

Menu for kids 12,00€

Water syrup, Homemade burger or minced steak or homemade chicken tenders, 2 scoops of ice cream

The cheeses

LOCAL cheese plate 10,00€

"Goat of St-Baslemont and farm of Pichet a Norroy"

Home made desserts

Crème brûlée of the moment 9,00€

Chocolate mousse 9,00€

Homemade crumble and chocolate coulis

Blueberry Charlotte 10,00€

Blueberry, Blueberry mousse and coulis Blueberry

Old fashioned home cooking strawberries 9,00€

Fresh strawberries squashed with cream, sugar and dash of whipped cream

Tiramisu speculoos and raspberries with berries coulis 9,50€

Deconstructed vacherin with red fruits 9,50€

Coffee/Tea with small pastry 10,00€

Cup ice cream of Plombière-les-bains 9,00€

2 balls ice cream and homemade cat's tongue biscuit

Iceberg cry 12,00€

Mint chocolate ball and jet 27

Colonel 12,00€

Lemon ball and vodka

Lorraine cup 12,00€

Mirabelle plum sorbet, mirabelle plum alcohol, and mirabelle plum fruit

Cup of ice cream 14,00€

Chartreuse alcohol, chartruse ice cream

For a better service, all our dishes are prepared upon demand. Some of them need a bit more time to be ready to serve, we thank you for your understanding.

3, place de l'Atre
88000 EPINAL

Tél. 03 29 35 14 13
ouvert midi et soir
du lundi
au samedi

Our wathers

Water in a caraf offert

Orezza sparkling wather(Corse) 5,00€

Flat minéral wather 5,00€

Hot drinks

Coffee illy 2,50€

Décafeinated illy 2,50€

Tea kusmi tea 4,00€

Big coffee illy 5,00€

Irish lorrain 12,00€

Irish coffe 12,00€



www.restaurant-lacotedeboeuf.com

Service charge included, 15% on the pre-tax price

RESTAURANT

Specialties of meat and offal



la Côte
de
Boeuf

summer
menu 2025



More than 30 years
love of meat

Beef is our specialty... Trust us !
La Côte de Boeuf it is either satisfied or... satisfied !

All our meats are fresh and selected directly by the Chef

The Butcher's Appetizers

Patience board

Small €11.50 Medium €19.00 Large €26.00 or XXL €34.00

The butcher's terrine 12,00 €
Toast, gherkins

Iberico of belota "Spanish ham" 52 months 37,00 €
Olive oil, toast, garlics, tomato

Small or Big salads

	starter	maincourse
Vosgienne Salad Country bacon, cream, potatoes, croutons, perfect egg	16,00€	21,00€
Cearsar salad Breaded chicken fillet, croutons, homemad ceasar sauce, parmesan, tomatoes	17,50€	23,50€
Surf and turf salad King Prawns, scallops, asparagus, Iberico chorizo, sun-dried tomatoes, baby sweet pepper	18,50€	28,50€
Italian Salad Mixed greens, argula, raw ham, mozzarella balls, parmesan, dried tomatoes, pesto, olive oil, balsamic, melon, candied artichokes	17,50€	23,50€
Perigord salad Mesclun, fatty duck, smoked duck breast, gizzards, candied tomatoes, walnut oil, croutons, walnuts	18,50€	28,50€

The tripe seller's flavours

(Selon arrivage)

Fresh grilled pork trotter 1 pièce (grillé)	18,50€
Lamb brains from sisteron 3 grilled pieces	24,50€
Trip sausage beaujolais French tripe sausage, grilled or mustard cream	By 1 - 18,00€ By 2 - 23,50€
Marrowbone Toast and flambeed with thyme alcohol	By 1 - 11,50€ By 2 - 17,00€
Boneless pork trotter Fresh sweetbreads, death trumpet mushrooms and little homemade	28,50€
Fresh veal kidneys	
- Flambeed : 25,50€	
- Mustard cream : 27,50€	

Service charge included, 15% on the pre-tax price

Grilling meat

		XXL double weight
The trio of beef Three types of meat selected by the chef - 300 g	24,00€	41,00€
Sirloin undercut of beef Tasty and juicy - 280g	27,00€	49,00€
Round of beef The butcher's piece - 350g	28,00€	47,00€
Beef rib steak Sprinkled with parsley - 350g	29,50€	52,00€
Skirt steak Appreciated from connoisseurs for its taste and texture - 300 g	26,50€	49,00€
Abberdeen Angus marbled Appreciated from connoisseurs for its taste and texture - 300 g	26,50€	49,00€
Homemade beef tartare Raw meat cut handly, you will need to wait a little bit before being served	27,50€	50,00€
Beff carpaccio Green salad	26,00€	
Tataki of rummy steak's core in the Argentinian way Served with tocket and balsamic vinegar	26,50€	48,00€
Prime rib of beef 1kg/ 1kg200 For 2 people, it's our thick and soft speciality	79,50€	
Araignée Steak Around 300g	26,50€	48,00€
Low-temperature veal tab "virgin sauce" Served with vierge sauce 300g	24,50€	43,00€
Beef flanck Long-fibered and flavoured meat - 280 g	23,50€	42,00€
Lamb chops with parsley 4 chops	23,50€	42,00€
Lumberjack's board Beef, lamb, duck and pork, mixed salad	29,50 €	52,00€

Homemade burgers

The butcher Simple steak 150g :20,50€ - Double: 2 steaks 150g: 24,00€

Bread, mixed steak angus bio, comté cheese, red onion, salad, tomato, burger sauce

"Organic Angus ground beef, carefully selected in the Vosges, from a beast personally chosen by the chef."

The honey goat 23,00€
Charcoal bread, Galician, homemade chicken tenders, red onions, tomato honeyed goat cheese, pink berries, salad

2€ | A homemade sauce can be served separately upon request :
Pepper - blue cheese - munster cheese - shallots cold bearnaise, burger, cream chique, chimuchurri

Fountain of cheddar on your fries or burger ! 3,00€

All weights indicated are before cooking

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