

LUNCH

ALL DAY LONG



LE RESTAURANT

MATHUZAR

TRINQUER & DÉGUSTER

DINER

SIP

TASTE

STARTERS, TAPAS & SHARING BOARDS

SEARED TUNA TATAKI

Breaded with toasted sesame seeds and glazed with soy sauce

16€

PAN-FRIED CHICKEN GYOZAS

Japanese stuffed dumplings, sweet chili sauce

10€

GRAVLAX SALMON & FRESH TZATZIKI

Sweet & sour pickles

15€

SEA BASS CEVICHE

Coconut milk, mango and basil

16€

CREAMY BURRATA

Heirloom tomatoes, balsamic glaze & basil

15€

SHRIMP HAR GOW

Steamed Chinese dumplings, soy & sweet-and-sour sauce

10€

"MATHUZAR" MIXED BOARD

Serrano ham "Grande Réserve", Grisons cured beef & cheese : Comté PDO & Picodon PDO

18€



MAIN COURSES TO SHARE (FOR 2 OR 3)

DRY AGED CHAROLAIS RIB OF BEEF (1kg and more)

Prepared in front of you, parsley fries, fresh green salad and homemade béarnaise

12€ PER 100G

WHOLE SEINE-CAUGHT SEA BASS (SUSTAINABLE FISHING)

Selection from Maison Fereyre

10€ PER 100G



SET MENUS

Available only at lunch, from Monday to Friday

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

2 DISHES FORMULA - 23€

STARTER & MAIN COURSE OR MAIN COURSE & DESSERT

Lunchtime only, Monday to Friday

3 DISHES FORMULA - 29€

STARTER, MAIN COURSE & DESSERT

Lunchtime 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 - 34€

EVERY SUNDAY

Children : free below 6 years old / 17€ 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.

MAIN COURSES

SEARED DUCK BREAST

Sweet and sour sauce with candied apricots

CREAMY RISOTTO WITH KING PRAWNS MARINATED IN THYME AND LEMON

Pea cream & parmesan shavings

RIGATONI WITH GRILLED PROVENÇAL VEGETABLES

Crushed tomato sauce

GRILLED FRENCH CHAROLAIS BEEF FILLET

Pepper sauce & cognac reduction

ICONIC BURGER BY MATHUZAR

Nivon house buns seared in salt butter, dry aged Galician beef, smoked cheddar, red onions & creamy pepper sauce

JOHN DORY FILLET

Sauce vierge with candied blood orange

LARGE CUTTLEFISHES WITH ROUILLE SAUCE

CHAROLAIS BEEF TARTARE

Parsley fries, green salad

BEEF CARPACCIO

Pesto & parmesan shavings, served with parsley fries & green salad

MÈRE MAURY'S RAVIOLES GRATIN WITH SMOKED SALMON & DILL

"AVOCADO" POKE BOWL WITH SEA BASS CEVICHE

Japanese rice, sweet & savory raw vegetables, citrus vinaigrette

"AVOCADO" POKE BOWL WITH FALAFELS

Japanese rice, sweet & savory raw vegetables, citrus vinaigrette

CAESAR SALAD BY MATHUZAR

Romaine hearts, garlic bread, confit tomatoes, crispy chicken fillet, free-range egg, Reggiano Parmesan, caper berries & homemade Caesar sauce



ADDITIONAL SIDE DISHES & SAUCES

PARSLEY FRIES // HOMEMADE MASHED POTATOES // SAUTÉED VEGETABLES // GREEN SALAD 4€

HOMEMADE BÉARNAISE SAUCE // HOMEMADE PEPPER SAUCE 4€

CHEESES



SELECTION OF CHEESES BY "LA CHAZÈRE" 15€

Black cherry chutney, Espelette pepper & toasted bread

DESSERTS

LEMON MERINGUE TART 10€

Strawberry coulis & yuzu pearls

UNFORGETTABLE HOMEMADE TIRAMISU 11€

Served by the spoonful

MAGICAL SPHERE WITH VALRHONA CHOCOLATE 11€

Vanilla bean ice cream from "Terre Adélice"

GIANT PROFITEROLE (TO SHARE... OR NOT) 14€

Craquelin choux pastry, vanilla ice cream, Valrhona sauce & toasted almonds

GREAT FRENCH STRAWBERRIES BY MATHUZAR 9€

♥ *Classic:* Fresh strawberries

♥ *Creamy:* Strawberries & whipped cream 10€

PEARS, APPLES, KIWIS... AND THAT'S IT ! 9€

Refreshing pear gazpacho with fresh pieces of seasonal fruit & coconut flakes

THIN APPLE TART BY THE CHEF 9€

"Terre Adélice" vanilla ice cream +1.5€

MOKA AFFOGATO 9€

Moka espresso on "Terre Adélice" vanilla ice cream, served at the table



APERITIF

Ask us for the 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 L'ACOLYTE 4cl	6€
MARTINI BIANCO / MARTINI ROSSO 6cl	6€
CAMPARI 6cl	6€
PORTO ROUGE GRAHAM'S FINE TAWNY 6cl	7€
SAINT-GERMAIN 6cl	7€
KIR 12cl - Blackcurrant or blackberry cream from Burgundy, or raspberry cream from Roncière, Maison Cartron	7€
LILLET BLANC 6cl	6€

DRAFT BEERS

HEINEKEN (LAGER)	5€	8€
BEER OF THE MOMENT	6€	9€
BREWERY «DE LA PLEINE LUNE»		
SELECTION : 		
Local, craft, and organic beers		
WICCA TRIPLE	6€	9€
Bold, indulgent, fruity, and herbal		
OUR MALTHUZAR LAGER !	6€	9€
Light and subtle body, with notes of mango and exotic fruits		

HOT DRINKS

NESPRESSO COFFEES :

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

ORGANIC KUSMI TEAS :

CHINA GREEN TEA	5€
ENGLISH BREAKFAST	5€
DÉTOX	5€
Maté, green tea and lemongrass	
EARL GREY	5€
Black tea with bergamot	
JASMINE GREEN TEA	5€



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	

BOTTLED BEERS

GALLIA CHAMP LIBRE	7€
PELFORTH BRUNE	7€
MORT SUBITE KRIEK / WITTE	7€
DESPERADOS	7€
HEINEKEN 0.0	7€
LAGUNITAS IPA	9€

CIDRE :

CIDER APPIE "LE BRUT" 	7€
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SODAS & TONICS

ORANGINA 25cl	5€
SCHWEPES AGRUM / INDIAN TONIC 25cl	5€
FINLEY GINGER ALE / GINGER BEER 20cl	5€
COCA-COLA / COCA-COLA ZERO 33cl	5€
FANTA ORANGE 25cl / SPRITE 25cl	5€
FUZE TEA PÊCHE 25cl / OASIS TROPICAL 25cl	5€
HOMEMADE SODA "L'ALPIN" BY NECENSE 33cl	5€
(Minty sweetness with a resinous finish)	
HOMEMADE SODA "L'ÉNERVÉ" BY NECENSE 33cl	5€
(The most natural energy drink on the market)	
HOMEMADE SODA "LE SAUVAGE" BY NECENSE 33cl	5€
(A stroll through a spring meadow)	



FRUIT NECTARS & JUICES

GRANINI : 25cl	5€
APPLE JUICE, TOMATO OR ORANGE	
APRICOT NECTAR, PINEAPPLE, GRAPEFRUIT OR STRAWBERRY	

ALAIN MILLAT : local production, 20cl	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

STARTERS, TAPAS & SHARING BOARDS

- SEARED TUNA TATAKI    
- PAN-FRIED CHICKEN GYOZAS      
- GRAVLAX SALMON & FRESH TZATZIKI   
- SEA BASS CEVICHE   
- CREAMY BURRATA   
- SHRIMP HAR GOW     
- "MATHUZAR" MIXED BOARD    

ADDITIONAL SIDE DISHES

- PARSLEY FRIES 
- HOMEMADE MASHED POTATOES 
- SAUTÉED VEGETABLES 
- GREEN SALAD  

MAIN COURSES

- DRY AGED CHAROLAIS RIB OF BEEF  
- MÈRE MAURY'S RAVIOLES GRATIN WITH SMOKED SALMON    
- WHOLE SEINE-CAUGHT SEA BASS 
- SEARED DUCK BREAST   
- CREAMY PRAWN & PEA RISOTTO    
- RIGATONI WITH GRILLED PROVENÇAL VEGETABLES   
- GRILLED FRENCH CHAROLAIS BEEF FILLET   
- ICONIC BURGER BY MATHUZAR    
- JOHN DORY FILLET    
- LARGE SEARED CUTTLEFISHES    
- CHAROLAIS BEEF TARTARE    
- BEEF CARPACCIO    
- "AVOCADO" POKE BOWL WITH SEA BASS CEVICHE    
- "AVOCADO" POKE BOWL WITH FALAFELS    
- CAESAR SALAD BY MATHUZAR      

DESSERTS & CHEESES

- SELECTION OF CHEESES BY "LA CHAZÈRE"   
- LEMON MERINGUE TART   
- SPHERE WITH VALRHONA CHOCOLATE     
- GIANT PROFITEROLE    
- MOKA AFFOGATO  
- STRAWBERRIES BY MATHUZAR  
- THIN APPLE TART   
- UNFORGETTABLE HOMEMADE TIRAMISU   