



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

### **Poached Sole**

Pistachios and caper leaf in a “fish and chips” spirit

### **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



## À LA CARTE

### STARTERS

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

Concentrated bitter bisque

Tarragon flavored carpaccio of veal head

**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

### **Filet of beef from the farm “la ferme des Belles Robes”**

Green asparagus, cuttlefish bacon, and seaweed spaghetti. Foie gras mille-feuille

Sorrel flavored white asparagus, coffee flavored Marsala sabayon

### **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.