

LUNCH

ALL DAY LONG



SIP

TASTE


RESTAURANT

MATHUZAR

TRINQUER & DÉGUSTER

DINER

## TAPAS & SHARING BOARDS

<b>RAZOR CLAMS WITH GARLIC AND PARSLEY</b>	12€
<b>PAN CON TOMATE &amp; BELLOTA HAM</b> <i>Aged Bellota ham petals (24 months)</i>	9€
<b>SALMON AVOCADO TOAST</b> <i>Smoked salmon, sun-dried tomatoes</i>	8€
<b>ZUCCHINI FLOWERS IN BATTER</b>  <i>Sweet and sour sauce</i>	7€
<b>TATAKI OF SOUTH-WEST DUCK BREAST</b> <i>Thai sauce</i>	10€
<b>GRAVLAX SALMON</b> <i>Whipped yuzu wasabi cream</i>	9€
<b>MIXED BOARD</b> <i>Serrano ham «Grande Réserve», tapenade, breadsticks, cheese : Comté PDO &amp; Picodon PDO</i>	19€



## CLASSICALS DISHES FROM MATHUZAR ...

<b>SALMON POKE BOWL</b> <i>Gravlax salmon, avocado, mango, and sesame</i>	18€
<b>VEGETARIAN POKE BOWL</b>  <i>Seasonal vegetables</i>	16€
<b>CESAR SALAD 'MATHUZAR'</b>	18€
<b>BURRATA AND HEIRLOOM TOMATOES</b>  <i>Pesto verde</i>	16€
<b>MATHUZAR BEEF BURGER</b> <i>Smoked cheddar, vegetable pickles</i>	23€
<b>THE 'TOMAHAWK' BEEF FROM THE MASSIF CENTRAL</b> 800g to share	79€



## ADDITIONAL SIDE DISHES

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

### MENUS & FORMULES



#### Lunch specials - Lunch time only, Monday to Friday

To be chosen from the daily suggestions listed on our chalkboard

#### 2 DISHES FORMULA - 22€

STARTER & MAIN COURSE OR MAIN COURSE & DESSERT  
Lunch time only, Monday to Friday

#### 3 DISHES FORMULA - 28€

STARTER, MAIN COURSE & DESSERT  
Lunch time only, Monday to Friday

#### KIDS MENU - 12€

STARTER, DESSERT AND DRINK  
Please ask us for the kids menu - Inclusive up to 12 years old

#### MATHUZAR SUNDAY BRUNCH - 32€

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





## THE SEASONAL MENU

### STARTERS

	STARTER	MAIN COURSE
<b>CEVICHE OF SEA BREAM</b> <i>Coconut milk, pomegranate, sesameoil and seeds, and lime</i>	15€	29€
<b>TARTARE OF MEDITERRANEAN BLUEFIN TUNA</b> <i>Avocado, samphire, grapefruit, orange, sesame</i>	15€	29€
<b>CRETAN SALAD</b> <i>Cucumber, tomatoes, feta, black olives, red onion, lemon-flavored olive oil and oregano</i>	12€	
<b>THE CHEF'S SPECIAL APPETIZER OF THE DAY</b>	11€	

### MAIN COURSES

*Served with 'Mathuzar' mashed potatoes and spring vegetables*

<b>KING PRAWNS WITH SATAY SAUCE</b>	29€
<b>PORK RIBS</b> <i>Barbecue and sesame sauce</i>	28€
<b>SEARED SWORDFISH STEAK</b> <i>Vegetable vierge sauce</i>	26€
<b>ITALIAN-STYLE BEEF CARPACCIO</b>	22€
<b>FRENCH HAND-CUT BEEF TARTARE</b>	22€
<b>SEARED FRENCH BEEF FILLET</b> <i>Maître d'hôtel butter with Kerala green pepper</i>	34€
<b>THE 'BACK FROM THE MARKET' DISH BY THE CHEFS</b>	22€

### CHEESE



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


### DESSERTS

<b>RASPBERRY AND PASSION FRUIT 'MINUTE' VACHERIN</b>	11€
<b>VALRHONA CHOCOLATE FONDANT</b> <i>Yogurt ice cream</i>	10€
<b>APRICOT AND SAGE CRUMBLE</b>	9€
<b>THE MAGIC VALRHONA CHOCOLATE SPHERE</b> <i>Artisanal vanilla ice cream by Pierre Chauvet</i>	10€
<b>MELBA STRAWBERRY CUP ... OR NOT</b>	9€
<b>GOURMET COFFEE OR TEA</b>	9€
<b>FRUIT OF THE DAY PUFF PASTRY TART</b>	8€
<b>SWEET CHEF'S FAVORITE</b>	8€



### PLEASE ASK FOR OUR ICE CREAM MENU !

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

Vegetarian 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. Our restaurant advocates for positive hospitality

## APERITIF

Ask for our bar menu to discover our selection of cocktails, mocktails, spirits & 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€
<b>BREWERY «DE LA PLEINE LUNE» SELECTION :</b> 	5.5€	8.5€
<i>Local, craft, and organic beers</i>		
WICCA TRIPLE	5.5€	8.5€
<i>Powerful, indulgent, fruity, and vegetal</i>		
OUR MALTHUZAR LAGER	5.5€	8.5€
<i>Light and subtle body, with notes of mango and exotic fruits</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 -  
*Water filtered and bottled by us*

## SODAS & TONICS

ORANGINA 25cl	5€
SCHWEPES 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 33cl 	6€

## HOT DRINKS

### NESPRESSO COFFEES :




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

**ORGANIC KUSMI TEAS :**  5€


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



## BOTTLED BEERS

GRIMBERGEN DOUBLE AMBRÉE	7€	
GRIMBERGEN BLONDE	7€	
MORT SUBITE KRIEK / WHITE	7€	
DESPERADOS	7€	
HEINEKEN 0.0	7€	
CORONA EXTRA	8€	
<b>BREWERY «DE LA PLEINE LUNE» SELECTION :</b> 		
<i>Local, artisanal and organic beers</i>		
OUR MALTHUZAR BEER !	7€	14€
BIÈRE DU MOMENT	7€	

### CIDRE :

ORGANIC «SASSY» DRY CIDER  6€  
*From Normandie*



## FRUIT NECTARS & JUICES


<b>GRANINI :</b> 25cl	5€
APPLE JUICE, TOMATO, ORANGE, APRICOT NECTAR, PINEAPPLE, GRAPEFRUIT & STRAWBERRY	
<b>ALAIN MILLAT :</b> <i>Local production, 20cl</i>	7€
MANGO NECTAR, WILLIAMS PEAR, 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