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Restaurant L'aloysau

GENUINE HOME-MADE CUISINE FOR OVER 30 YEARS



Restaurant *L'Alouau*

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

Enjoy your meal!

Starters

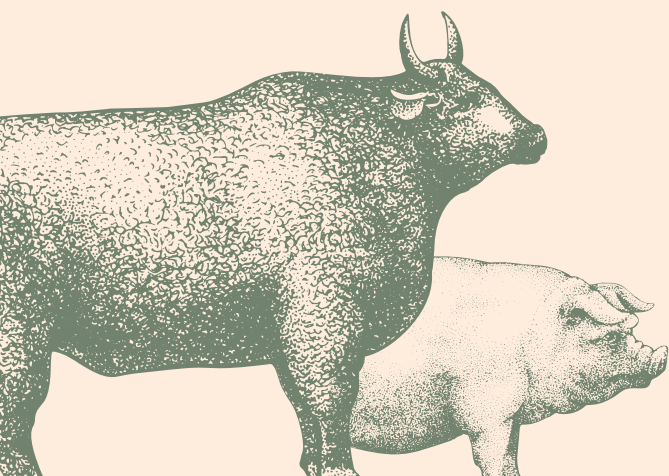
- Foie Gras €21.50
- “Lorrain” pâté €9.00
- Snails (1/2 dozen) €13.00
- Smoked salmon €17.50
- Foie Gras ravioles €16.50
- Scallops €16.00
- Oysters (1/2 dozen, “Fine de claire n°3”) €16.00
- Eggs mayonnaise €9.00
- Cold cuts platter “for 2” €18.00





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 Mirabelle sauce €18.50
- Calf brains €21.50
- Vol au vent €20.00
- ‘Veau d’Or’ Andouillette €20.00



Fish



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

Seasonal dishes



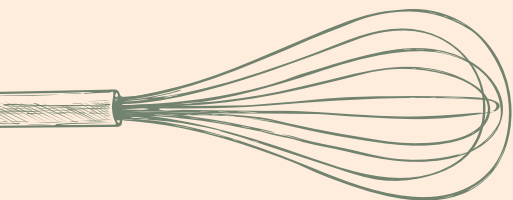
- Fillet Steak Carpaccio €26.00
- Traditional Steak tartar €20.50
- 'Italian-style' Steak tartar €20.50
- Chopped Fillet Steak tartar €26.00
- Steak Tataki €19.50
- "Cold-smoked" salmon in Yoghurt sauce €19.00
- Italian-style salad - "Tomato - Melon -
Cured ham - Mozzarella di Bufala" €17.00
- Finely sliced Parma Ham €17.00
- Cold cuts platter "for 2" €18.00



Platter of fine cheeses

from the Grand Cerf dairy €8.50



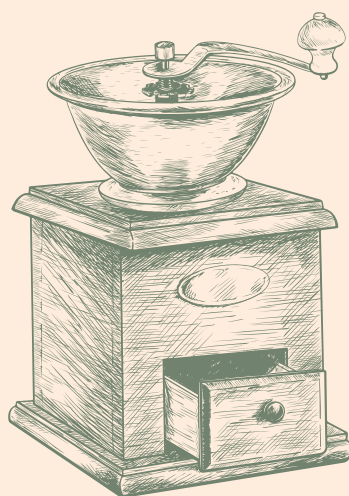
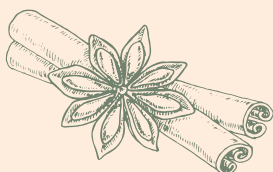


Home-made Desserts.....€9.00

- Crème brûlée
- Coffee and cakes
- Tart of the day
- Chocolate melt
- Fruit salad
- Red fruit Charlotte
- Strawberry soup

Desserts from our local pastry shops.....€9.90

- Fromage Blanc tart - *Pâtisserie Hommel*
- Sachertorte - *Pâtisserie Bourguignon*
- Paris-Metz - *Pâtisserie Fort*
- Pavlova - *Pâtisserie Atelier Bon*





Soft drinks

• Badoit 1L	€4.30
• Badoit 0.5L	€3.00
• San Pellegrino 1L	€4.20
• San Pellegrino 0.5L	€3.30
• Evian 1L	€4.20
• Evian 0.5L	€2.90
• Coca-Cola	€3.40
• Coca-Cola Zero	€3.40
• Lemonade	€2.00
• Orangina	€3.40
• Ice Tea	€3.40
• Perrier	€3.40
• Fruit juices (orange, apple, tomato, pineapple)	€3.00
• Alcohol-free Heineken	€3.50

Aperitifs

• Kir Royal	€10.00
• Crémant Ginglinger-Fix	€6.00
• Kir (white wine)	€4.00
• Martini	€4.00
• Suze	€4.00
• Campari	€4.80
• Americano	€7.20
• Ricard	€4.00
• Port	€3.70
• Heineken	€3.50
• Affligem beer	€4.00
• “Picon” Beer	€4.50
• Aperol Spritz	€7.50



Organise
your event
at Aloyau!



or contact us:

03 87 37 33 72 / contact@aloyau.fr

Restaurant
L'aloyau

TRADITIONAL AND GASTRONOMIC RESTAURANT
3RD GENERATION BUTCHERS

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BOUCHERIE AU VEAU D'OR

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