

LE WYNER STEAKHOUSE & GRILLE

RAVIOLES OF THE MOMENT 13€

Discover everyday the suggestion of the chef [depending on his mood].

STARTERS



SMALL



BIG

THE CEASAR PALACE

Salad, Croutons, Parmesan, Grilled Chicken, Cashew, Caesar Sauce

7€

13€

THE VEGETABLE

Vegetable Soup of the Moment

7€

THE MAGURO

Red Tuna Tartar, Sesame Oil, Yuzu Vinegar, Ginger and Sesame Seeds

9€

THE ALASKAN

Salmon Gravlax, Salad

8€

POKE BOWLS

THE FARMER

Chicken Flavored With Sweet Spices, Tomatoes, Red Onions, Carrots, Red Cabbage, Salad, Broccoli, Ebli

13€

THE ALOHA

Shrimp, Pineapple, Avocado, Cucumber, Chinese Cabbage, Mango, Beans, Round Radish, Quinoa

14€

THE NORWAY

Marinated Salmon, Celery, Carrots, Red Cabbage, Gourmet Peas, Salad And Fragrant Rice

15€

CHILD'S MENU

With One Ice Cream Ball Offered

THE BABY BURGER

Chopped Steak, Cheese, French Fries

10€

THE CHICKEN

Chicken Breast Fillet, Fries

10€

BURGERS & HOT DOG

Each of our burgers is served with a corn on the cob and the garnish of your choice

EXTRA DISH GARNISHING: 4€



SIMPLE



DOUBLE

THE ORIGINAL HOT DOG

Frankfurter Sausage, Onions, Cheddar

12€

WYNER BURGER

Chopped Steak, Tomatoes, Bacon, Salad, Cheddar, Bacon Cream, Pickles, Homemade Burger Braided Bread

16€

23€

THE BISON

Chopped Bison Steak, Salad, Tomatoes, Red Onions, Old Cheddar, Mustard Dressing And Thyme

19€

THE 'ASIAT'

Chopped Steak, Salad, Tomatoes, Carrots, Soy, Red Onions, Peppers, Cheddar, Sweet And Sour Dressing

16€

23€

THE NORMAN

Chopped Steak, Salad, Tomatoes, White Onions, Golden Apples, Camembert, Calvados Dressing

16€

23€

THE CHICKEN

Marinated Chicken Fillet, Salad, Tomatoes, Red Onions, Barbecue Sauce

16€

23€

MEATS

Each of our meats is served with a side dishes:
 French Fries - Grenaille Potatoes - Baked Potatoes - Spinach with cream
 Mashed vegetables of the moment.

EXTRA SIDE DISH: 3€



CARAMELIZED RIBS - French Origin	14€	20€
Marinated Pork, Caramelized Sauce, Corncob		
THE DUCK & CO - French Origin		20€
Duck Breast, Calvados Dressing, Corncob		
MICKEY LAMB - UK Origin		21€
Lamb Mouse cooked 7 hours, Corncob		
THE TASTY BEEF (200^{GR}) - UK Origin	21€	
Bib Aberdeen Angus, Corncob		
THE FILET O'BEEF (250^{GR}) - Montbéliarde / French Origin	28€	
Tenderloin Beef, Corncob		
THE TEXANE (300^{GR}) - Montbéliarde / French Origin	25€	
Beef Sirloin Steak, Salad, Corncob		
THE KANSAS (300^{GR}) - Origine France	26€	
Prime Veal Rib, Corncob		
THE ROYALE BONES (1,2^{HG}) - Montbéliarde / French Origin	70€	
Prime Beef Rib, Marrow Bones, Salad, Corncob [For 2 Persons]		
THE NEW-YORK (180^{GR}) - Charolaise / French Origin		20€
Beef Tartare Cut With A Knife, Homemade Tartar Dressing, Salad		

DRESSING CHOICES

- Mustard And Thyme
- Béarnaise
- Tartar
- Barbecue
- Calvados
- Porto
- Sweet And Sour

EXTRA DRESSING: 2€

EXCEPTIONAL MEATS

FRIDAY - SATURDAY - SUNDAY

Every weekend
 the chef offers you
 an exceptional meat

NO-MEAT



Served With French Fries



THE FISH & CHIPS	18€
Fresh Cod, Doughnut Dough, French Fries, Salad, Tartare Dressing	
THE MAGURO	19€
Red Tuna Tartar, Sesame Oil, Yuzu Vinegar, Ginger and Sesame Seeds	
THE ALASKAN	18€
Gravelax Salmon, Charlotte Potatoes, Cream of Dill and Shallot	

CHEESE & DESSERTS

LA PLANCHA DU COIN	7€	THE RED HUT - Clafoutis With Red Fruits	7€
Tomme de Savoie, Reblochon, Margèriaz		THE JACKSON - Brownie With Hazelnut Chips	
THE QUÉBEC - Bread Bun With Maple Syrup	7€	THE CHICAGO - Lemon Cheese Cake	
THE CHESTNUT CAKE - Mellow With Chestnut	7€	THE 'AL CAPONE - TIRAMISU WITH NUTELLA	

ICE CREAM



Cookie Dough

Vanilla Ice Cream with Gobs of Chocolate Chip Cookie Dough

Peanuts Butter

Peanut Butter Ice Cream with Peanut Butter Cups

Chocolate Brownie

Chocolate Ice Cream with Fudge Brownies

Fairly Nuts

Caramel Ice Cream with Caramel and Almond

ARTISAN GLACIER



- Vanilla Coffee
- Yellow Lemon
- Cranberry Bergamot
- Strawberry
- Raspberry
- Mango
- Blueberry

AVENUE DU PETIT PORT, 74940 ANNECY-LE-VIEUX

WWW.WYNRESTAURANT.FR

