

The background features a light cream color with several decorative elements. In the top right, a branch with pink flowers and blue-green leaves extends across the frame. In the bottom left, another similar branch is visible. On the right side, a detailed illustration of a colorful bird, possibly a Himalayan monal pheasant, is perched on a branch. The bird has a green head, a red and orange patterned neck, and green and blue feathers. A simple gold outline of a leaf is in the top left, and a gold crosshair is in the bottom center.

MOOM

RESTAURANT

ENGLISH MENU

STARTERS

Homemade foie gras infused with Layon wine, 14
fig jam *sulphites, gluten, milk*

Duck gizzard salad, croutons, tomatoes, honey & 10
goat's cheese toast on gingerbread
gluten, milk, mustard, sulphites, tree nuts, soy

 **Perfect egg**, tartufata cream, toasted bread 10
soldiers, truffle-infused ham, truffle oil
celery, gluten, milk, eggs

 **XXL mozzarella stick**, BBQ sauce, smoked 10
mayonnaise
milk, eggs, gluten, soy, mustard, sulphites

Buckwheat blinis, guacamole, gravlax salmon, 13
pickled red onions, dill cream cheese, beetroot
hummus
eggs, fish, sulphites, sesame, milk

SALADS

Périgourdine : salad, tomatoes, duck gizzards, 20
croutons, smoked duck breast, duck foie gras club
sandwich, honey & goat's cheese toast on
gingerbread
gluten, milk, sulphites, soy, mustard

 **Brutus** : romaine lettuce, fried chicken, devilled 19
eggs, Parmesan, croutons, Caesar dressing
œuf, gluten, milk, mustard, fish, sulphites

Salmon : romaine lettuce, sun-dried tomatoes, 19
gravlax salmon, beetroot, citrus fruits, guacamole
fish, sesame, gluten, soy, sulphites, mustard

Poké bowl : sushi rice, radishes, avocado, tuna 19
tataki, mango, chicken gyoza, cashew nuts
 Vegetarian option available: falafel and vegetable
gyoza
tree nuts, gluten, fish, sesame, soy, sulphites

Buddha bowl : quinoa, roasted chickpeas, roasted
sweet potatoes, avocado, pickled red cabbage,
pineapple, vegetarian gyoza, gravlax salmon,
lemon vinaigrette, plant-based chive cream

 Vegetarian option available with falafel
peanuts, gluten, fish, celery, sulphites

MAIN COURSES

Classic Beef Tartare : onions, pickles, capers, 19
mustard, ketchup – choice of side
mustard, eggs, sulphites

Thai Beef Tartare : ketchup, mustard, soy sauce, 20
crispy fried onions, ginger, peanuts, coriander,
sesame, onions – choice of side
mustard, sulphites, eggs, soy, gluten, arachide, sesame

Grilled sirloin steak, fries, choice of sauce 25

Duck confit Parmentier with sweet potato, morel 23
mushroom sauce
gluten, milk, sulphites

 **Grilled veal shoulder à la Orloff**, poultry jus 24
reduction, forestière-style risetti
gluten, milk, sulphites

 **Classic Cordon Bleu**, butternut squash 22
mousseline, poultry jus reduction
gluten, milk, eggs, sulphites

Glazed cod loin, crispy sushi rice, grilled king 25
oyster mushrooms, dashi jus reduction
molluscs, fish, sulphites, soy, sesame

Garlic sautéed prawns and panko prawns 23
coconut milk, lemon, stir-fried vegetables, rice
noodles, coriander
gluten, eggs, sulphites, crustacean, sesame, soy

 **Grilled octopus tentacle**, roasted carrot 23
hummus, black garlic cream, roasted chickpeas,
roasted carrot
arachide, milk, mollusque, sesame, sulphites

 **Rigatoni with tartufata sauce**, truffle-infused 20
ham, burrata, truffle oil
gluten, milk

 **Shakshuka**, feta and toasted garlic cheese wrap 21
gluten, milk, eggs, sulphites

CHOICE OF SIDE (additional side 4€)
Fries, stir-fried vegetables, sweet potato fries

SAUCES (extra sauce 1€)
Ketchup (sulphites), mustard (mustard, sulphites), mayonnaise (mustard, egg, sulphites),
pepper (milk, gluten, sulphites), roquefort (milk, gluten), chive cream (milk, celery, sulphites),
béarnaise (sulphites, milk, egg), BBQ, curry (egg, mustard)

BURGERS & CO

Served with fries | 1,50€ extra to upgrade to sweet potato fries

 **Veggie** : fried breaded Saint-Marcellin cheese, vegetarian bacon, romaine lettuce, pickles, burger sauce
gluten, milk, mustard, eggs, sesame, sulphites, soy

 **Quesadilla** : tortilla, 24-hour braised beef with a hint of spice, Cheddar, served with the meat's cooking juices for dipping
gluten, milk, sesame, sulphites

 **Chicken Caesar** : parmesan, romaine lettuce, Caesar dressing, bacon, breaded & fried chicken
gluten, milk, mustard, eggs, sulphites

Smash burger : smashed beef patty, Cheddar, pickles, crispy fried onions, BBQ sauce
gluten, milk, mustard, eggs, soy, sulphites

PIZZAS

 **Margherita** : tomato sauce, mozzarella, basil, tomatoes
celery, gluten, milk

 **Reine** : tomato sauce, mozzarella, mushrooms, Kalamata olives, ham
celery, gluten, milk

 **Quatre fromages** : provola, Taleggio, Gorgonzola, mozzarella, honey, walnuts, truffle oil
tree nuts, gluten, milk

 **Carbonara** : cream base, mozzarella, guanciale, red onions, Parmesan, egg
celery, gluten, milk, eggs

 **Angevine** : cream base, mozzarella, goat's cheese, rillauds, honey, rocket, red onions
celery, gluten, milk

Gourmande : tomato sauce, mozzarella, duck gizzards, smoked duck breast, red onions, potatoes, foie gras
celery, gluten, milk, sulphites

 **Parma** : tomato sauce, mozzarella, rocket, mozzarella di bufala, tomatoes, pesto, Parmesan, Parma ham
celery, tree nuts, gluten, milk

 **Burrata** : cream base, mozzarella, rocket, pesto, Parmesan, burrata, Parma ham
celery, tree nuts, gluten, milk

 **Tartufo** : tartufata cream base, mozzarella, mushrooms, burrata, truffle oil
gluten, milk

 **Greek** : cream base, kebab meat, red onions, feta, Kalamata olives, kebab sauce
celery, gluten, milk

Gravlax : cream base, mozzarella, gravlax salmon, red onions, Kalamata olives, rocket salad
celery, gluten, milk, fish

Want to see what your dish will look like?

We've thought of everything!

moom-restaurant.fr/la-carte

Doggy bag : 0,30 €

 vegetarian dish

 Chef's choice

 contains pork



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DESSERTS

*made with VALRHONA chocolate

MooMroles : Bordeaux-style cannelés, vanilla 9
ice cream, homemade chocolate sauce*
gluten, milk, eggs, soy, sulphites

Chocolate mousse*, chocolate crumble, 8
roasted hazelnut praline
milk, eggs

French toast-style brioche, whipped cream, 9
caramel and vanilla ice cream gluten
gluten, milk, eggs

♥ **Bourbon vanilla rice**, salted butter caramel 8
and popcorn
milk

Flambéed vanilla crème brûlée with 8
Cointreau
milk, eggs

Tarte Tatin-style Pavlova 9
milk, eggs, gluten, sulphites

Cheese platter 9
tree nuts, milk

Gourmet coffee: brioche, vanilla 10
crème brûlée, Tarte Tatin-style
Pavlova, rice pudding, chocolate
mousse*
gluten, milk, eggs

ICE CREAM

8

Dinguerie : 1 scoop caramel, 1 scoop white chocolate,
1 scoop speculoos, whipped cream, caramel sauce,
speculoos crumbles *gluten, milk, soy, egg*

Dame blanche : 3 scoops vanilla, chocolate sauce,
whipped cream *milk, soy*

Liégeoise : 2 scoops with sauce (coffee *milk* or chocolate *milk*,
soy or caramel *milk*) and 1 scoop vanilla, whipped cream *milk*

Banana split : 1 scoop vanilla, 1 scoop strawberry,
1 scoop chocolate, banana, whipped cream,
chocolate sauce
milk, soy

Alcoholic Sundae : (+ 1 € supplement)
Ask our team for available flavors (*sulphites*)

OUR PARFUMS :

vanille *milk*, chocolat noir *milk, soy*, chocolat blanc *milk, egg*,
café *milk*, menthe chocolat *milk, soy*, coco *milk*, caramel *milk*,
spéculoos *milk, gluten*, lime, strawberry, mango,
blackcurrant

○
1 scoop
3 €

○○
2 scoops
5 €

○○○
3 scoops
7 €

🌀
whipped cream
supplement
1,20 €

♥ Chef's choice

♥ Chef's choice
🐷 contains pork

🌱 vegetarian dish

CHEF'S MENU

Starter + Main or Main + Dessert 28 €
Starter + Main + Dessert 35 €

Homemade foie gras infused with Layon wine, fig jam (3€ extra)

🐷 **Perfect egg**, tartufata cream, toasted bread soldiers, truffle-infused ham, truffle oil

🌱 **XXL mozzarella stick**, BBQ sauce, smoked mayonnaise

Duck gizzard salad, croutons, tomatoes, honey & goat's cheese toast on gingerbread

🌱 **Poké bowl** : sushi rice, radishes, avocado, tuna tataki, mango, chicken gyoza, cashew nuts
(Vegetarian option available: falafel and vegetable gyoza)

🐷 **Chicken Caesar** : parmesan, romaine lettuce, Caesar dressing, bacon, breaded & fried chicken

Garlic sautéed prawns and panko prawns
coconut milk, lemon, stir-fried vegetables, rice noodles, coriander

Duck confit Parmentier with sweet potato, morel mushroom sauce

3 cheeses platter

Chocolate mousse, chocolate crumble, roasted hazelnut praline

Tarte Tatin-style Pavlova

Dinguerie : 1 scoop caramel, 1 scoop white chocolate, 1 scoop speculoos, whipped cream, caramel sauce, speculoos crumbles

KIDS' MENU

(up to 10 years old)

12 €

Flavored syrup with water
Diabolo (syrup with lemonade)

Ground beef steak

🐷 White ham

Cheese burger
gluten, milk

Served
with fries

🐷 Ham and cheese pizza
celery, gluten, milk

Three cheese pizza
celery, gluten, milk

Child ice cream milk

Brioche French toast
style with NUTELLA®
tree nuts, gluten, milk, egg, soy

FORMULA OF THE DAY

on the chalkboard

Only at noon

Main courses
14 €

**Main courses +
dessert**
16 €

**One drink* + main
course + gourmet
coffee of the day**
19,90€

*valid on drinks
marked by



SILVER PACKAGE

27 €

Choose one main dish from
our salads, pizzas, or burgers



+
2 games of bowling
or laser tag



Valid evenings from Tuesday to Thursday



02 41 73 05 05



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ZAC De l'Hoirie,
14 Av. Paul Prosper Guilhem,
49070 Beaucoz  

moom-restaurant.fr



Prices include VAT (  ) – Service included

Excessive alcohol consumption is dangerous to your health

Known allergens are listed on our menu. If you have any other allergies, please speak to a member of our team.

Accepted payment methods: cash, credit/debit cards, restaurant vouchers, Conecs restaurant cards