

AD

LA « MAISON »
BY ARTHUR DUBOIS



The Chef and his team are pleased to welcome you
to the « Maison Dubois ».

MENU A .

ELABORATED DELICACY

The Spring

Peas, Absenth, greens vegetables.

Oysters (No.2) from "David & Ingrid"

Raw, crispy.

Lukewarm Gambero Rosso

Treviso Salade, bitter bisque.

Trout confit with sauternes

Herbaceous broth.

Red Mullet Matelote

Marrow, Marinated fresh Anchovy.

Poached Sea bass under a coconut veil

Cream of lettuce.

Entrecôte from the Limousine region

Green asparagus, seaweeds bearnaise sauce with planktons.

The Rhubarb

Refreshed with basil, raw cream.

Roasted Vanilla Soufflé



300 per person €

MENU D.

CONCENTRATED DELICACY

Oysters (No.2) from “David & Ingrid”

Poached, raw, crispy.

Red Mullet Matelote

Marrow, Marinated fresh Anchovy.

Poached Sea bass under a coconut veil

Cream of lettuce.

Entrecôte from the Limousine region

Green asparagus, seaweeds bearnaise sauce with planktons.

The Rhubarb

Refreshed with basil, raw cream.

Roasted Vanilla Soufflé

 200 € per person

AD

À LA CARTE



🍴 AMUSE-BOUCHE

The Spring

Peas, Absenth, greens vegetables.

🍴 STARTERS

Oysters (No.2) from “David & Ingrid” of the marine d’Artouan farm 55 €
Poached in beef Bortsch, Raw with cecina and mustard sprouts.
Crispy with sea-salted collagen.

Roasted Langoustine, citrus flavored lentils 85 €
Haddock blinis with green Sorel sauce.
Langoustines and flowers Tartare.

🍴 SMALL DISHES

Stiffened Squid 35 €
Anchovy flavored veal broth.

Lukewarm Gambero Rosso 40 €
Nettle Ravioli, Treviso Salade, bitter bisque.

🍴 MAINS

The « Arc-en-ciel » Trout from the Stéphane Heinis farm 90 €
Candied in Sauternes, herbaceous Broth.
Juniper flavored sweet onions.

Poached Sea bass under a coconut veil 80€
Cream of lettuce.

Entrecôte from the Limousine region 100€
Green asparagus, seaweeds bearnaise sauce with planktons and caviar.

🍴 THE CHEESE PLATTER

A selection from the platter 35 €
With salads and condiments.

🍴 DESSERTS

Madagascar Vanilla mille-feuille 40 €

Chocolat Soufflé 40 €
Cocoa grue ice cream.

Nets Prices, service included.

The list of allergens is available on request. In accordance with Decree no. 2002-1465 of December 17, 2002, Maison Dubois and its suppliers guarantee the origin of French beef. Home-cooked* dishes are prepared on site from raw ingredients.