

La
RUCHE
— STEAK & RIBS —

MENU

APPETIZER

Truffle Burrata	14
Beef Carpaccio	16
Wagyu Beef Carpaccio	20
Beef Carpaccio with Burrata	20
Wagyu Beef Croquette	19
Homemade Shrimp Croquette	17
Homemade Cheese Croquette	15
Duo of Homemade Croquette	16

STREET FOOD

Yakitori 4 Chicken Skewers glazed with Teriyaki Sauce	15
Duo of tacos Duo of Tacos with Shredded Beef	15
Trio of Wagyu burgers	25
Chicken Salad Gourmet Salad with Chicken Supreme	18
Warm goat cheese salad Gourmet Salad with Warm Goat Cheese	17,5
Vegetarian Salad Gourmet Salad with Seasonal Vegetables	17,5

EXQUISITE SELECTION OF MEATS

Beef brisket 300 Gr Finely Sliced Simmental Beef Brisket, generously marbled and delicately smoked for 8 hours.	24
Black Angus Ribeye Steak 300g Thick-Cut Prime Section from the Central Back, distinguished by its delicate marbling	30
Black Angus Sirloin Steak 300g Noble cut from the heart of the back	26
Simmental Beef Bone Ribeye Steak 500g Sourced from the First Rib, offering a perfect harmony of tender meat and refined marbling	40
Tenderloin Steak New-Zealand 250g A Lean, Exquisitely Tender Cut distinguished by its melt-in-the-mouth texture	35
Black Angus T-Bone Steak 500g T-Bone Cut, with Tenderloin on one side and Sirloin on the other	40
Black Angus Beef Tagliata Grilled Filet, delicately sliced and finished with Parmesan shavings and a drizzle of Truffle Oil	35
Lamb Crown Prime cut of lamb	35
Chicken Filet Chicken Filet served with season vegetables and guacamole	28
Hot & Spicy Barbecue Lamb Shank Lamb shank, Hot & Spicy Barbecue	28
Honey Barbecue Lamb Shank Lamb shank, covered in caramelised Honey sauce	28
Carbonnade Flemish Beef Stew prepared without Alcohol.	24
Black Angus Tomahawk +-1,2kg For 2 people	100

DRY-AGED MEATS 300G

Australian Wagyu Picanha, Grade 8-9+	70€
Australian Wagyu Sirloin, Grade 8-9+	112.5€
Australian Wagyu Ribeye, Grade 8-9+	112.5€
Spanish Galician Beef Ribeye	48€
Uruguayan Black Angus Ribeye	48€
U.S. Black Angus Ribeye	60€
New Zealand Black Angus Ribeye	60€
Australian Black Angus Ribeye	60€

BEEF RIBS

Hot & Spicy Barbecue	29,5
Honey & Barbecue	29,5
Nature Spareribs	29

BURGERS

The Wagyu Burger 150g of 100% Wagyu Beef paired with 9-Month Aged Cheddar, accompanied by finely shredded Iceberg Lettuce, Caramelized Onions, a Tomato Confit, and finished with the Chef's Signature Sauce.	25
The Galice Burger 200g of Spanish Galician Beef with 9-Month Aged Cheddar, complemented by finely shredded Iceberg Lettuce, Caramelized Onions, a Tomato Confit, and finished with the Chef's Signature Sauce	25

SIDES

OUR HOMEMADE FRIES

- Classique 5
- Parmessan 7
- Sweet potato 6
- Cheddar & Bacon 7

OUR HOMAMADE MASHED POTATOUS

- Classique 5
- Truffle 8

OUR VEGETABLES

- Seasonal Vegetables 6
- Green salad 3
- Baby potatous with Thyme 4

SAUCES

- Three-Pepper
- Béarnaise
- Archiduc
- Entrecôte
- Creamy Truffle

- Homemade Mayonnaise
- Truffle Mayonnaise
- Pesto Mayonnaise
- Heinz Tomato Ketchup

SOFTS

Coca-Cola	4
Coca- Zero	4
Fanta	4
Sprite	4
Sparkling Iced Tea	4
Peach Iced Tea	4
Schweppes Agrumes	4
Schweppes Tonic	4
Oasis Tropical	4
Ginger Ale	5
Bru Still 1/2L	6
Bru Sparkling 1/2L	6

HOT BEVERAGES

Coffee (Selection of Nespresso Coffees)	4
Espresso	4
Ristretto	4
Cappuccino	5
Latté machiatto	5
Iced latté	6
Kusmi Tea	6

MOCKTAILS

Sunchine	10
Watermelon, Lime, Passion Fruit, Strawberry	
Cucumber Party	10
Passion Fruit, Lime, Cucumber, Mint, Ginger	
Mojito Passion	10
Mint, Lemon, Passion Fruit, Strawberry, Crushed Ice, Sparkling Water	
Strawberry Violette	10
Violet & Strawberry	
Mango Crush	10
Mango, Fresh Lemon & Ginger	
Litcheezee	10
Lychee, Fresh Lemon & Strawberry	

DESSERTS

Churros Crunchy	8
Crème Brûlée	9
Brussels-Style Tiramisu	11
French Toast Brioche	11
Served with a scoop of vanilla ice cream	
Homemade Chocolate Fondant	11
Served with a scoop of vanilla ice cream	
Pistachio Puff Pastry	13
Puff pastry with pistachio pieces, filled with vanilla ice cream	