

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:



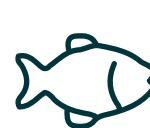
GLUTEN



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



ŒUFS TEMPURA À LA PURÉE D'AVOCAT 13\$



Maison D specialty: crispy tempura eggs over avocado purée



ŒUFS BÉNÉDICTE 17\$

AU SAUMON



Poached eggs with smoked salmon and avocado on brioche bread, finished with hollandaise sauce



TARTINE AVOCAT ET ŒUFS BROUILLÉS 12\$



Pain de campagne topped with sliced avocado and scrambled eggs



MAISON LIBANAISE 30\$



A Lebanese breakfast of fatteh, foul, 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



LABNEH AU MIEL ET 10\$ PISTACHES



A creamy blend of labneh, and honey topped with crushed pistachios



HALLOUMI GRILLÉ 10\$



Grilled halloumi served with cherry tomatoes



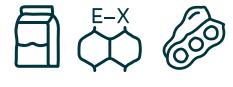
BLOOM AUX FRUITS 12\$ ROUGES



Greek yogurt with our homemade granola, fresh mango and berries



CHIA COCO 12\$



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



TARTINES ET SANDWICHES



TARTINE SAUMON 22\$ AVOCAT



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



TARTINE FETA À 15\$ L'ORANGE



Pain de campagne topped with orange jam, creamy feta mousse and hazelnut



TARTINE DINDE ET 18\$ STRACCIATELLA



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



CIABATTA POULET 18\$ 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



TARTINE À LA 20\$ BURRATA



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



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

SALADES



CAPRESE 20\$ D'AUBERGINE



Layers of grilled eggplant, mozzarella di bufala and tomatoes



SALADE BURRATA 23\$ TOMATES



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



SALADE CÉSAR AU 19\$ POULET



Sucrine lettuce, grilled chicken croutons, and ceaser dressing



SALADE SAUMON 24\$ ET CREVETTES



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



SALADE CHÈVRE 22\$



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

ENTRÉES



CREVETTES TEMPURA 16\$



Crispy tempura shrimps with Maison dynamite sauce



TARTARE DE SAUMON ET MANGUE 24\$



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



BEIGNET DE POISSON 15\$



Savory tart with crispy fish bites, tartar sauce, and potato chips.



TRIO WAGYU BURGERS 24\$

BURGERS



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



FRITES À LA TRUFFE 9\$



Crispy fries with parmesan,
with truffle mayo.



FRITES 6\$



PLATS



WAGYU AU ROQUEFORT **49\$**



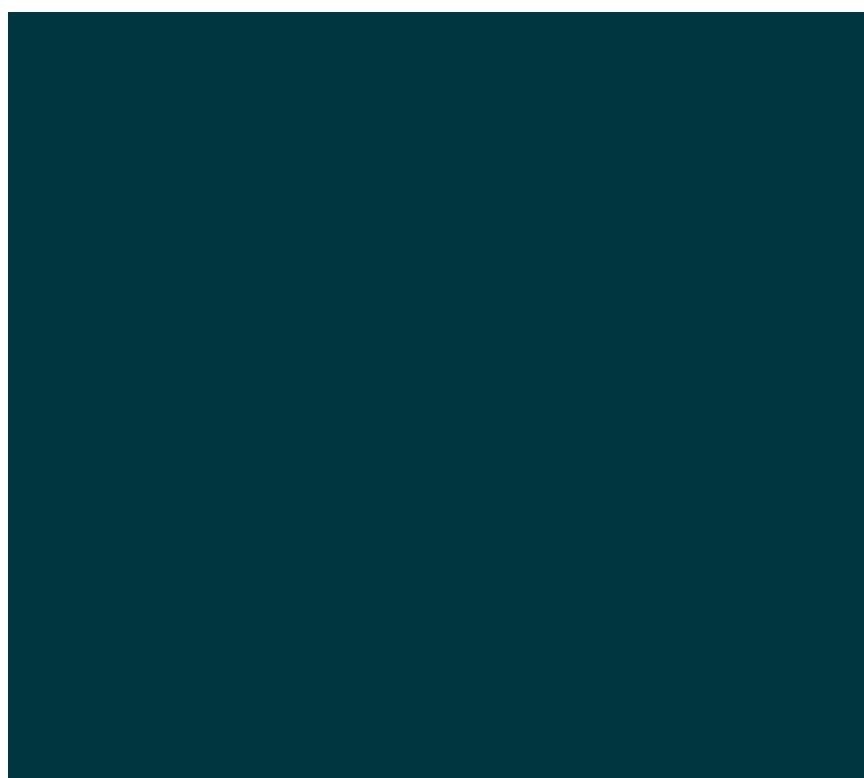
220g Wagyu tenderloin (MB3) served with potato purée, sautéed mushroom, broccoli and roquefort sauce



SAUMON À LA MEUNIÈRE **29\$**



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, portobella and cep mushrooms



SEABASS À LA VIERGE **29\$**



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



Creamy pesto gnocchi, finished with fresh mozzarella and dried tomato

22\$

AU FOUR



MARGHERITA CLASIQUE



Tomato sauce, fior di latte, parmesan and basil

15\$



PEPPERONI



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

18\$



VÉGÉTARIENNE

19\$

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



TRUFFE ET CHAMPIGNONS



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

22\$



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

