

AD

LA « MAISON »  
BY ARTHUR DUBOIS



**The Chef and his team are pleased to welcome you  
to the “Maison Dubois”.**

# MENU « ELABORATED DELICACY »

## **Amuse-bouche**

### **Jumbo prawns, lettuce cream**

Seaweed and sea salads

### **Red wine stew sauce,**

Cooled and wild garlic flavored squid

### **Candied trout from Stephane Heinis**

Wild mushrooms and herbal butter

### **Abalone from Plouguerneau sea**

Seaweed braised cabbage, fresh foie gras and duck juice

### **John Dory fish**

Poached in seafood broth, Hervé Viaud's seashells

### **Sweetbread of veal**

Beetroot sirop, sorrel, veal juice with orange

### **Rhubarb poached in red shiso syrup**

Rhubarb ice cream and yoghurt

### **Vanilla rice pudding**

Almond ice cream

## **Mignardise**

300 € per person

# MENU « CONCENTRATED DELICACY »

## **Amuse-bouche**

### **Jumbo prawns, lettuce cream**

Seaweed and sea salads

### **Candied trout from Stephane Heinis**

Wild mushrooms and herbal butter

### **Sweetbread of veal**

Beetroot sirop, sorrel, veal juice with orange

### **Rhubarb poached in red shiso syrup**

Rhubarb ice cream and yoghurt

### **Vanilla rice pudding**

Almond ice cream

## **Mignardise**

200 € per person

AD

À LA CARTE



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## STARTERS

**Chef Arthur Dubois's jumbo prawn recipe created for Gault & Millau** 80 €

Concentrated bitter bisque

Tarragon flavored carpaccio of veal head

**Scallops from Boulogne-sur-Mer** 55 €

Slightly cooked in clementines, blue meat radish and green shiso

Scallop juice

**Abalones from Plouguerneau sea** 45 €

Seaweed braised cabbage, fresh foie gras and duck juice

**Stiffened squid** 45 €

Anchovy flavored veal broth

## MAINS

**John Dory fish from our shores** 110 €

Part 1: sliced in seafood broth

Part 2: poached filet, seashells, Champagne sauce and caviar

**Culoiselle poultry** 100 €

Part 1: chicken legs in poultry broth with seaweed

Part 2: cooked in yellow wine, fresh vegetables

## THE CHEESE PLATTER

**A selection from the platter** 35 €

With salads and condiments

## DESSERTS

**Chocolate Soufflé** 40 €

Cocoa ice cream

**Rhubarb poached in red shiso syrup** 25 €

Rhubarb ice cream and yoghurt

**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.