



Aperitif?

Sharing platter 19€

THE MALAKOFF APERITIF BOARD

*Go to our drink card to consult our
coktails with or without alcohol!*

Starters

**Homemade
cured salmon 18€**
with shallot and herb cream.

**Homemade
Southwestern foie gras. 19€**
with special fruit bread.

Malakoff 5€

**Marrow bone
and toast 12€**

Lunchtime

**Suggestion
of the moment 19€**

**Aberdeen Angus IGP
flank steak (4) 200 g .. 20€**
with home fries and green salad .

(4) Scotland.

Our Swiss specialities



Bordeaux

Malakoff 5€

**All-you-can-eat
Malakoff** 25€

With green salad.

The true SWISS FONDUE

NO! The fondue war will not happen.

Everyone is trying to take ownership of their origins and yet no one can really claim to have invented it.

But since the 19th century the fondue has become the national Swiss dish and in each region, each family, there is a "twist" or a particular variation...

At the Malakoff we prepare it with Gruyère & Vacherin Fribourgeois AOP and it's served with bread and steamed potatoes.

Dad, what is a Malakoff ?

The Malakoff comes from the canton of Vaud in Switzerland. This little fried cheese doughnut is to Vaud cuisine what tartiflette is to the Haute-Savoie: an institution.

Legend has it that soldiers from Vaud who took part in the capture of the fortress of Malakoff in 1855 in Sebastopol by Napoleon who invented recipe for this little doughnut. When they returned home, they decided to call it that in memory of their victory.

The Malakoff is hot, crispy on the outside and melting inside, the Malakoff is comforting and guilt-inducing at the same time... Malakoff is really good, try it!

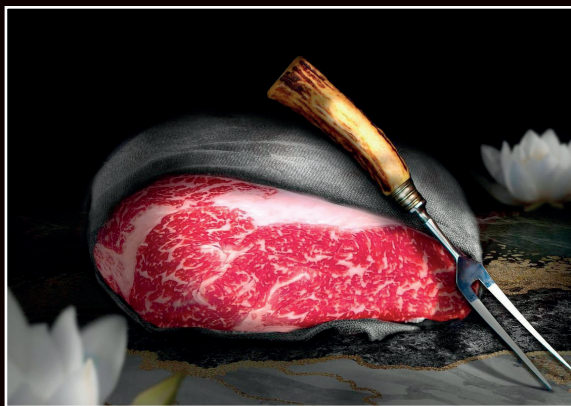
**Swiss half
and half fondue** 25€

Gruyère & Vacherin Fribourgeois AOP.
Served with green salad, bread and steamed potatoes.

With dried meat or charcuterie 30€



Our **Hot!** exceptional meats



All our meat comes from the butcher's shop METZGER in Rungis, butchers from father to son since 1930. Our careful selection will allow you to be initiated to the art of meat and taste.

The boss's advice:

A good meat is best enjoyed with a nice bottle and a good homemade sauce!

Chimichurri/BQQ/Béarnaise or chef's sauce

The heart of Rump steak Wagyu 8+ (1) 200 gr **41€**

Black Angus Mitre (2) 300 gr **41€**

Secreto de Pata Negra (3) 300 gr **38€**

Tenderloin ABERDEEN Angus IGP (4) 250 gr **39€**

The fish of the moment « à la plancha » **38€**

All our dishes are served with homemade fries, green salad, vegetables and a choice of homemade sauce (chimichurri, BQQ, béarnaise).

For gourmets

Foie gras or marrow bone ?

We can work something out, give me Five . **+5€**

Chef's sauce **+4€**

Kids

Fish & Chips **12€**
with green salad, fries and vegetables.

Steak Wagyu 8+ (1) 80 gr .. **17€**
with green salad, fries and vegetables.

+ choose your red, green syrup or your Icetea and a ice water.

(1) Australia, (2) USA, (3) Spain, (4) Scotland.

Our Desserts

**Our brioche perdue with
salted butter caramel ... 11€**

With scoop of vanilla ice cream.

Chocolate moelleux 10€

With scoop of vanilla ice cream.

**The unmissable :
Double meringue with
Gruyère cream and
fresh fruit 11€**

Alcohol sorbet 11€

With pear, raspberry, apricot eau de vie or lemon
liquor.

**Pots of artisanal ice cream
"les Belles Glaces" 6€**

Strawberry sorbet or caramel, chocolate Tanzania,
Bourbon vanilla ice cream.

Dessert of the moment 10€

**and to make
slide it all in...**

Digeo ?

× Cognac Hennessy 4cl... 7€

× Armagnac 4cl 9€

× Superior Rum 4cl..... 14€

× Superior Whisky 4cl.. 14€

× Eau de vie 4cl..... 6€

Pear, raspberry, apricot.

× Genépi 4cl..... 5€

× Chartreuse 4cl..... 7€

Green or yellow..

× Get, Bailey's, Malibu 4cl 6€

× Limoncello 4cl..... 5€

× Amaretto 4cl 5€

WINE'S

ROSÉ 75cl

Domaine de l'Olivette

Bandol42€

Belle Emilie les chartreux

Languedoc28€

WHITE 75cl

Fendant "Les Bans"

Gérald Besse, Switzerland 53€

Chasselas Terroir d'altitude

Vignes de paradis, Haute-Savoie41€

Roussette "La Rouquine"

Domaine de la brune, Savoie35€

Petit Chablis

l'Enclos Bouchard Bio

Bourgogne48€

Chardonnay Domaine Romarion

Pays D'Oc32€

Uby n°4

Côtes de Gascogne31€

Pouilly fumé Laloué

Loire49€

Savennières "Fides" Morgat

Loire99€

Verdejo 18/19 Menade

Espagne33€

White Mondeuse

Avalanche Trosset, Savoie49€

RED 75cl

Red Mondeuse

Avalanche Trosset, Savoie, 201944€

Hermas

Domaine de l'Hermas

Côteaux du Larzac, 202049€

Vacqueras Ondine Bio

Vallée du Rhône, 201939€

Côte Rotie Bonnefond

Vallée du Rhône, 202088€

Domaine de l'Agramante

Vallée du Rhône, 202131€

Le loup dans la bergerie

Languedoc, 202129€

Malbec Mas del perie

Cahors, 202037€

Gamay Dupasquier

Haute-Savoie, 201837€

Les pieds dans le sable

Landes, 202141€

WINE'S

LA CAVE DU PATRON

Bordeaux RED WINE 75cl

PESSAC LEOGNAN

Château Brown, 2018.....74€

Château Malartic Lagravière, 201898€

MARGAUX

Brio de Cantenac Brown, 201669€

Château Ferrière, 2016.....92€

SAINT-JULIEN

Réserve de Leoville Barton, 201559€

Langoa Barton , 2012.....96€

Château Leoville Barton, 2002209€

PAUILLAC

Réserve de la Comtesse, 201897€

SAINT-ESTEPHE

Château Meney, 201874€

Les Pagodes de Cos, 201899€

HAUT MÉDOC

Demoiselle de Sociando Mallet, 201654€

Château Sociando Mallet, 201289€

SAINT-EMILION

Château Berliquet, 2013.....64€

Le Dragon de Quintus, 201679€

Virginie de Valandraud, 2018.....99€

Foreign RED WINE 75cl

Pinot noir Calvaire

Gérald Besse, Switzerland, 201964€

Barolo Mauro Molino

Italy, 201769€

Alion ribera del duero vega

Spain, 2017159€

Psi ribera del duero pingus

Spain, 201889€

Whistling duck "Shiraz"

Australlia, 2019.....38€

Le Volte dell'Ornellaia

Italy Toscane, 2020.....69€

Glass 12,5cl

ROSÉ WINE

Belle Emilie les chartreux .5,5€

WHITE WINE

Chardonnay Romarion ...5,5€

Uby n°4 Côtes de Gascogne..5,5€

Chasselas Héritage

Haute-Savoie.....6€

RED WINE

L'agramante Côte du Rhône ..6€

Malbec Mas del Perie7€

Gamay Dupasquier7€

ARE YOU INTERESTED ? We can talk about it !