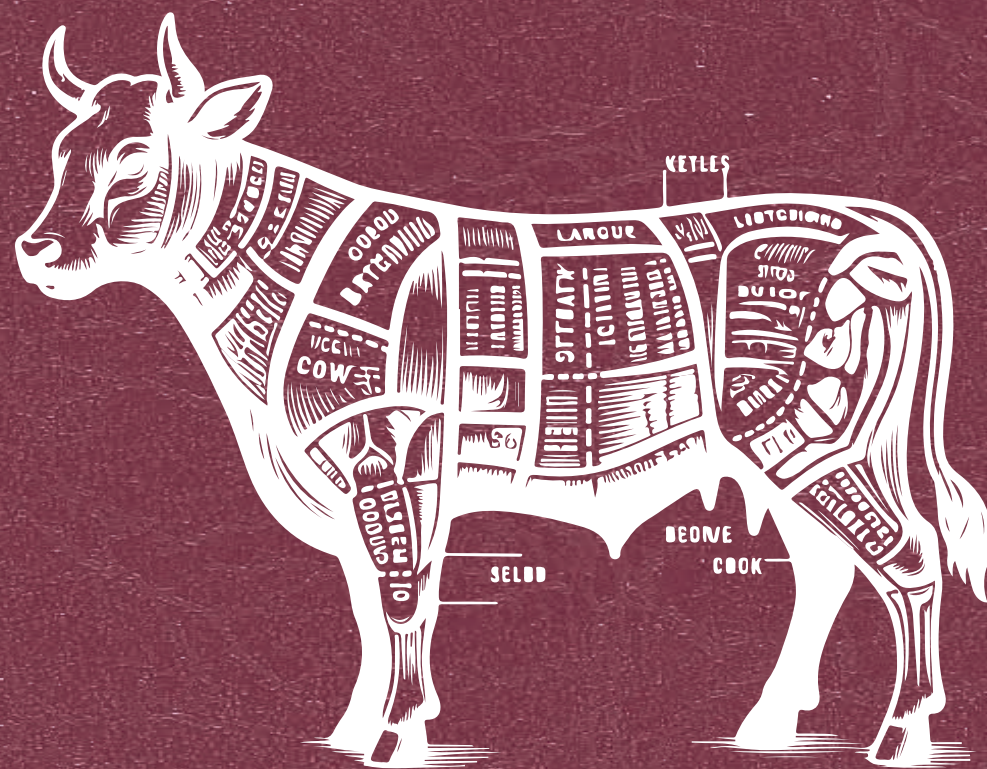




Starters

CREAM OF CHICKPEA SOUP,  cream and cornbread £15	CRAB CAKE, WITH SAUCE VIERGE AND SALICORNE, £18 cajun-spiced mayonnaise
STEAKHOUSE CAESAR SALAD £17 Romaine lettuce, Caesar dressing, crispy chicken fillets, garlic croutons and parmiggiano reggiano shavings	ROAST MARROWBONE, £18 fleur de sel and smoked pepper, toasted sourdough
PORTOBELLO MUSHROOM,  £16 vegetable confit with garlic plant-based cheese cubes with basil and olive oil	ANGUS BEEF CARPACCIO⁽¹⁾ £18 with pesto and smoked olive oil, parmigiano reggiano and rocket leaves

Main courses

CHAROLAIS BEEF BURGER £34 Bacon, pickled red onions, spicy cheddar, coleslaw, fried onion rings and cocktail sauce, served with fries	PLANT- BASED  MEATBALL STEW  £28 with broad beans, mushrooms
PRESERVED LEMON AND HONEY ROASTED SPRING CHICKEN, £32 chimichurri sauce served with one choice of side	TRAVERS DE PORC FUMÉ, £32 smoked barbecue sauce and baked potato stuffed with cheddar, cream and chives
« HAND-CUT » CHAROLAIS BEEF TARTARE £30 seasoned by our chef served with a choice of side	STEAKHOUSE XL CAESAR SALAD... £28 Romain salad, Caesar dressing, crispy chicken fillets, garlic croutons and parmigiano reggiano shavings
SALMON PENNE, £28 in a creamy parmigiano reggiano sauce	GRILLED KING PRAWNS, £38 sauce vierge and basmati rice
VEGETARIAN PENNE  £28 in a tomato and vegetable sauce	TUNA STEAK, £32 sweet and sour sauce with pink peppercorns and basmati rice

CHICAGO STEAKHOUSE

PREMIUM STEAK

HEREFORD L-BONE STEAK £39 (approx.350g), whisky and smoked pepper butter	FILET MIGNON £38 (approx.250g), smoked pepper sauce	ANGUS RIBEYE £44 (approx.400g), chimichurri sauce	CHUCK FLAP ANGUS £33 (approx.190g), smoked pepper sauce
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Accompanied by a side of your choice
Weights shown are approximatebefore cooking and may vary by 5%

To share 2 PEOPLE

FLANK STEAK £72 (approx.700g), shallot confit, brie sauce and smoked pepper sauce	ANGUS RIB OF BEEF £100 (approx.1,1 kg), brie sauce, smoked pepper sauce and chimichurri sauce	CHICAGO MIX GRILL £69 2 kings pawns, 2 smoked pork ribs, half poussin and 1 chef's choice of cut of beef with selection of sauces (chimichurri, barbecue, whisky and smoked pepper butter)
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Accompanied by two side of your choice
Weights shown are approximate before cooking and may vary by 5%

SIDE OF YOUR CHOICE :

Fries - or - baked potato stuffed with cheddar, cream and chives - or - pan-fried mushrooms in parsley and garlic or pan-fried mixed vegetables - or - rice

FRIES, cheddar sauce, bacon and onions..... **£8**

BLOODY Just flashed on the grill	RARE Well-seared, red inside	MEDIUM Meat pink inside, juicy on the outside	WELL DONE Completely cooked all the way through
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Desserts

VANILLA CREAM DESSERT, £12 praline centre and hazelnut wafer	BLUEBERRY CREAM CUP £14 Blueberry and orange compote, whipped cream and speculoos crumble
CHOCOLATE FUDGE CAKE⁽¹⁾ £15 Chocolate cake with custard	COFFEE AND MINI DESSERTS £13 Hot drink, profiterole with vanilla ice cream, blueberry and cream pastry, praline crèmeux biscuit
THE RAINBOW COUPE ORIGINAL £15 Is a Chicago classic dating back to 1926, a medley of scoops of strawberry, chocolate, vanilla, pistachio and orange sherbet ice cream smothered in chocolate sauce and whipped cream	PINEAPPLE CARPACCIO WITH SEASONAL FRUIT,⁽¹⁾ £12 and sweet spicy syrup
CHEESECAKE,⁽¹⁾ £15 salted caramel sauce and red berry coulis	JUMBO PROFITEROLE, £15 vanilla ice cream, whipped cream, hot chocolate sauce



CELEBRATE YOUR BIRTHDAY WITH US DON'T FORGET TO ORDER YOUR BIRTHDAY DESSERT BEFORE YOUR MEAL!	DESSERT FOR UP TO 2 PEOPLE £25 6 PEOPLE £45
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Meal Plans

JAZZ Menu

STARTER AND MAIN COURSE £42
(drink not included)

CHICAGO Menu

STARTER, MAIN COURSE AND DESSERT £50
(drink not included)

STARTERS

ANGUS BEEF CARPACCIO⁽¹⁾
with pesto and smoked oil, parmigiano reggiano shavings, rocket leaves and balsamic cream

STEAKHOUSE CAESAR SALAD
Romaine lettuce, Caesar dressing, crispy chicken fillets, garlic croutons and parmiggiano reggiano shavings

CREAM OF CHICKPEA SOUP   cream and cornbread

MAIN COURSES

ANGUS CHICK FLAP (approx.190g),
smoked pepper sauce, served with fries
PRESERVED LEMON AND HONEY ROASTED SPRING CHICKEN,
chimichurri sauce served with one choice of side

SALMON PENNE
in a creamy parmigiano reggiano sauce

SMOKED PORK RIBS,
smoked barbecue sauce and baked potato studded with cheddar, cream and chives

DESSERTS

VANILLA CREAM DESSERT,
praline centre and hazelnut wafer
PINEAPPLE CARPACCIO WITH SEASONAL FRUIT,⁽¹⁾
and sweet spicy syrup
CHOCOLATE FUDGE CAKE⁽¹⁾
chocolate cake with custard

KIDS Menu

Meal Plans

STARTER, MAIN COURSE, DESSERT AND DRINK **£25**
For children ages 3 to 11

 **LOLLIPOP** tomato tartare and popcorn

CHICAGO SALAD Potted salmon and quinoa with baby vegetable

CREAM OF CHICKPEA SOUP 

CHEESEBURGER STEAKHOUSE Hamburger, melted cheese and cocktail sauce served with French fries

BAKED SALMON, crushed tomatoes with French fries

CORNFLAKE CHICKEN FILLETS cocktail sauce with French fries

PENNE IN A TOMATO AND BASIL SAUCE 

EXOTIC FRUIT SALAD

VANILLA FROMAGE BLANC with chocolate flakes and honey

CHOCOLATE BROWNIE,⁽¹⁾ caramel sauce and whipped cream

VITTEL® 33 cl **OU MINUTE MAID ORANGE OR APPLE** 25 cl **OR MILK** 20 cl
other cold drink 25cl on request and replacing the product offered

DISNEY CHECK Menu

CHICAGO SALAD potted salmon and quinoa with baby vegetables	PENNE IN A TOMATO AND BASIL SAUCE 	EXOTIC FUIT SALAD	VITTEL® 33 cl
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DRINKS

Coca-Cola ORIGINAL, Coca-ColaSANS SUCRE, Coca-Cola Cherry 33 cl £5,5	50cl	100cl
Fanta Orange, Sprite 25 cl £5,5	Vittel® £4,5 £5,5	
FuzeTea Peach Black Tea 25 cl £5,5	S.Pellegrino® £4,8 £5,8	
Perrier® 33 cl £4,3		

WHITE WINES

AOP Sancerre - Château de Sancerre - Sauvignon blanc £27 £49	37,5cl	75cl
AOC Chablis - La Pierrelée - La Chablisienne £23 £43		

ROSÉ WINE

AOP Côtes de provence - Minuty - Prestige rosé £25 £36	50cl	75cl
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RED WINES

AOC Saint Emilion - Fortin Plaisance £24 £35	37,5cl	75cl
AOC Côtes du Rhône - Esprit rouge - Brotte £23 £32		

⁽¹⁾ defrosted product -  Vegetarian suggestion - Tax included
 This menu (without substitution) contains at least 2 portions of fruits and vegetables and is low in saturated fats.

Dear guests, a list of the allergens present in our dishes is available upon request with any of our Cast Members; please make a Cast Member aware of any allergies you may have