



MAISON·D
GOURMET CAFÉ

MENU DE L'IFTAR

For 4 (60\$/person)

FOR RESERVATIONS

78 799 000



RITUEL DU RAMADAN

Medjool dates, still water, qamar el-dine and jallab

SOUPE À L'OIGNON GRATINÉE

Classic French onion soup, slow-cooked onions, topped with toasted bread and melted cheese

SALADE ÉPINARDS ET ARTICHAUTS

Fresh spinach, artichoke hearts, pear, caramelized walnuts, and sun-dried tomatoes with honey balsamic vinaigrette

STARTERS

Crevettes Fatteh Citronnée

Sautéed shrimp served over yogurt, chickpeas, and crunchy pita bread

Crevettes Katsu

Crispy shrimp katsu in a soft brioche, layered with mixed cabbage and dynamite sauce

Wagyu Burgers

A gourmet trio of wagyu sliders with caramelized onions, cheddar cheese and homemade sauce in soft potato buns

Croque D

Signature breaded croque balls with smoked turkey, mozzarella & béchamel

LES PLATS

Végétarienne Pizza

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

Alfredo à la Crème

Mafaldine, creamy alfredo sauce topped with tender grilled chicken, finished with parmesan

Poulet Milanaise

Crispy breaded chicken topped with fresh arugula, cherry tomatoes, and shaved Parmesan

Seabass À La Vierge

Pan-seared seabass fillet with roasted potato served with sauce vierge

LE DESSERT

Tarte Qamar El-Dine à la Vanille

Apricot tart filled with vanilla ganache, finished with pistachio





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**SUHOOR FUSION
ORIENTALE**

30\$/ person

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CLASSIQUES DU SUHOOR

Foul Medames

Slow-simmered fava beans, olive oil & lemon

Msabaha

Warm chickpeas with tahini & citrus

Fatteh

Yogurt, chickpeas & crispy pita

SPÉCIALITÉS MAISON

Tartine Arishe Miel Pécan

Arishe tartine topped with honey and
toasted pecans

Burrata Au Za'atar Pizza

Cherry tomato, burrata, fresh za'atar,
parmesan, olives

Shakshuka à la Feta

Tomato shakshuka with eggs, finished with
feta cheese

ŒUFS & FRAÎCHEUR

L'égumes frais

Seasonal vegetables, cornichons and olives

Labneh

Œufs au Choix

Scrambled or omelette

Makdous

Traditional stuffed baby eggplants in olive oil

Zeit & Za'atar

Olive oil and za'atar served for dipping

PAINS & ACCOMPAGNEMENTS

Bread Basket

Selection of freshly baked breads

BOISSONS CHAUDES

English Breakfast Tea





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SUHOOR GOURMET

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ŒUFS & TARTINES

Œufs au Choix

Eggs prepared to your preference:
scrambled or omelette

Tartine Fraise Feta Pistache

Toasted tartine topped with fresh strawberries, feta,
crushed pistachios, and a delicate honey finish

SÉLECTIONS MAISON

Sélection de Fromages et Charcuterie

A refined selection of fine cheeses and premium cold cuts:
Smoked turkey, bresaola, brie, cheddar, Boursin, and Manchego,
served with dried fruits and cornichons

BOULANGERIE ET PIZZA

Panier de Croissants

Freshly baked croissants

Panier de Pains Artisanaux

A curated basket of freshly baked artisan breads

Beurre et Confiture Artisanale

Fresh herb butter, roasted garlic butter, sea salt butter,
served with seasonal jams

Bouchées de Brie

Crispy brie bites, served warm with cranberry sauce

Cinq Fromages Pizza

Fior di latte, fresh mozzarella, parmesan, roquefort,
ricotta, walnuts and honey

SPÉCIALITÉS MAISON

Focaccia aux Tomates Cerises et Basilic

House-baked focaccia topped with cherry tomatoes,
fresh basil, and olive oil

BOISSONS CHAUDES

English Breakfast Tea

