'**  12€
Herb & lemongrass broth
- CREAMY PUMPKIN WITH FOIE GRAS ROYALE** 14€
- DUO OF DUCK FOIE GRAS FROM SOUTHWEST FRANCE, LABEL ROUGE** 17€
As tonka bean crème brûlée & terrine, served with homemade gingerbread and four-spices chutney
- PERFECT EGG, CREAMY PUMPKIN, AND SERRANO HAM GRANDE RÉSERVE** 12€
- MOREL MUSHROOMS STUFFED WITH POULTRY AND MIXED SALAD** 14€
- THE CHEF'S SPECIAL APPETIZER OF THE DAY** 11€

MAIN COURSES

- Served with 'Mathuzar' mashed potatoes and vegetables*
- ROAST YELLOW FARM CHICKEN... WING OR THIGH?** 29€
Morel mushroom sauce
- ROAST FARM PORK RIB** 26€
Brown beer and flower honey sauce
- FRENCH BEEF TENDERLOIN ROSSINI STYLE** 38€
Pan-seared foie gras scallop with truffle-flavored sauce
- SEARED SCALLOPS WITH TRUFFLE-INFUSED RISOTTO** 34€
- PAN-SEARED ZANDER FILLET** 28€
Leek, coconut & curry coulis
- THE 'BACK FROM THE MARKET' DISH BY THE CHEFS** 22€

ADDITIONAL SIDE DISHES

- FRENCH FRIES / 'MATHUZAR' MASHED POTATOES / BASMATI RICE / SEASONAL VEGETABLES / GREEN SALAD 4€
- MOREL SAUCE BOWL / BÉARNAISE SAUCE BOWL



THE CHEESE

- LOCAL GOAT CHEESE FROM 'LES CABRETTES' FARM IN ÉTOILE-SUR-RHÔNE** 9€
Black olive tapenade
- CHEESE BOARD 'L'AFFINEUR DU CHEF'** 14€
Assortment of cheeses selected by Xavier Thuret, MOF Fromager wine pairing 2007

THE DESSERT

- HOMEMADE VENITIAN-STYLE TIRAMISU** 9€
- VALRHONA CHOCOLATE YULE LOG** 12€
- MAGICAL SPHERE WITH VALRHONA CHOCOLATE** 10€
Pierre Chauvet vanilla ice cream
- MONT-BLANC SUNDAE** 13€
Vanilla ice cream, meringue chunks, Faugier Ardèche chestnut cream, and homemade whipped cream
- MANDARIN CHARLOTTE, GRAND MARNIER, AND MANDARIN SORBET** 9€
- GOURMET COFFEE OR TEA** 9€
- CHEF PÂTISSIER'S SWEET FAVORITE** 8€
- FRUIT OF THE DAY PUFF PASTRY TART** 8€




APERITIF

Demandez-nous la carte du bar pour découvrir notre sélection de cocktails, mocktails, spiritueux & digestifs.

APEROL SPRITZ / ST GERMAIN SPRITZ 18cl	12€
RICARD 4cl	6€
PASTIS 51 4cl / PASTIS 12/12 4cl	6€
MARTINI BIANCO / MARTINI ROSSO 6cl	6€
CAMPARI 6cl	6€
PORTO ROUGE GRAHAM'S FINE TAWNY 6cl	6€
ST RAPHAËL ROUGE 6cl	6€
KIR 12cl - Blackcurrant, blackberry, or raspberry cream from Burgundy, Maison Cartron	7€
LILLET ROUGE / BLANC 6cl	6€

DRAFT BEERS

HEINEKEN (LAGER)	4.5€	8€
BEER OF THE MOMENT	5.5€	8.5€
BREWERY «DE LA PLEINE LUNE» SELECTION : 	5.5€	8.5€
<i>Bières locales, artisanales et bio</i>		
WICCA TRIPLE	5.5€	8.5€
<i>Puissante, gourmande, fruitée et végétale</i>		
OUR MALTHUZAR LAGER !	5.5€	8.5€
<i>Light and subtle body, with notes of mango and exotic fruits</i>		



25cl

50cl

HOT DRINKS

NESPRESSO COFFEES :

EXPRESSO	3€
DOUBLE EXPRESSO	4€
CAPPUCCINO / LATTE MACCHIATO	5€

ORGANIC KUSMI TEAS :

CHINA GREEN TEA	5€
ENGLISH BREAKFAST	
DÉTOX	
<i>Maté, green tea and lemongrass</i>	
EARL GREY	
<i>Black tea with bergamot</i>	





WATERS



STILL & SPARKLING WATERS

VITTEL - SAN PELLEGRINO 50cl	4€
VITTEL - SAN PELLEGRINO 1L	6€
PERRIER 33cl	5€
L'EAURIGINALE «PUREZZA» : 75cl	4€
STILL OR SPARKLING - <i>Water filtered and bottled by us</i>	

SODAS & TONICS

ORANGINA 25cl	5€
SCHWEPPES AGRUM / INDIAN TONIC 25cl	5€
FINLEY GINGER ALE / GINGER BEER 20cl	5€
COCA-COLA / COCA-COLA ZERO / COCA-COLA CHERRY 33cl	5€
FANTA ORANGE 25cl / SPRITE 25cl	5€
FUZE TEA PÊCHE 25cl / OASIS TROPICAL 25cl	5€
LIMONADE MONA CITRON VERT BIO 33cl 	6€
PÉTILLANT DE POMME BIO MONA 33cl 	6€

LES BIÈRES BOUTEILLES




33cl

66cl

GRIMBERGEN DOUBLE AMBRÉE	7€
GRIMBERGEN BLONDE	7€
MORT SUBITE KRIEK / WHITE	7€
DESPERADOS	7€
HEINEKEN 0.0	7€
CORONA EXTRA	8€
SÉLECTION BRASSERIE DE LA PLEINE LUNE : <i>Bières locales, artisanales et bio</i>	
NOTRE BIÈRE MALTHUZAR !	7€ 14€
BIÈRE DU MOMENT	7€

CIDRE :

CIDRE BRUT BIO «SASSY» 	6€
<i>de Normandie</i>	





FRUIT NECTARS & JUICES

GRANINI : 25cl	5€
APPLE JUICE, TOMATE OR ORANGE, APRICOT NECTAR, PINEAPPLE, GRAPEFRUIT OR STRAWBERRY	
ALAIN MILLAT : <i>production locale, 20cl</i>	7€
MANGO NECTAR, WILLIAMS PEAR OR WHITE PEACH	



A TOUCH OF FRESHNESS:

HOMEMADE ICED TEA	6€
FRESHLY SQUEEZED ORANGE / LEMON JUICE	7€
DETOX JUICE "MATHUZAR"	5€

 Carafe or glass of water available upon request
 100% organic products or products containing at least 95% organic agricultural ingredients
 Excessive alcohol consumption is harmful to health, drink responsibly