

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:



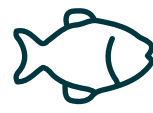
GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



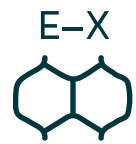
CELERY



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, 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



**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



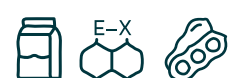
**BLOOM AUX FRUITS ROUGES 12\$**



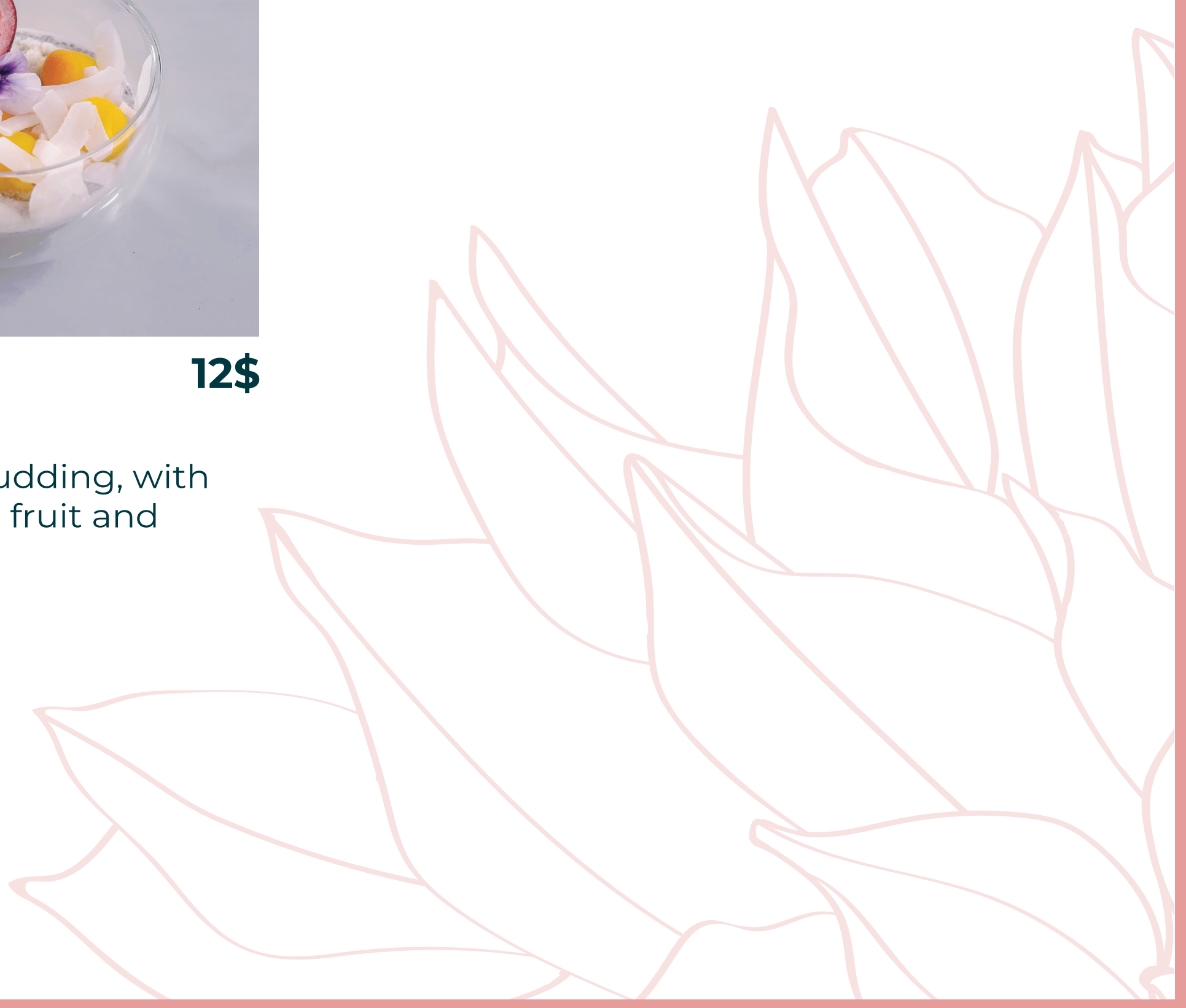
Greek yogurt with our homemade granola, fresh mango and berries



**CHIA COCO 12\$**



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



# TARTINES ET SANDWICHS



## 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



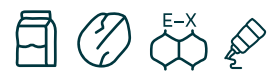
### SALADE SAUMON 24\$ ET CREVETTES



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



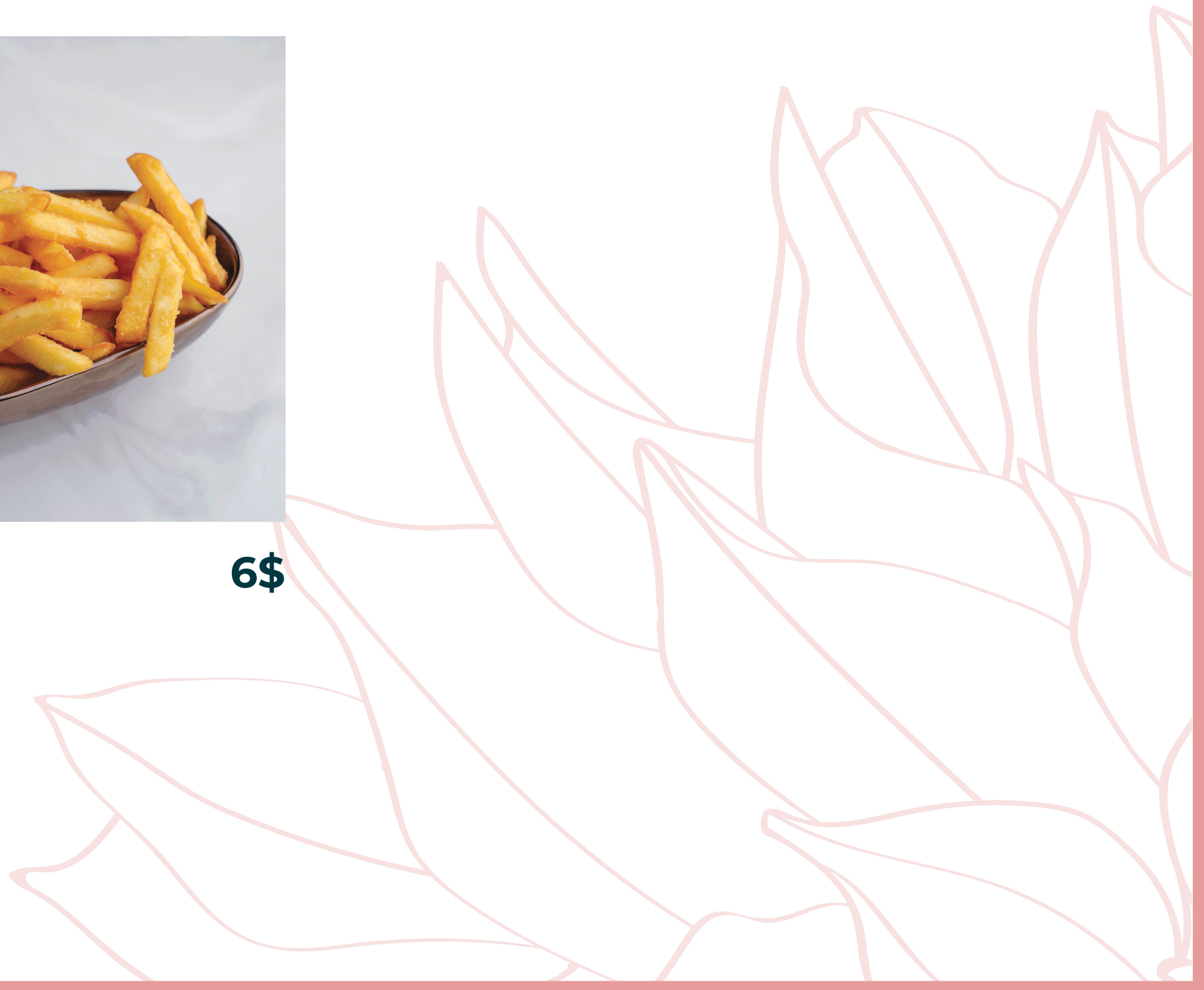
**FRITES À LA TRUFFE 9\$**



Crispy fries with parmesan, with truffle mayo.



**FRITES 6\$**





## PLATS



### WAGYU AU ROQUEFORT 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** **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

