

LOMBEM

Lombem **Adjective** : Means good in butcher's slang
The best products, housemade & cooked on the grill



TO START — TO SHARE

Roasted beetroot houmous, hazelnut oil	7
<i>Lin seeds crackers</i>	
Garlic 'brioche' bread	6
<i>Cooked on the grill</i>	
Melted cheese cocotte	9.5
<i>Provoletta & Chimichurri</i>	

Angus beef rillettes, pickles	8.5
<i>Direct from the farm, near Paris</i>	
Delicatessen board small large	12 18
<i>Porks from south west of France, direct from the producer</i>	

GRILLED SPECIALS

BEEFY

Vercingetorix salad	16
<i>Mixed salads, grilled french poultry & corn on the cob</i>	
Lombem burger <i>Simple / Double</i>	17 23
<i>French beef, mimolette, house smoked lard, pickles & BBQ sauce</i>	
Pork loin, BBQ sauce, side of your choice	17
<i>Pork from south west of France</i>	

VEGGIE

Grilled avocado salad	15
<i>Mixed salads, grilled avocado, pomegranate, radish & cherry tomatoes</i>	
Veggie burger	16
<i>Portobello mushroom, tomato, salad, crispy onion</i>	

ALL MEAT IS CUT IN HOUSE AND
GRILLED ON OUR GIANT BBQ!



THE MEAT CUTS

Served with the sauce and the side of your choice

Flank steak (180g)

19

Meat from France, from Burgundy or Limousin

Hand cut tartare (170g)

17

*Meat from France, from Burgundy
chimichurri seasoning*

CHOOSE YOUR SIDE

*Homemade fries, Gratin dauphinois with mushrooms,
Sweet potato puree, Sucrine salad with creamy dressing*

Rump Steak (180g)

23

Meat from France, from Burgundy or Limousin

Beef Rib

*Selection of meat breeds - price on chalkboard
Rib Steak - 300 à 500g - for 1
or Prime Rib - 900g à 1,2kg - for 2*

CHOOSE YOUR SAUCE

*Chimichurri, Garlic butter,
Béarnaise, BBQ*

Extra side 4€ - Extra Sauce 1€



LUNCH MENU

From Monday to Friday, excluding Bank holidays

MAIN COURSE - EXPRESSO 16€

**MAIN COURSES : Handcut beef tartar, fries, salad
or Grilled avocado salad or Dish of the day***

+ STARTER of the day +4€

+ DESSERT of the day +4€

KIDS MENU 12€

BEEF STEAK & FRIES

CHOCOLATE MOUSSE OR SCOOP OF ICE CREAM+ DRINK

DESSERTS

Apple tatin, milk foam

8

Upside down

Grilled brioche, cottage cheese, dulce de leche

8

Cooked on the grill

Chocolate mousse in a jar

6.5

Mamie T recipe, It's huge!

The Colonel cousin

9

Peach sorbet, french artisanal peach liquor : Rinquiquin

Net prices in Euros

WINE LIST

RED	[15CL]	[25CL]	[75CL]
(IGP Pays d'Oc) Glouglou, Cyril Henriques <i>Glouglou, what else</i>	5	8	23
(AOC Bordeaux) Château Tour le Pin <i>Classical and chic</i>			26
(AOC Côtes du Rhône) Santa Duc, Les Vieilles Vignes, Yves Gras <i>Old vines make the best wines</i>			30
(AOC Brouilly) Château des Tours <i>Gamay forever</i>	7.5	12	34
(AOC Languedoc) Villa Symposia, L'Équilibre , ORGANIC <i>Shiraz, Carignan & Grenache, well balanced</i>			38
(IGP Comté Tolosan) Syrah, Domaine de Ribonnet , ORGANIC <i>Just fruity and a little bit spicy</i>	8.5	14	38
(AOC Anjou) Somnambule, Le Fief Noir , ORGANIC <i>Daydream in a bottle</i>	9.5	15	42
(AOC Crozes Hermitage) David Reynaud , ORGANIC <i>A key player from Crozes AOC</i>			46
(AOC Bourgogne) Pinot Noir, Olivier Guyot <i>Light with great delicacy</i>			54
(AOC Morgon) Jean Foillard <i>One of the superstars of Beaujolais region, a very nature wine</i>			55
(AOC Côtes-du-Roussillon-Villages) Vieilles vignes, Domaine du Clos des Fées <i>Mature and spicy tannins, perfect with Prime Rib</i>			65
(AOC Pomerol) Le Carillon de Rouget, 2nd vin du Château Rouget <i>Roundness and Voluptuousness</i>			75
(AOC Margaux) Blason d'Issan <i>Fine, soft and charming, like his big brother</i>			88
(AOC Pommard) Pascal Prunier Bonheur <i>Pure happiness from Burgundy</i>			95

WHITE	[15CL]	[25CL]	[75CL]
(IGP Pays d'Oc) Glouglou, Cyril Henriques <i>Sharp and fresh</i>	4.5	7	20
(Vin de France du Rhône) Liberty'Nages, Château de Nages , ORGANIC <i>Great minerality</i>	6.5	10.5	29
(AOC Chablis) Domaine George <i>Typical Chardonnay from a small winery in Courgis</i>			42

ROSÉ	[15CL]	[25CL]	[75CL]
(AOP Côtes de Provence) Château La Tour L'évêque ORGANIC <i>Pleasant, whatever the season</i>	7.5	12	34

BUBBLES & SWEET	[15CL]	[25CL]	[75CL]
(Champagne) Henri Giraud Esprit Nature Brut <i>One of the oldest Domains of Champagne</i>			79
(Blanc Moelleux - IGP des Cévennes) Tendre Viognier <i>Slightly sweet, with candied fruit notes</i>	5.5	9	25

BEVERAGES

Coca Cola, Coca Cola Zéro [33cℓ]	4.5
Lemonaid, Charitea green / maté ORGANIC [33cℓ].....	4.5
Fever tree [20cℓ]	4.5
<i>Tonic / Ginger Ale / Ginger Beer</i>	
Fruit Juices [25cℓ]	4.5
<i>Orange / Apricot / Apple / Tomato</i>	
Filtered Water [75cℓ] (Sparkling)	3
Mineral Water Evian, Badoit [75cℓ]	7
Oh My Tea ORGANIC	4.5
<i>Green Sencha or Mint / Black Earl Grey or Chai</i>	
Herbal Tea ORGANIC	4.5
<i>Digestive / Energy</i>	
ORGANIC Coffee <i>Expresso, American, W. milk, Decaf</i>	2.6
ORGANIC Coffee <i>Double, Cappuccino</i>	4.9
<i>un petit laféques!</i>	

DRINKS — BEERS

Deck & Donohue beers [33cℓ] (PARIS)	7
<i>Blond / I.P.A</i>	
Pastis Henri Bardouin [3cℓ] (PROVENCE)	4
Rinquiquin [4cℓ] (PROVENCE) ..	4
Fleur de Cognac Montfauud [4cℓ] (CHARENTE)	6
Gin Osmoz [4cℓ] (CHARENTE)	6
Gin Lord of Barbès [4cℓ] (PARIS)	14
Vodka Fair [4cℓ] (FRANCE) ..	6
Vodka Guillotine Héritage Ambrée [4cℓ] (FRANCE) ..	14
Whisky Bellevoye [4cℓ] (CHARENTE) ..	7
Whisky Fin de Partie, B. Kuentz [4cℓ] (VOSGES) ..	16
Cognac VSOP Montfauud [4cℓ] (CHARENTE)	9
Rhum Clément XO [4cℓ] (MARTINIQUE)	14

+3€ with a bottled soft drink



Discover our speakeasy downstairs
and our cosy room upstairs
Net prices in Euros