

PETIT-DÉJEUNER MAISON



ŒUFS BROUILLÉS 8\$

Scrambled eggs
served with fresh greens



OMELETTE 9.5\$

Fluffy omelette with your choice
of cheese, or sautéed mushrooms
served with fresh greens



ŒUFS TEMPURA À LA 11\$ PURÉE D'AVOCAT

Maison D specialty: crispy
tempura eggs over smooth
avocado purée



ŒUFS BÉNÉDICTE 17\$ AU SAUMON

Poached eggs with smoked
salmon and avocado on pain
brioché, finished with
hollandaise sauce



TARTINE AVOCAT ET 10\$ ŒUFS BROUILLÉS

Avocado on sourdough topped
with scrambled eggs



MAISON LIBANAISE 28\$

A Lebanese breakfast spread
of fatteh, foul moudammas,
msabaha, manakish, eggs,
makdous, labneh, zeit and
za'atar, fresh bread, vegetables
platter



PETIT-DÉJEUNER ANGLAIS 20\$

Sunny side up eggs, beef sausage, roasted tomato, sautéed mushrooms, baked beans, and sourdough



LABNEH AU MIEL ET PISTACHE 10\$

Creamy labneh topped with honey and pistachios



HALLOUMI GRILLÉ 10\$

Grilled halloumi served with cherry tomatoes and fresh greens



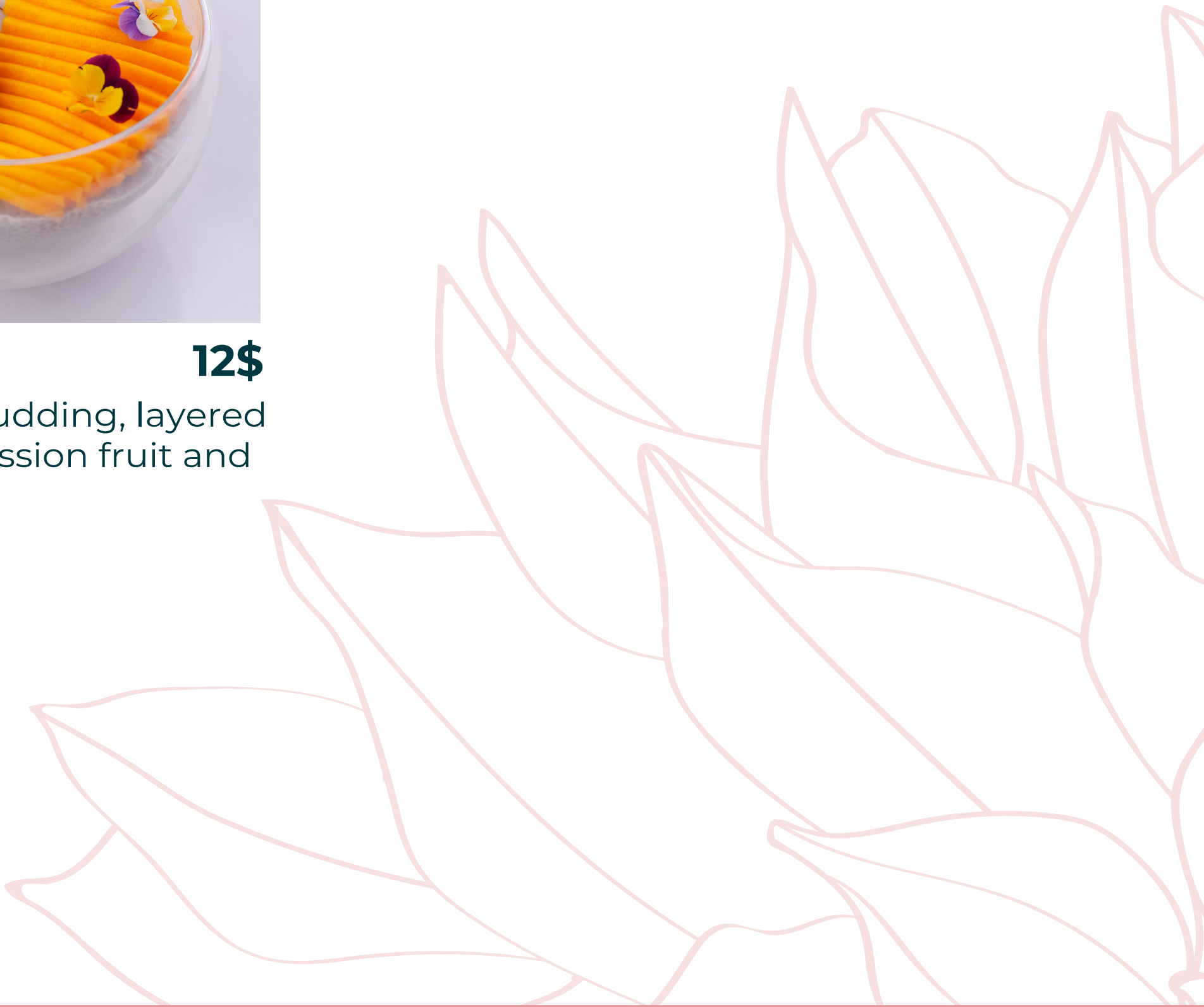
BLOOM AUX FRUITS ROUGES 12\$

Greek yogurt layered with our homemade granola, fresh mangos and berries



CHIA COCO 12\$

Coconut chia pudding, layered with mango, passion fruit and coconut slices



TARTINES ET SANDWICHS



TARTINE SAUMON 22\$ AVOCAT

Smoked salmon layered over cream cheese and avocado, finished with capers and lemon



TARTINE FETA À LA 15\$ FLEUR D'ORANGER

Creamy feta mousse with orange jam and hazelnuts



TARTINE AVOCAT ET 15\$ TOMATES CONFITES

Avocado topped with feta, roasted cherry tomatoes, and walnuts



CIABATTA POULET 18\$ À L'EMMENTAL

Grilled chicken with emmental, aioli, herbs, caramelized onions and rocca, served with fresh greens



CIABATTA STEAK À 24\$ LA TRUFFE

Tender beef fillet layered with mushrooms, emmental, caramelized onions, and truffle cream served with fresh greens

SALADES



CAPRESE 20\$ D'AUBERGINE

Mozzarella with grilled eggplant and tomato, finished with pesto sauce



SALADE BURRATA 23\$ TOMATES

Creamy burrata with a mix of colored tomatoes, finished with basil oil



SALADE CÉSAR AU 19\$ POULET

Chicken ceaser with parmesan croutons, parmesan and ceasar dressing



SALADE SAUMON 24\$ ET CREVETTES

Smoked salmon, shrimps, fresh greens, cucumber, carrots and avocado served with ponzu dressing



SALADE CHÈVRE 19\$

Goat cheese with dried fruits, green apple, nuts and berries over fresh greens, finished with balsamic dressing

ENTRÉES



CREVETTES TEMPURA 16\$

Crispy tempura shrimps with our Maison dynamite sauce



TARTARE DE SAUMON ET MANGUE 24\$

Salmon tartare with avocado, mango, lemon zest, basil oil, and sour cream



CROQUE D 19\$

Signature breaded croque balls with smoked turkey, mozzarella & béchamel



CRÈME DE CHAMPIGNONS 20\$

A creamy blend of white, portobello & cep mushrooms, served with pain de campagne



POULET KATSU BRIOCHE 16\$

Crispy katsu chicken in a soft brioche bun, layered with cabbage & katsu sauce



BEIGNET DE POISSON 16\$

Crispy fish bites, tartar cream, and potato crisp



TRIO DE PETITS BURGERS **25\$**

A gourmet trio of Wagyu sliders with caramelized onions and cheddar cheese in soft potato buns

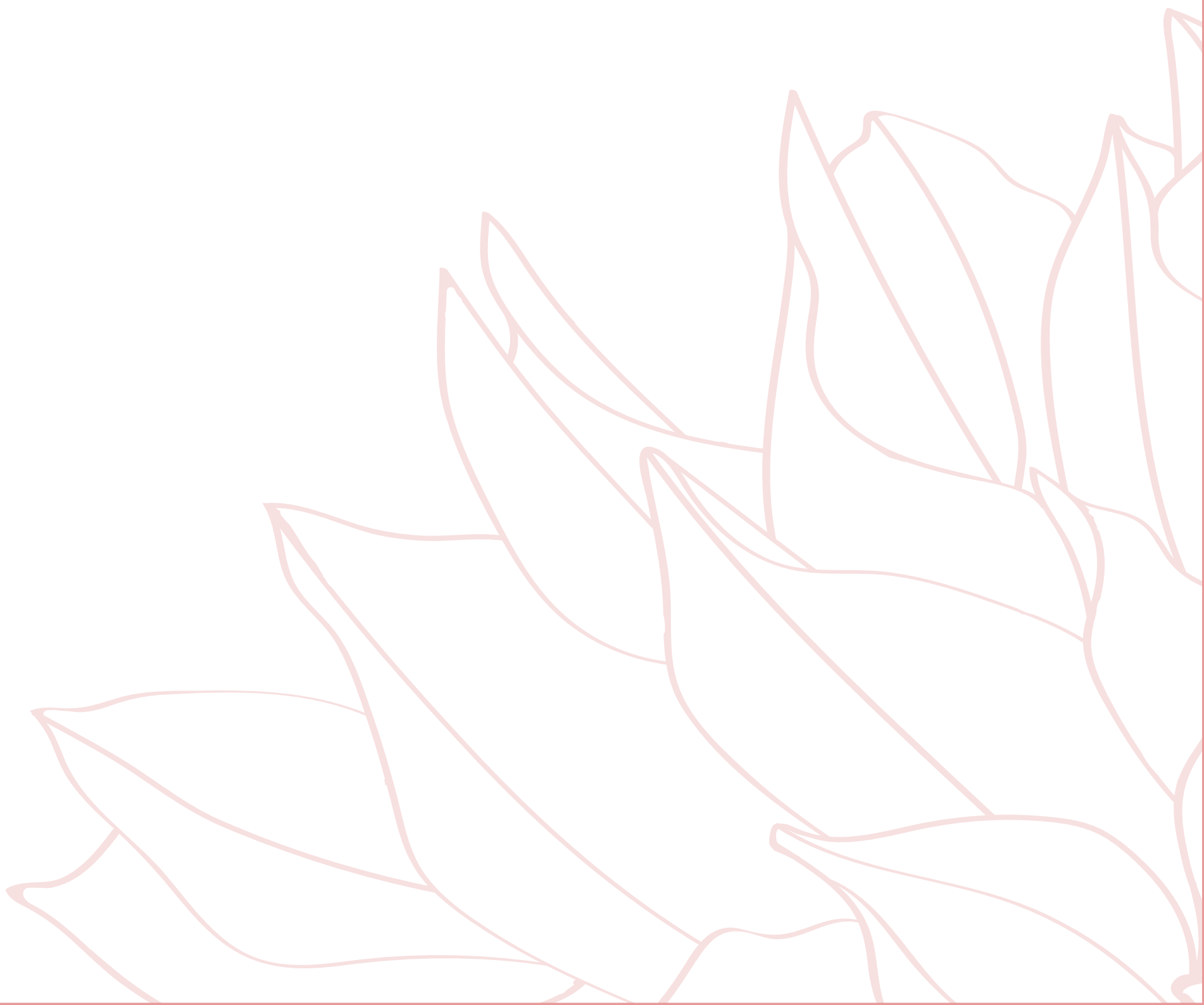


FRITES À LA TRUFFE **9\$**

Crispy fries with parmesan, with truffle mayo.



FRITES **6\$**



PLATS



WAGYU AU ROQUEFORT 46\$

220g Wagyu tenderloin (MB2) served with potato purée, sautéed mushrooms, broccoli and Roquefort sauce



SAUMON À LA MEUNIÈRE 26\$

Pan-seared salmon fillet with asparagus and roasted baby potatoes served with classic meunière sauce



POULET MILANAISE 26\$

Crispy chicken Milanese with tomato sauce and mozzarella, served with linguine pomodoro



RIGATONI AUX CHAMPIGNONS 24\$

Rigatoni with white, portobello and cep mushrooms in a creamy truffle sauce



SEABASS À LA VIERGE 29\$

Pan-seared seabass fillet with roasted potatoes served with sauce vierge



POULET À LA MOUTARDE 25\$

Grilled chicken with carrot purée, mushrooms, asparagus and roasted baby potatoes served with creamy mustard sauce



GNOCCHI AL POMODORO **22\$**

Classic gnocchi with tomato sauce and fresh mozzarella

AU FOUR



MARGHERITA CLASSIQUE **15\$**

Tomato sauce, fior di latte, fresh parmesan and basil



PEPPERONI **18\$**

Tomato sauce, pepperoni, fior di latte, parmesan and a drizzle of chili honey



VÉGÉTARIENNE **19\$**

Tomato sauce, fior di latte, zucchini, eggplant, mushrooms, olives, artichokes, onions, parmesan and basil



TRUFFE ET CHAMPIGNONS **22\$**

Fior di Latte with truffle paste, fresh mushrooms, and parmesan



**BURRATA AU
ZA'ATAR** **24\$**

Cherry tomatoes, burrata,
fresh za'atar, parmesan, olives



**MOZZARELLA DI
BUFFALA** **24\$**

Tomato sauce, fresh mozzarella
and a drizzle of olive oil



CINQ FROMAGES **22\$**

Fior di latte, fresh mozzorella ,
parmesan, roquefort, ricotta,
cream, walnuts and honey

