

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:



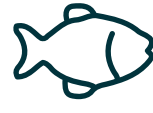
GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



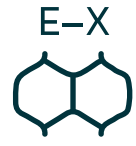
CELERY



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



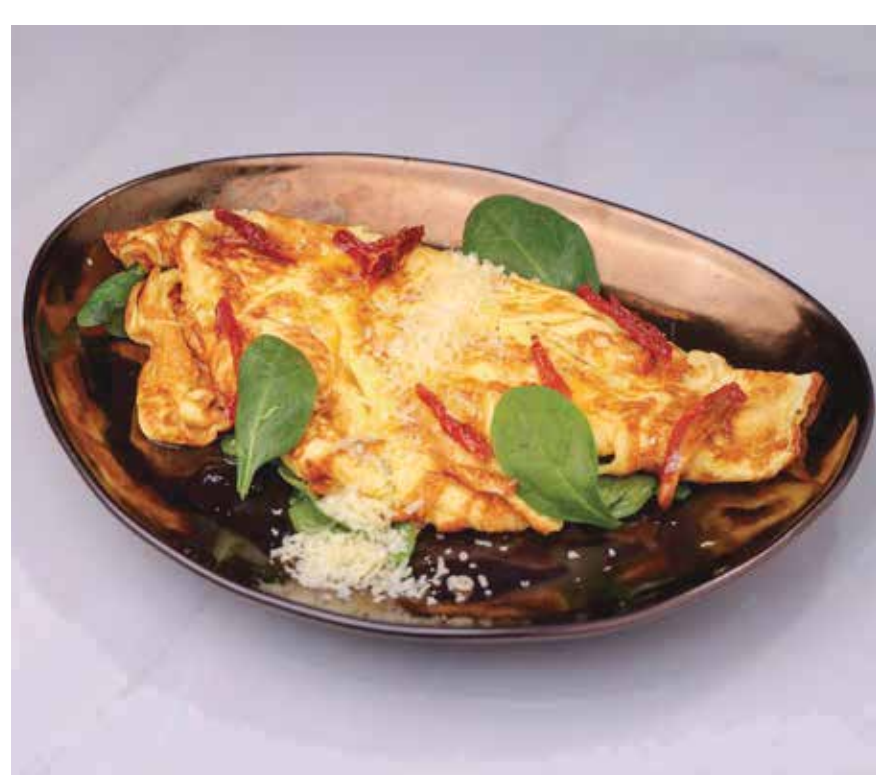
**ŒUFS BÉNÉDICTE AU SAUMON 17\$**

☑️ 🍳 🥗 🍞 🐟 🍷  
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 34\$



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**



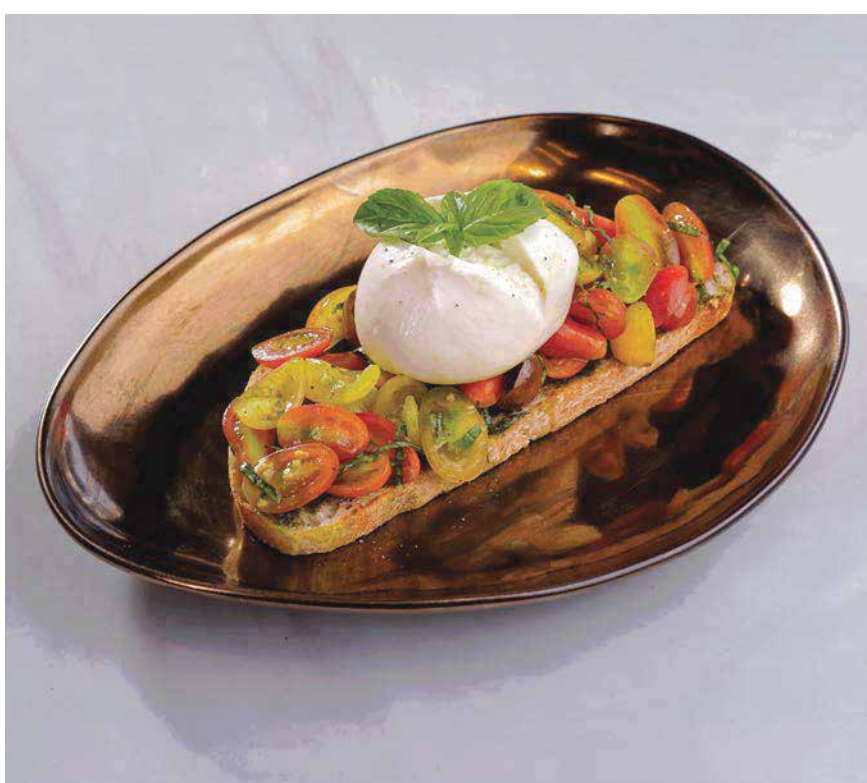
Pain de campagne topped with apricot jam, melted brie finished with fig jam, fresh berries and caramelized walnuts



**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 20\$ 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 25\$  
TOMATES**



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



**SALADE CHÈVRE 26\$**



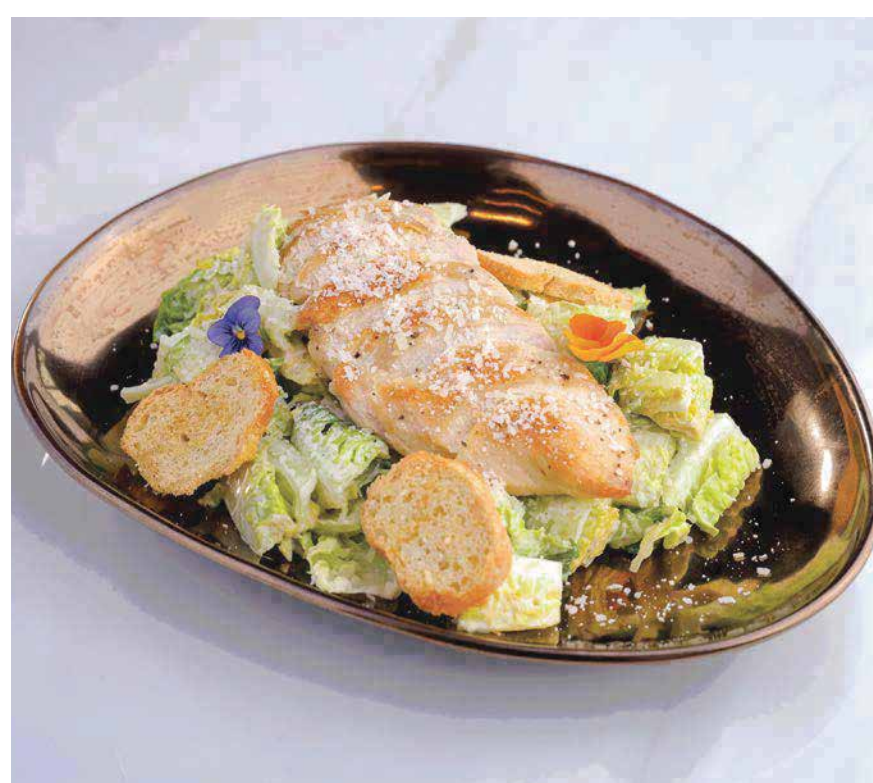
Goat cheese coated with dried fruits, served over fresh greens with green apple, nuts, and berries, finished with balsamic dressing



**SALADE ÉPINARDS 24\$  
ET ARTICHAUTS**



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



**SALADE CÉSAR AU 20\$  
POULET**



Sucrine lettuce, grilled chicken croutons, and caesar dressing



**SALADE SAUMON 26\$  
ET CREVETTES**



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



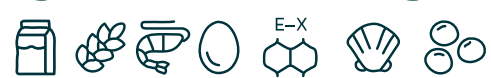
## POULET KATSU 16\$



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 24\$  
BURGERS**



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



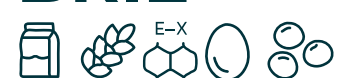
**MINI BRIOCHES AU 26\$  
CRABE FRAIS**



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



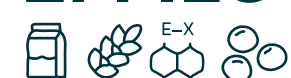
**BOUCHÉES DE 14\$  
BRIE**



Crispy brie bites, served warm  
with cranberry sauce



**BAO DE BRISKET 26\$  
EFFILOCHÉ**



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



**FRITES À LA TRUFFE 10\$**



Crispy fries with parmesan,  
with truffle mayo.



**FRITES 7\$**

## PLATS



### WAGYU AU ROQUEFORT 49\$



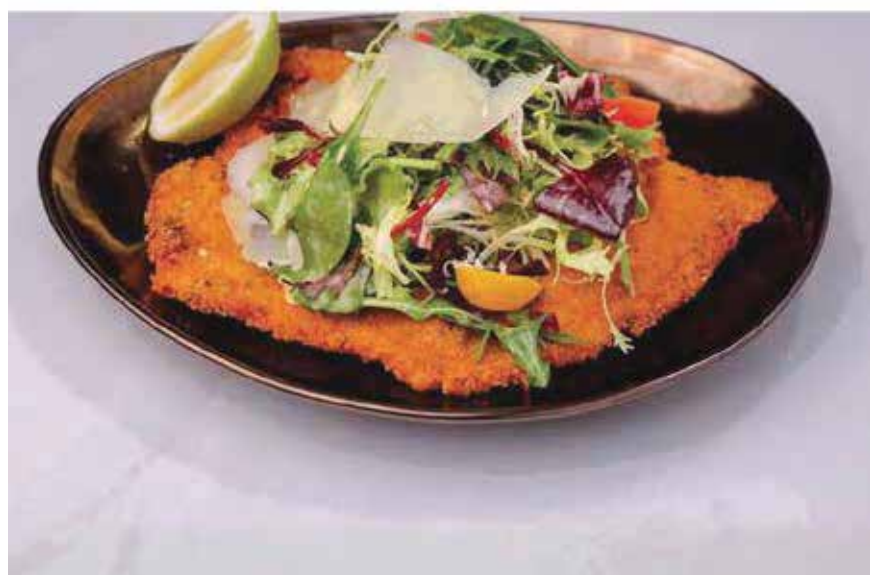
220g Wagyu tenderloin (MB3) served with potato purée, sautéed mushroom, broccoli and roquefort sauce



### 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



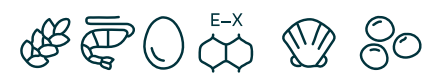
**GNOCCHI AU PESTO** **22\$**



Creamy pesto gnocchi, finished with fresh mozzarella and dried tomato



**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 34\$  
CAVIAR**



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

