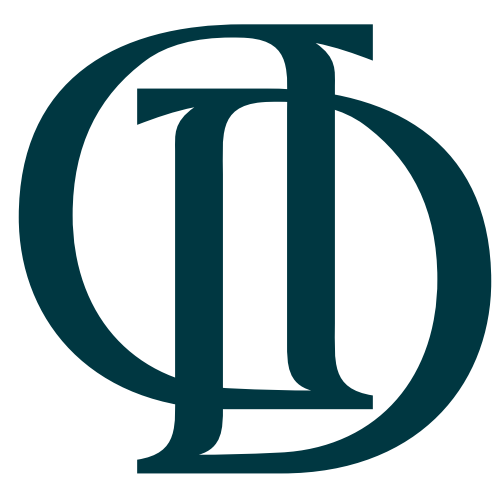
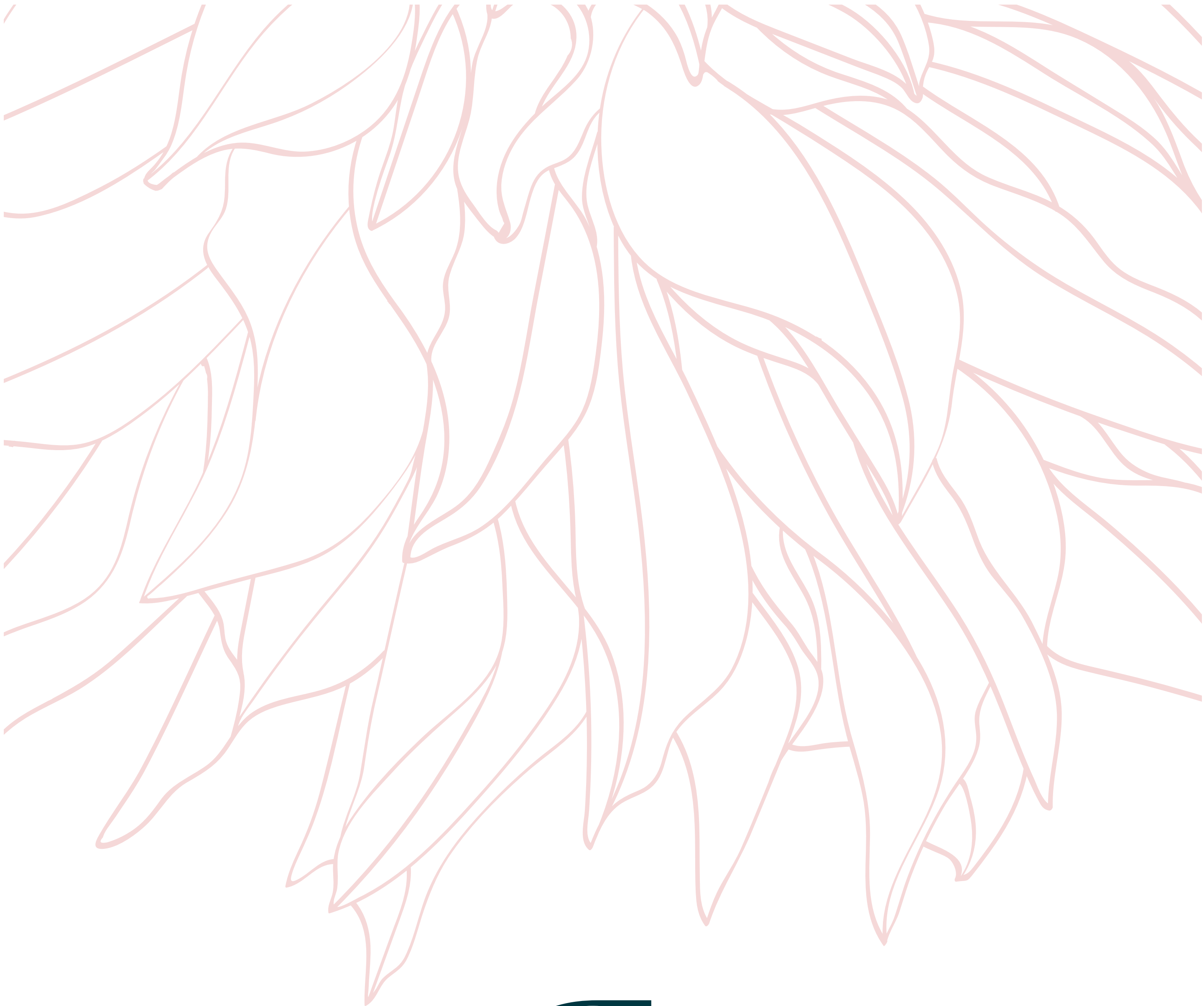




MAISON · D

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:



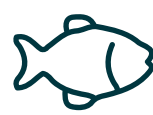
GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



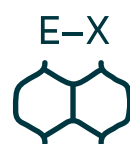
CELERY



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 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 fattah, fowl, 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



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



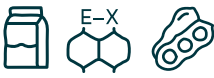
BLOOM AUX FRUITS ROUGES 12\$



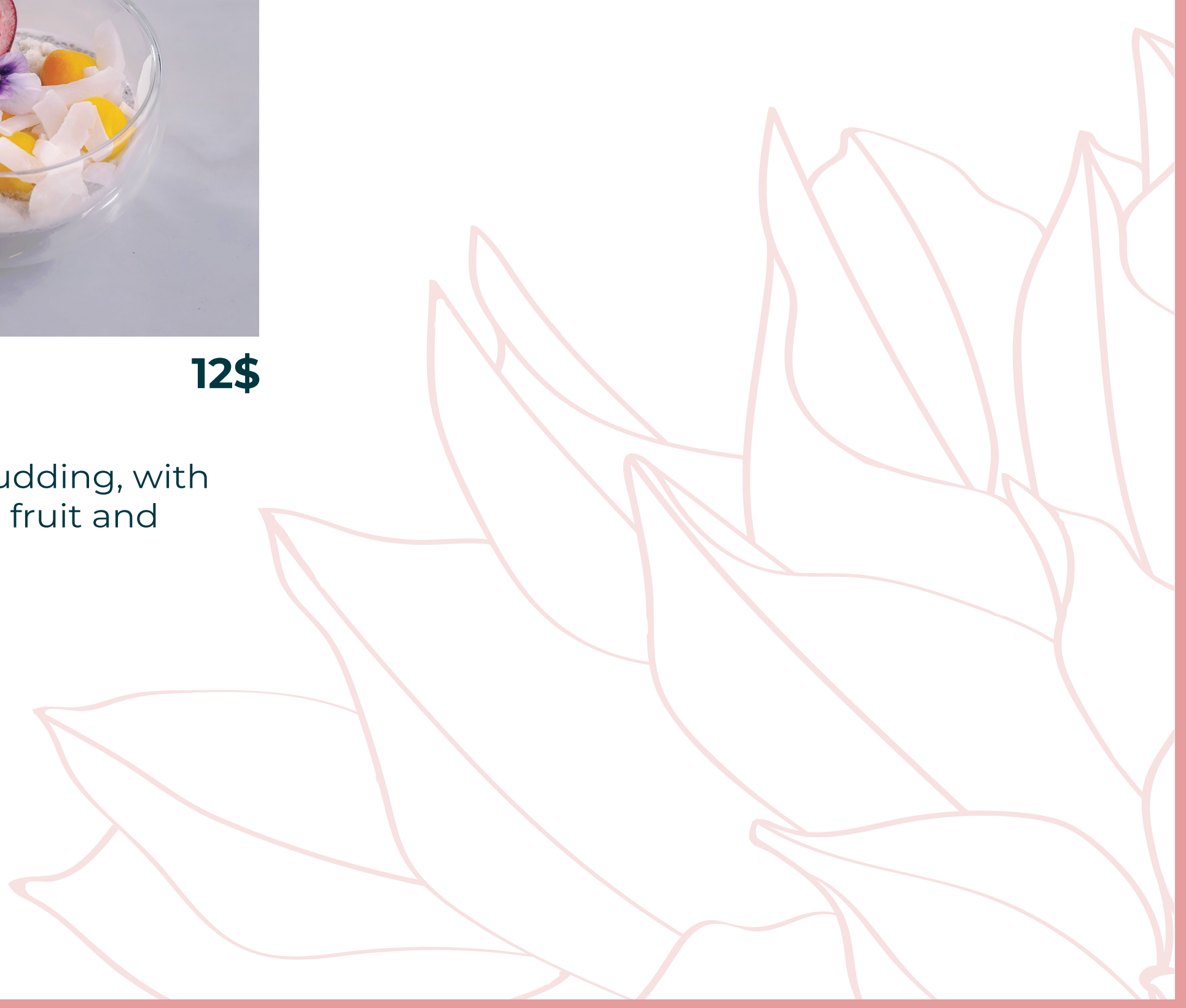
Greek yogurt with our homemade granola, fresh mango and berries



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 19\$



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



BEIGNET DE POISSON 15\$

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



TRIO WAGYU BURGERS 24\$

🍷🍷🍷🍷🍷
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 46\$

🍷🌿🍷🐟
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 **22\$**

🍷🌿🍷🍴🍴
Creamy pesto gnocchi, finished with fresh mozzarella and dried tomato

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

