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



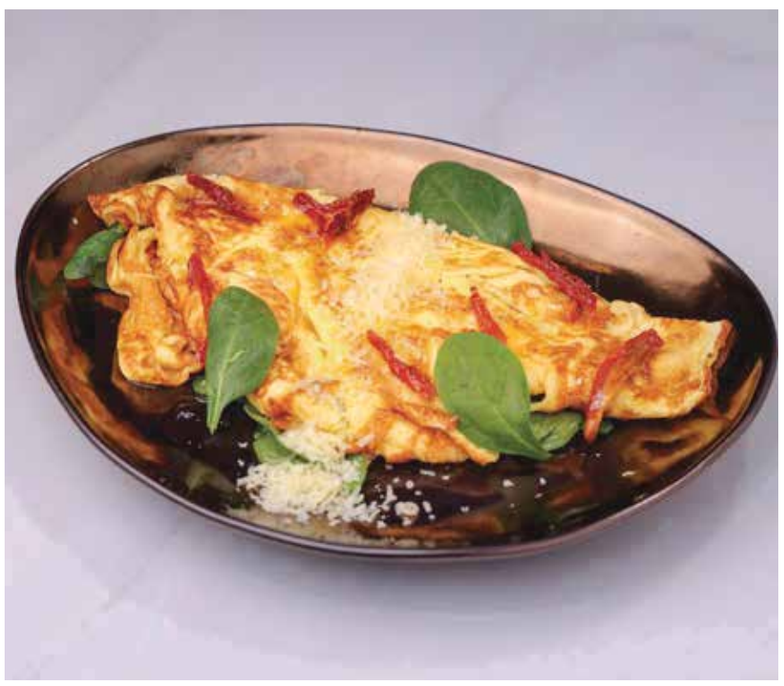
ŒUFS BROUILLÉS 8.5$

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, foul, msabaha, manakish, scrambled eggs, labneh, zeit and zaatar, makdous, fresh bread and vegetable platter



PETIT-DÉJEUNER ANGLAIS 20$

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



TROPICAL GLOW 14$

270 KCAL, 19G PROTEIN

Mango greek yogurt, red currant, raspberries and homemade granola



GUILT-FREE COCOA 14$

340 KCAL, 26G PROTEIN

Greek yogurt, peanut butter, honey cinnamon apples, dark chocolate, raspberries & homemade granola



BREAKFAST À L’AUTOMNE — $22.50 per person

A seasonal breakfast experience featuring:

- **Granola & Yogurt Verrine**
- **Smoked Salmon Bites**
- **Selection of Fresh Seasonal Fruits**
- **Assorted Charcuterie, Cheeses & Dried Fruits**
- **Mini Turkey & Cheese Croissants**
- **Selection of Freshly Baked bread served with Butter & Preserves**
- **Sunny-Side-Up Eggs**
- **Tea of Your Choice**



BRIDGERTON AFTERNOON TEA — $22 per person

The Afternoon Tea of the Season

SWEET SELECTION

- Assorted French Macarons
- Mango & Yogurt Verrine
- Freshly Baked Scones with Butter & Preserves
- Pistachio Cheesecake
- Delicate Floral Pastries
- Classic French Madeleines
- Raspberry Mousse Bites
- Mini Lemon Tartlets

SAVORY SELECTION

- Turkey & Cheese Tartine
- Labneh & Cucumber Tartine
- Brie & Fruit Preserve Tartine
- Smoked Salmon & Cream Cheese Tartine

SERVED WITH YOUR CHOICE OF TEA

TARTINES ET SANDWICHS



TARTINE SAUMON AVOCAT 22$

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



TARTINE LABNEH BASILIC 12$

E-X

Creamy labneh tartine topped with roasted cherry tomatoes, pesto and basil oil



TARTINE DINDE ET STRACCIATELLA 18$

E-X

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



TARTINE AU BRIE ET ABRICOT 18$

E-X

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 BURRATA 20$

Pain de campagne topped with pesto, burrata, cherry tomato



CIABATTA POULET À L’EMMENTAL 20$

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 LA TRUFFE 24$

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

SALADES



SALADE CHÈVRE 26$

Goat cheese coated with pistachios served over fresh greens with green apple, cashews and berries, finished with balsamic dressing



SALADE BURRATA TOMATES 25$

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



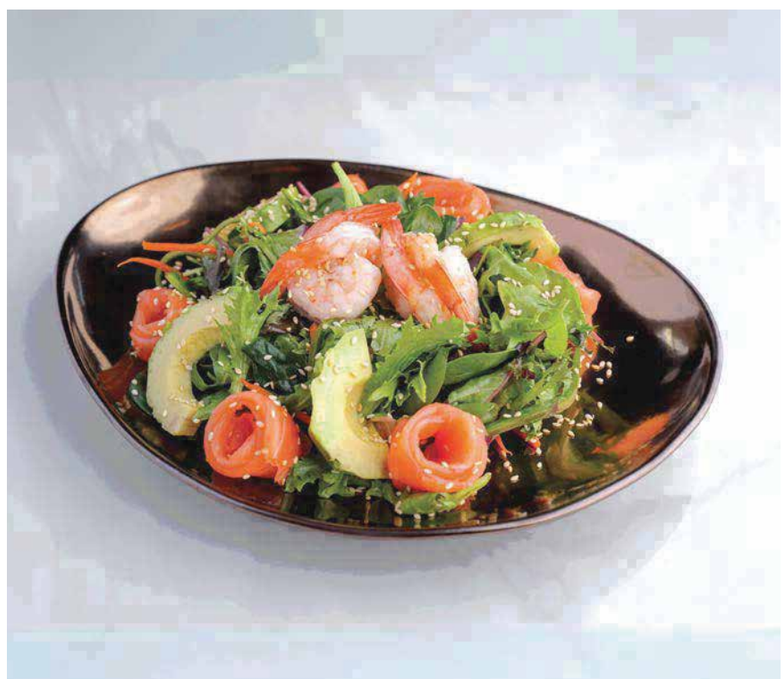
SALADE CÉSAR AU POULET 20$

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



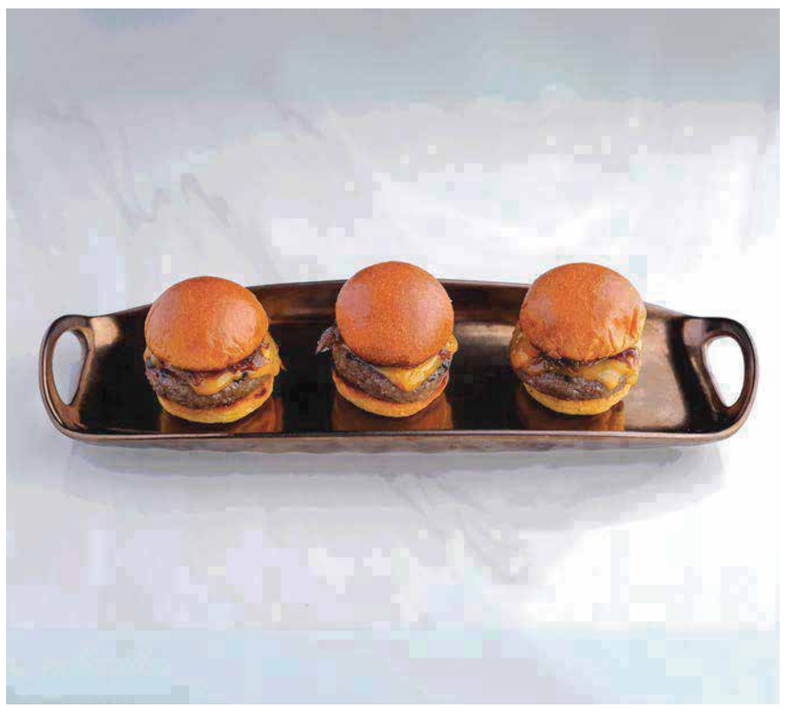
POULET KATSU **16$**

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 BURGERS 24$

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



BAO DE BRISKET EFFILOCHÉ 26$

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



FRITES À LA TRUFFE 10$

Çrispy 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



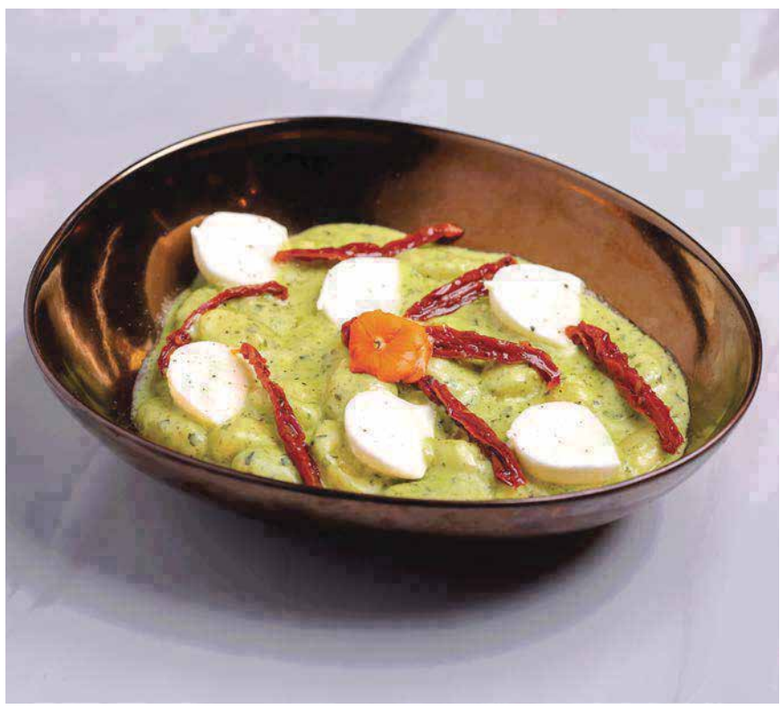
SEABASS À LA VIERGE 34$

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 CLASSIQUE 15$

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 CHAMPIGNONS 22$

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



BURRATA AU ZA'ATAR 24$

Cherry tomato, 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, walnuts and honey



SAUMON FUMÉ AU CAVIAR 34$

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