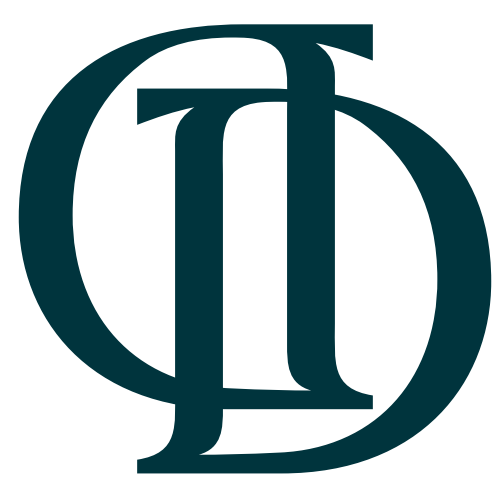
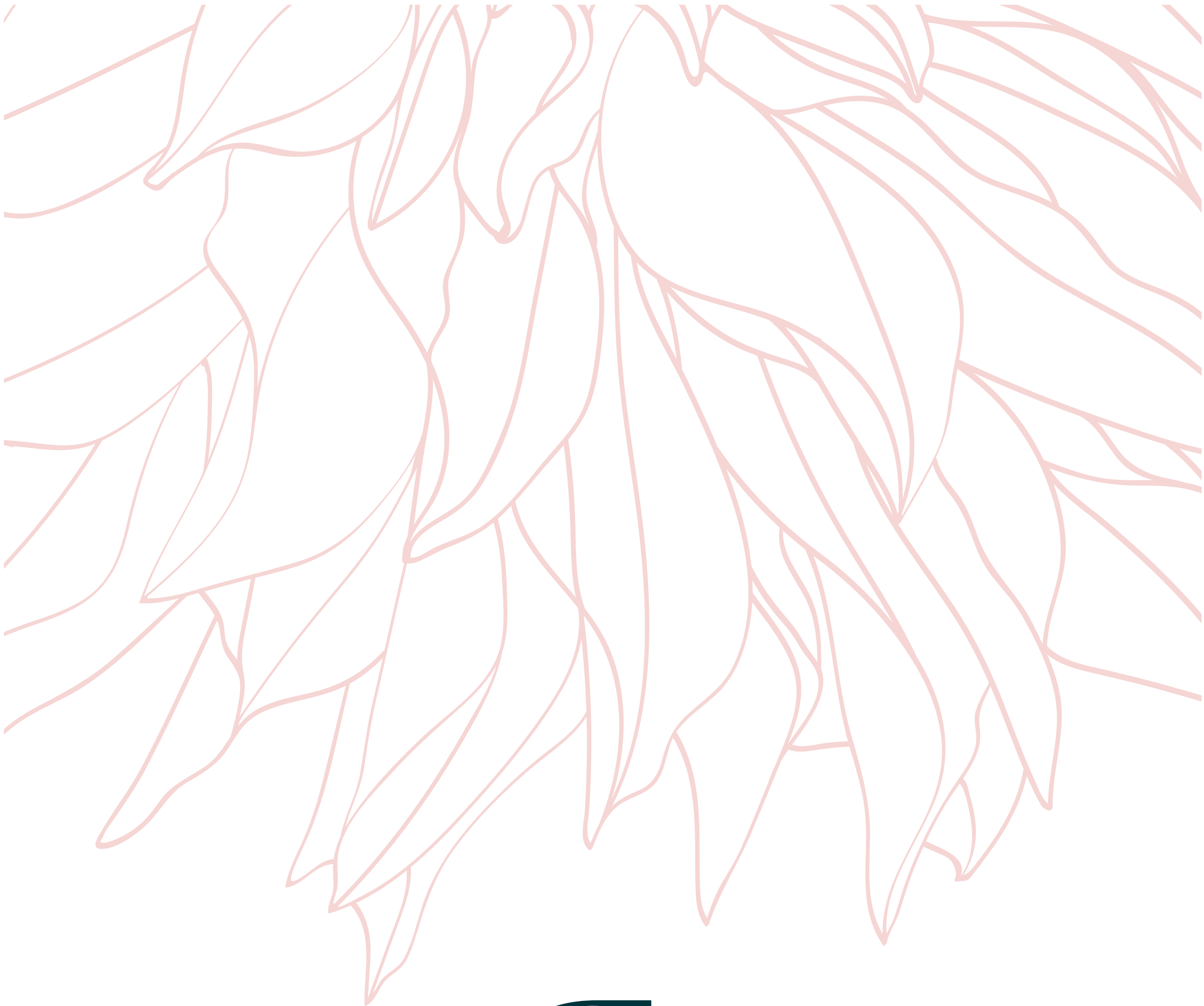




MAISON · D

GOURMET CAFÉ

WHERE TASTE BLOOMS

ALLERGEN GUIDANCE

At **Maison D**, we care about your safety and dining experience.

Please note that our dishes may contain or be prepared in areas that handle the following common allergens:



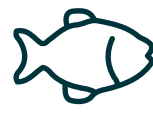
GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



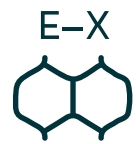
CELERY



MUSTARD



SESAME



SULPHITE



SHELLFISH



LUPIN

While we take great care, **allergen traces** may still be present. Please inform our team of any dietary needs before ordering.

Your well-being is our priority
Welcome to Maison D

PETIT-DÉJEUNER MAISON

Served from 9AM to 1PM



ŒUFS BROUILLÉS 8.5\$

☞ 🍳 🥬 🍅
Scrambled eggs



OMELETTE 9.5\$

☞ 🍳 🥬 🍅
Omelette with your choice of cheese, or sautéed mushrooms served with fresh greens



OMELETTE AUX ÉPINARDS ET CHÈVRE 16\$

☞ 🍳 🥬 🍅
Fluffy omelette with spinach, sun-dried tomatoes and goat cheese, finished with parmesan cheese



ŒUFS BÉNÉDICTE AU SAUMON 17\$

☞ 🍳 🥬 🍅 🐟 🍷
Poached eggs with smoked salmon and avocado on brioché bread, finished with hollandaise sauce



TARTINE AVOCAT ET ŒUFS BROUILLÉS 12\$

☞ 🍳 🥬 🍅
Pain de campagne topped with sliced avocado and scrambled eggs



MAISON LIBANAISE 34\$

🥗🍳🥙🥘🥙🥙🥙

A Lebanese breakfast of fatteh, fowl, msabaha, manakish, scrambled eggs, labneh, zeit and zaatar, makdous, fresh bread and vegetable platter



PETIT-DÉJEUNER 20\$

ANGLAIS

🥗🍳🥙🥘🥙🥙🥙

Sunny side up eggs, beef sausage, roasted tomato, sautéed mushroom, baked beans, and pain de campagne



HALLOUMI GRILLÉ 10\$

🥗🥙

Grilled halloumi served with cherry tomatoes

TARTINES ET SANDWICHES



TARTINE SAUMON 22\$ AVOCAT



Pain de campagne topped with cream cheese, sliced avocado and smoked salmon with lemon, and capers



TARTINE LABNEH 12\$ BASILIC



Creamy labneh tartine topped with roasted cherry tomatoes and basil



TARTINE DINDE ET 18\$ STRACCIATELLA



Pain de campagne with a spread of pesto and grainy mustard topped with smoked turkey, stracciatella and cornichons



TARTINE AU BRIE 18\$ ET ABRICOT



Pain de campagne topped with apricot jam, melted brie finished with fig jam, fresh berries and caramelized walnuts



TARTINE À L'AVOCAT 12\$



Sliced avocado over lemon jelly, finished with chili flakes



TARTINE À LA 20\$ BURRATA



Pain de campagne topped with pesto, burrata, cherry tomato, and olives



**CIABATTA POULET 20\$
À L'EMMENTAL**



Grilled chicken with melted Emmental, herb aioli, caramelized onion, and fresh rocca, served in ciabatta bread with a side of fresh greens



**CIABATTA STEAK À 24\$
LA TRUFFE**



Tender beef fillet with sautéed mushrooms, melted Emmental, caramelized onions, and truffle cream, served in ciabatta bread with a side of fresh greens



SALADES



SALADE CHÈVRE 26\$



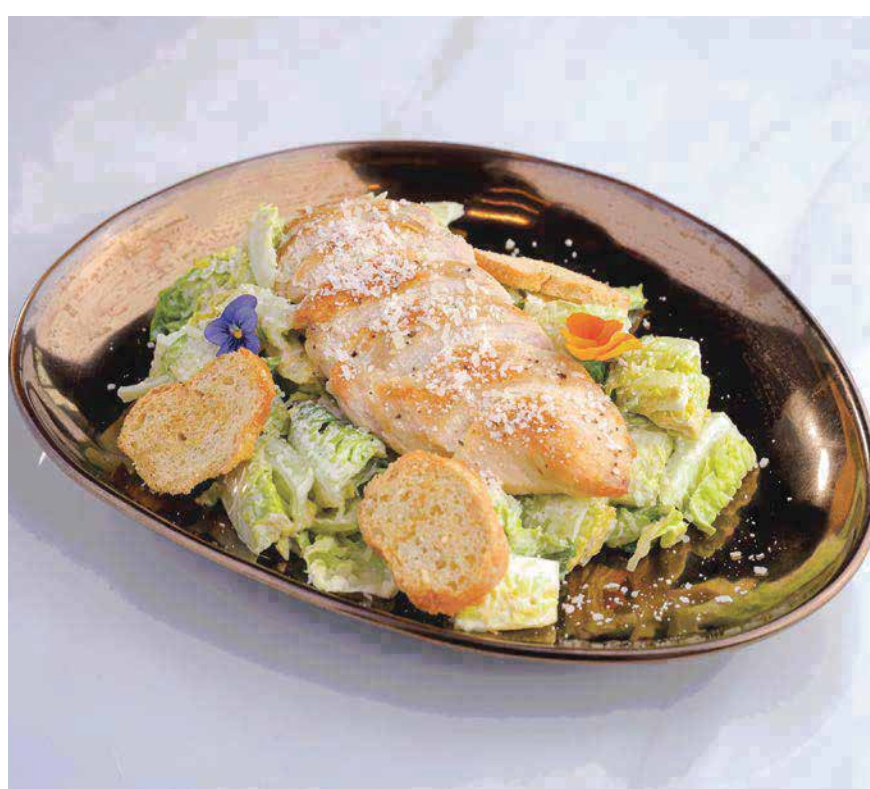
Goat cheese coated with dried fruits, served over fresh greens with green apple, nuts, and berries, finished with balsamic dressing



SALADE BURRATA TOMATES 25\$



Creamy burrata cheese served a top mixed cherry tomatoes, finished with basil oil



SALADE CÉSAR AU POULET 20\$



Sucrine lettuce, grilled chicken croutons, and caesar dressing



SALADE ÉPINARDS ET ARTICHAUTS 24\$



Baby spinach, artichokes, pear, caramelized walnuts, sun-dried tomatoes, finished with a honey balsamic dressing and parmesan



SALADE SAUMON ET CREVETTES 26\$



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

ENTRÉES



CREVETTES
TEMPURA

16\$



Crispy tempura shrimps with
Maison dynamite sauce



TARTARE DE
SAUMON ET MANGUE

26\$



Fresh salmon layered with
avocado and mango,
complemented by basil oil, sour
cream, and capers



CROQUE D

19\$



Signature breaded croque balls
with smoked turkey, mozzarella
& béchamel



CRÈME DE
CHAMPIGNONS

20\$



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



POULET KATSU

16\$



Crispy katsu chicken in a soft
brioche, layered with mixed
cabbage and katsu sauce



CREVETTES KATSU

16\$



Crispy shrimp katsu in a soft
brioche, layered with mixed
cabbage and dynamite sauce



**TRIO WAGYU 24\$
BURGERS**

🍷🍴🍷🍷🍷

A gourmet trio of wagyu sliders
With caramelized onions,
Cheddar cheese and homemade
Sauce in soft potato buns



**BAO DE BRISKET 26\$
EFFILOCHÉ**

🍷🍴🍷🍷🍷

Soft steamed bao buns filled
with slow-cooked pulled
brisket, caramelized onions,
and homemade barbecue sauce



FRITES À LA TRUFFE 10\$

🍷🍴🍷

Crispy fries with parmesan,
with truffle mayo.



FRITES 7\$

PLATS



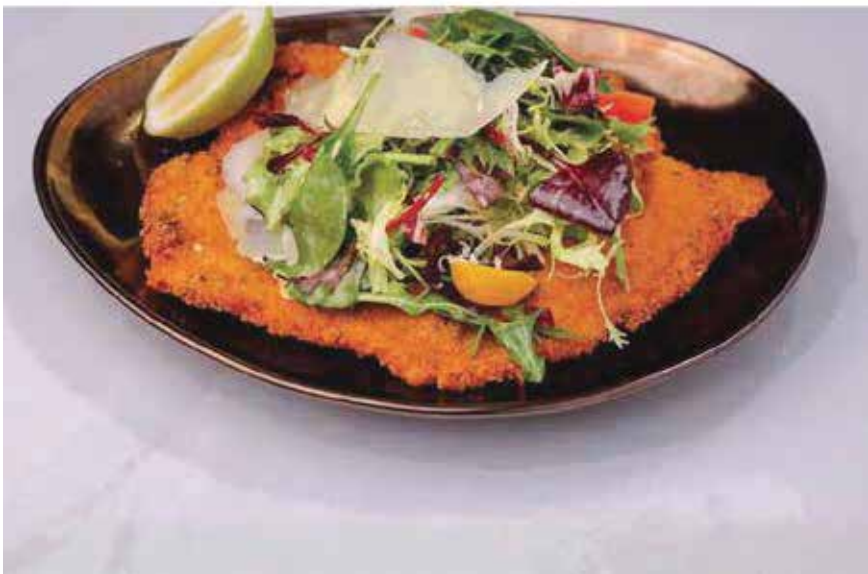
WAGYU AU ROQUEFORT 49\$

🍷🌿🍷🐟
220g Wagyu tenderloin (MB3) served with potato purée, sautéed mushroom, broccoli and roquefort sauce



SAUMON À LA MEUNIÈRE 34\$

🍷🌿🍷🐟
Pan seared salmon fillet with asparagus, mangetout and roasted baby potatoes served with classic meunière sauce



POULET MILANAISE 26\$

🍷🌿🍷🍷
Crispy breaded chicken topped with fresh arugula, cherry tomatoes, and shaved Parmesan



RIGATONI AUX CHAMPIGNONS 24\$

🍷🌿🍷🍷
Creamy truffle rigatoni with white, portobello and cep mushrooms



SEABASS À LA VIERGE 34\$

🌿🍷🐟
Pan-seared seabass fillet with roasted potato served with sauce vierge



POULET À LA MOUTARDE 25\$

🍷🌿🍷🍷
Tender chicken breast with carrot purée, sautéed mushroom, asparagus and roasted baby potato served with creamy mustard sauce



GNOCCHI AU PESTO **22\$**

🍷🌿🍷🍴🍴

Creamy pesto gnocchi, finished with fresh mozzarella and dried tomato



POULET ALFREDO AUX CHAMPIGNONS **26\$**

🍷🌿🍷🍴🍴

Mafaldine, creamy alfredo sauce, topped with tender grilled chicken, finished with parmesan



ENTRECÔTE DE BŒUF **48\$**

🍷🐟🍷🍴🍴

Grilled beef entrecôte, topped with Café de Paris butter, served with French fries

AU FOUR



MARGHERITA **15\$**
CLASSIQUE



Tomato sauce, fior di latte, 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, mushroom, olives, artichoke, onion, parmesan and basil



TRUFFE ET **22\$**
CHAMPIGNONS



Fior di Latte with black truffle paste, fresh mushroom, and parmesan



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



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



MOZZARELLA DI **24\$**
BUFFALA



Tomato sauce, fresh mozzarella and a drizzle of olive oil



CINQ FROMAGES 22\$



Fior di latte, fresh mozzarella ,
parmesan, roquefort, ricotta,
walnuts and honey



**SAUMON FUMÉ AU 34\$
CAVIAR**



Fine smoked salmon layered over
a smooth cream cheese topped
with caviar

