CAÏUS
RESTAURANT

EXCEPTIONAL MEAT SELECTION

Beef

Simmental beef rib *Germany* ..... 220 € / piece

Aged 3 weeks · **Piece** ± 1.2 kg

Born in the Simme valley, in the heart of the Bernese Oberland, the Simmental became the Fleckvieh in Germany, Bavaria's great red-and-white spotted breed. Raised on pasture in the Pre-Alps meadows, it yields finely marbled meat with a frank, round flavour, which three weeks of ageing make tender and delicately nutty.

Galician beef rib *Spain* ..... 230 € / piece

Aged 3 weeks · **Piece** ± 1 to 1.1 kg

In the far northwest of Spain, facing the Atlantic, Galicia is a green, rainy land of lush pastures. Prized by connoisseurs for its meats of character, it yields a deep-red rib with golden fat, whose ageing concentrates powerful aromas of butter and undergrowth.

Venison

Venison chop *Sologne* ..... 75 € / piece

Estate Domaine de la Gremuse, Bissonnet family · **Piece** ± 300 g

You won't find this chop anywhere else. It comes from the Domaine de la Gremuse in Sologne, owned by the Bissonnet family: Julien, our butcher, hunts there himself. The deer live free among forests, heathland and ponds, feeding on acorns, chestnuts and young shoots. A lean, dark-red meat, fine and delicately gamey.

Unique pieces, subject to availability · weights indicative, pre-cooking