

Aren BBQ

Starter Selection

To be shared

SALADE CÉSAR (G, E, F, D, N, M)

Cœur de romaine, suprême de volaille rôti, guanciale croustillant, vieux parmesan

CAESAR SALAD / Romaine heart, roasted chicken supreme, crispy guanciale, aged parmesan

POIVRONS GRILLÉS & STRACCIATELLA (D, N)

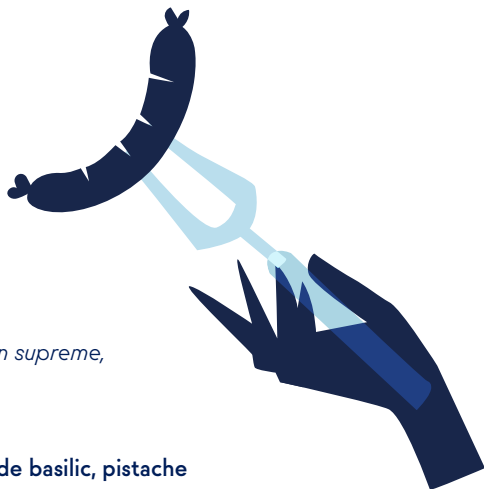
Poivrons longuement confits, stracciatella, huile de basilic, pistache

GRILLED PEPPERS & STRACCIATELLA / Slow-cooked peppers, stracciatella, basil oil, pistachio

TAPENADE PROVENÇALE

Olives noires, câpres, anchois, huile d'olive vierge extra

PROVENÇAL OLIVE TAPENADE / Black olives, capers, anchovies, extra virgin olive oil



Second Wave of Starters

CRUDO DE DAURADE (F, C, S, SH)

Pêche de saison, condiment pêche relevé au piment doux.

SEA BREAM CRUDO / Seasonal peach, spicy peach condiment, mild chili

CARPACCIO DE BAR (MO, F, C)

Concombre, citron vert, huile d'olive infusée à la verveine

SEA BASS CARPACCIO / Cucumber, lime, verbena-infused olive oil

PALOURDES SAUTÉES EN PERSILLADE (S, F, D)

Sautéed clams parsley

The Grill

*Select your premium cuts directly from the grill.
Sides are served family-style at your table.*



MEAT

ENTRECÔTE DE BŒUF SIMMENTAL ^(D)

Jus infusé au thym

SIMMENTAL BEEF RIBEYE / Thyme-infused jus

BLACK TIGER MARINÉES ^(F)

MARINATED BLACK TIGER PRAWNS

CUISSE DE POULET AROMATISÉE AU ROMARIN

Jus réduit

ROSEMARY-INFUSED CHICKEN LEG / Reduced jus

SIDES

LÉGUMES VERTS DE SAISON ^(C)

à l'huile d'olive vierge

SEASONAL GREEN VEGETABLES / Extra virgin olive oil

PURÉE DE POMMES DE TERRE ^(D)

Mashed potatoes

POMMES PONT-NEUF ^(D, N)

Origan, poivre blanc

HOMEMADE FRENCH FRIES / Oregano, white pepper



Desserts

To be shared

ASSIETTE DE FRUITS ET GLACES

Seasonal fruit & ice cream platter

C = celery D = dairy E = eggs F = fish G = gluten LU = lupin M = mustard
MO = molluscs N = nuts P = peanuts S = sulphites SE = sesame SH = shellfish SO = soy

Prix en Euros, service et taxes inclus Prices in Euro, service and taxes included