

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 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



OMELETTE AUX ÉPINARDS ET CHÈVRE 16\$



Fluffy omelette with spinach, sun-dried tomatoes and goat cheese, finished with parmesan cheese



MAISON LIBANAISE 30\$



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



LABNEH AU MIEL ET PISTACHES 10\$



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



HALLOUMI GRILLÉ 10\$



Grilled halloumi served with cherry tomatoes



BLOOM AUX FRUITS ROUGES 12\$



Greek yogurt with our homemade granola, fresh mango and berries

TARTINES ET SANDWICHS



**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 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



SALADES



**SALADE DE CRABE 32\$
ET AVOCAT**



Fresh Crab layered with avocado, topped with mixed greens and mango



**SALADE BURRATA 23\$
TOMATES**



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



SALADE CHÈVRE 22\$



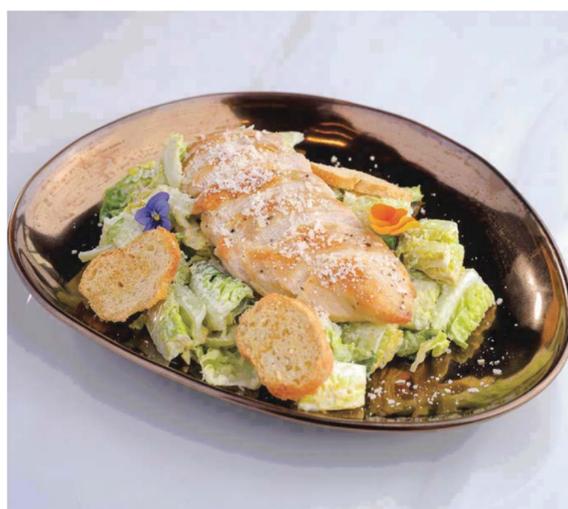
Goat cheese coated with dried fruits, served over fresh greens with green apple, nuts, and berries, finished with balsamic dressing



**SALADE ÉPINARDS 18\$
ET ARTICHAUTS**



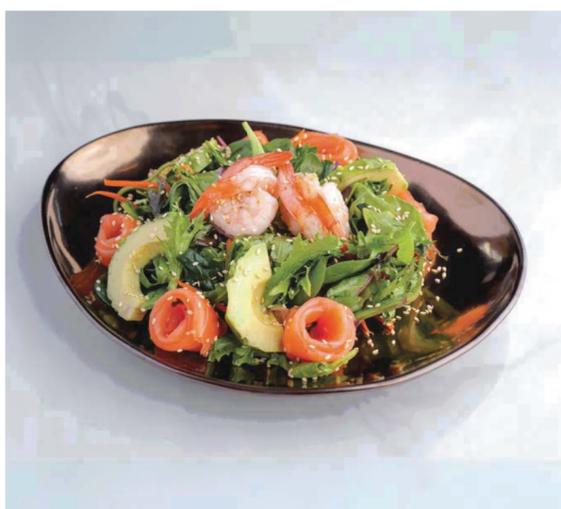
Baby spinach, artichokes, pear, caramelized walnuts, sun-dried tomatoes, finished with a honey balsamic dressing and parmesan



**SALADE CÉSAR AU 19\$
POULET**



Sucrine lettuce, grilled chicken croutons, and caesar dressing



**SALADE SAUMON 24\$
ET CREVETTES**



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

ENTRÉES



CREVETTES 16\$ TEMPURA



Crispy tempura shrimps with
Maison dynamite sauce



TARTARE DE 24\$ SAUMON ET MANGUE



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 20\$ CHAMPIGNONS



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



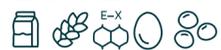
**MINI BRIOCHES AU 26\$
CRABE FRAIS**



Soft mini brioches filled with
fresh crab, finished with a
citrus touch



**BOUCHÉES DE 14\$
BRIE**



Crispy brie bites, served warm
with cranberry sauce



**BAO DE BRISKET 25\$
EFFILOCHÉ**



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



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, portobello 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



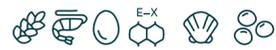
GNOCCHI AU PESTO **22\$**



Creamy pesto gnocchi, finished with fresh mozzarella and dried tomato



LINGUINE AUX FRUITS DE MER **28\$**



Linguine pasta with shrimp, calamari and mussels in a light garlic lemon sauce



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 mozzarella ,
parmesan, roquefort, ricotta,
walnuts and honey



SAUMON FUMÉ AU CAVIAR 34\$



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



RICOTTA ET PISTACHE 20\$



Fior di latte, parmesan, topped
with ricotta cheese, pistachio
paste and crushed pistachio

