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Restaurant l'aloyau

GENUINE HOME-MADE CUISINE FOR OVER 30 YEARS

Scan the menu

Restaurant l'aloyau

L'Aloyau is a family restaurant where tradition and quality have combined over three generations to create a unique culinary experience!

Our "home-made" cuisine relies on the quality of the ingredients we use. We work exclusively with local producers to guarantee that our products are fresh and of the highest quality.
Meat is our speciality, we are proud to propose unique produce from our own butchers' shop: Au Veau d'Or.

L'Aloyau is the ideal place for a good meal amongst family, friends or for a professional meeting.

Enjoy your meal!

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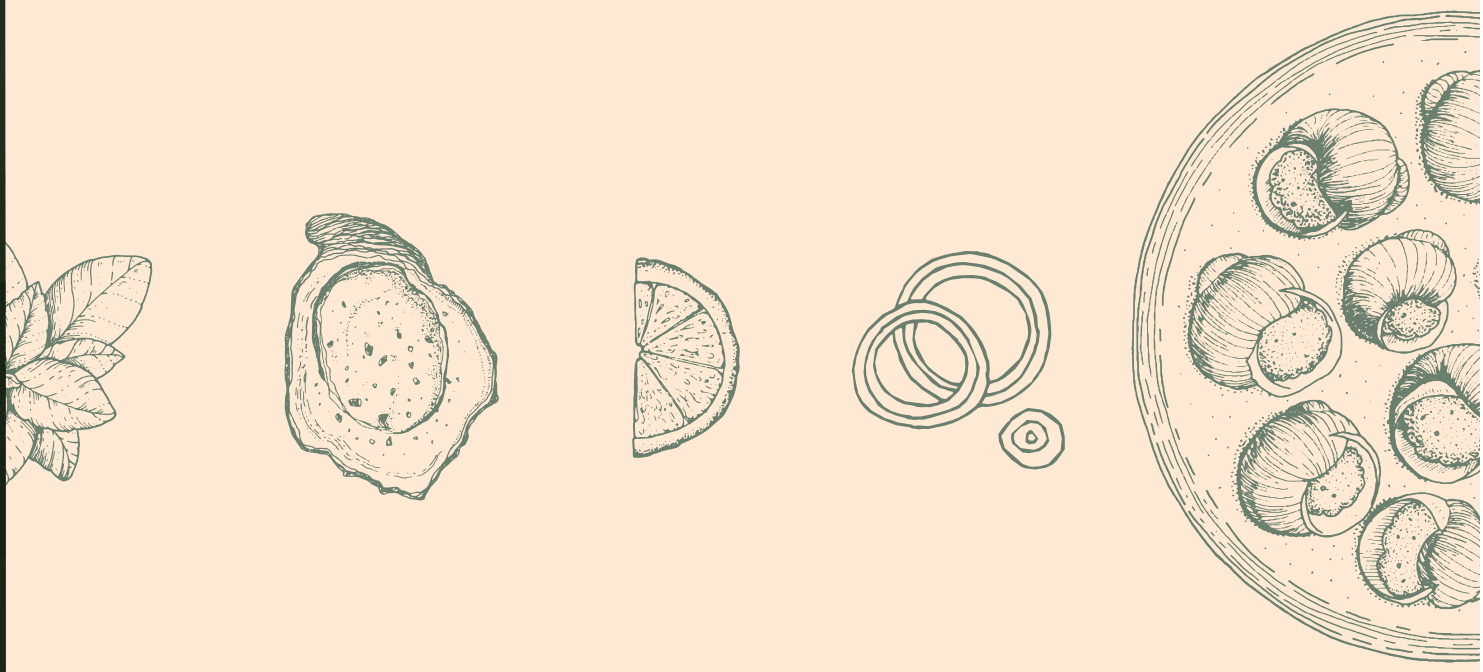
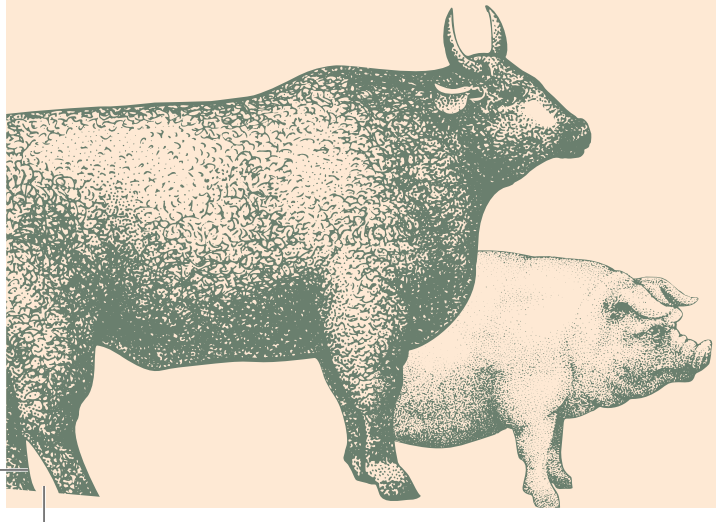
Starters

- Foie Gras €21.50
- "Lorrain" pâté €9.00
- Snails (1/2 dozen) €13.00
- Smoked salmon €17.50
- Foie Gras ravioles €16.50
- Scallops €16.00
- Oysters (1/2 dozen, "Fine de claire n°3") €16.00
- Eggs mayonnaise €9.00
- Cold cuts platter "for 2" €18.00
- House terrine €12.80



Meat

- Sirloin steak €25.50
- The "Meat-lover's" sirloin steak (minimum 350g + Marrow bone) €35.50
- Fillet steak €23.00
- Tenderloin steak €26.00
- Best cut Charolais steak €26.00
- Hanger steak with shallots €23.00
- The 'Aloyau' skewer €22.00
- Burger €15.50
- Chop steak + €8 / person €55/kg
- Calf sweetmeats €27.80
- Calf kidneys €20.00
- Escalope in Cream of Mushroom sauce €20.00
- Suckling Pig in Gravy €18.50
- Calf brains €21.50
- Vol au vent €20.00
- 'Veau d'Or' Andouillette €21.50



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Fish

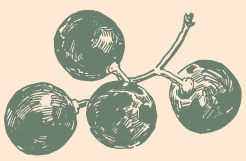
- Sole Meunière (depending on availability) ..... €28.50 (approx.)
- Scallops and King Prawns €26.00

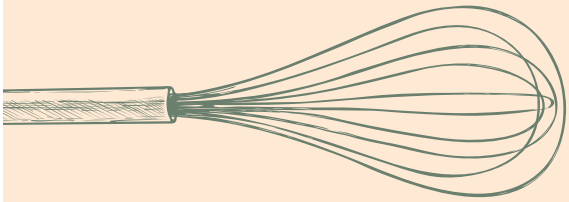
Our tartars

- Sole tartar *(Passion-Fruit, Mango, Dill, Lemon, Orange...)* €28.00
- Chopped Fillet Steak tartar €27.00
- Bistro tartar €20.50
- Italian-style tartar €20.50

This summer's main courses

- Melon all'Italiano *(Melon, Mozzarella, Parma ham...)* €17.90
- Three types of Tomato, Mozzarella di Bufala and Parma ham €17.90
- Bistro-style Eggs Mayonnaise €9.00
- Fillet Steak Carpaccio *(Traditional or Tataki)* €26.00
- Preserved Salmon in Yoghurt Sauce €18.00





Platter of fine cheeses

from the Grand Cerf dairy €9.50

Home-made Desserts.....€10.50

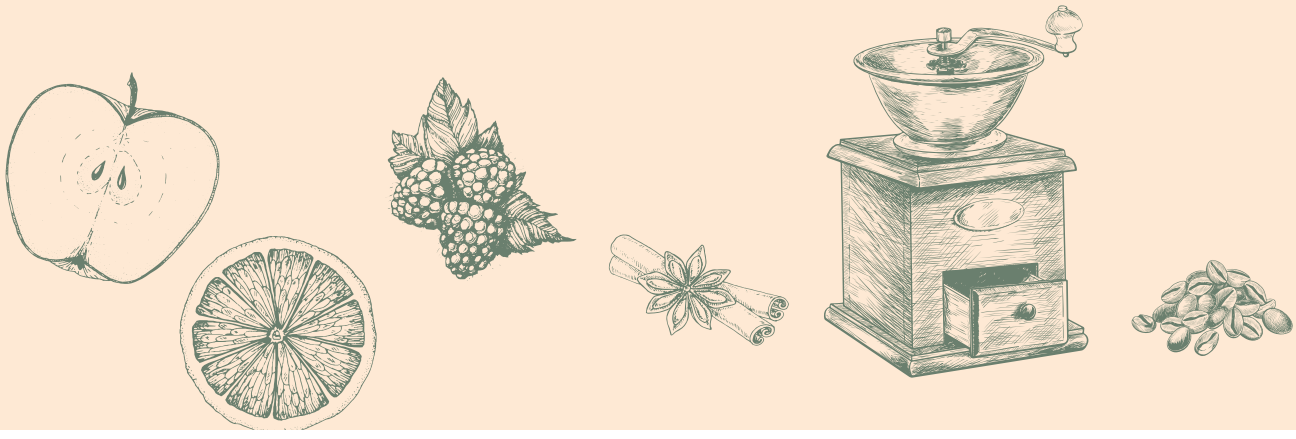
- Crème brûlée
- Café Gourmand
- Tart of the day
- Nougat ice-cream
- Strawberry tart
- Chocolate melt
- Speculoos Tiramisu
- Fruit salad

Desserts from our local pastry shops....€11.50

- Tarte au Fromage Blanc - *Pâtisserie Hommel*
- Chocolate Sachertorte - *Pâtisserie Bourguignon*
- Paris-Metz - *Pâtisserie Fort*
- Pavlova - *Pâtisserie Atelier Bon*

Ice cream desserts

- Jameson €13.50
- Colonel..... €13.50
- Poire Belle-Hélène €11.50
- Jack €11.50



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Soft drinks

- Badoit 1L €6.00
- Badoit 0.5L €4.00
- San Pellegrino 1L €6.00
- San Pellegrino 0.5L €4.00
- Evian 1L €6.00
- Evian 0.5L €4.00
- Coca-Cola €4.00
- Coca-Cola Zero €4.00
- Lemonade €3.50
- Orangina €4.00
- Ice Tea €4.00
- Perrier €4.00
- Fruit juices (orange, apple, tomato, pineapple) €4.00
- Alcohol-free Heineken €4.00

Aperitifs

- Kir Royal €12.00
- Glass of Champagne €12.00
- Crémant Ginglinger-Fix €8.00
- Kir (white wine) €6.00
- Martini €6.00
- Suze €6.00
- Campari €6.00
- Americano €8.50
- Ricard €6.00
- Port €6.00
- Heineken €4.50
- Affligem beer €5.50
- “Picon” Beer €6.00
- Aperol Spritz €7.50

Organise your event at Aloyau!

or contact us:
03 87 37 33 72 / contact@laloyau.fr

Restaurant
l'aloyau

TRADITIONAL AND GASTRONOMIC RESTAURANT
3RD GENERATION BUTCHERS

3, rue de la Fontaine • 57000 Metz
Tel. 03 87 37 33 72 • Fax 03 87 76 24 30

BOUCHERIE AU VEAU D'OR

23, place du Quarteau • 57000 Metz
Tel.: 03 87 75 51 10

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