



LA « MAISON »
BY ARTHUR DUBOIS



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

MENU « ELABORATED DELICACY »

Amuse-bouche

Jambo prawns, lettuce cream

Seaweed and sea salads

Grilled tentacle, red wine stew sauce

With fresh herbs

Candied trout from Stephane Heinis

Celtic salad and green butter sauce with génépi

Poached sole fish, pistachio and caper leaves

Like a “fish and chips”

Monkfish with Didier Pill's white asparagus

Cream of shrimp and burnet

Crispy sweetbread of veal

Beetroot sirop, sorrel, veal juice with orange

Rhubarb

Poached in strawberry juice, yoghurt ice cream

Vanilla rice pudding

Almond ice cream

Mignardise

300 € per person

MENU « CONCENTRATED DELICACY »

Amuse-bouche

Jambo prawns, lettuce cream

Seaweed and sea salads

Candied trout from Stephane Heinis

Celtuce salad and green butter sauce with génépi

Filet of beef from the farm “la ferme des belles robes”

Green asparagus, thinly sliced bacon style cuttlefish, bourguignon sauce

Rhubarb

Poached in strawberry juice, yoghurt ice cream

Vanilla rice pudding

Almond ice cream

Mignardise

200 € per person

AD

À LA CARTE



À LA CARTE



STARTERS

Chef Arthur Dubois's langoustine creation for Gault & Millau 2024 80 €

Concentrated bitter bisque

Tarragon flavored carpaccio of veal head

Octopus cooked like a "tielle Sétoise" 55 €

Grilled tentacle, red wine stew sauce

Refreshing herbs, marinated sardines

Monkfish with Didier Pill's white asparagus 50 €

Cream of shrimp and burnet

Stiffened squid 45 €

Anchovy flavoured veal broth

MAINS

Crispy sweetbread of veal 105 €

Beetroot sirop, veal juice with orange

Veal tongue and Crémone mustard

Filet of beef from the farm “la ferme des belles robes” 110 €

Green asparagus, thinly sliced bacon style cuttlefish, bourguignon sauce

Duck liver mille feuille

Champagne poached sole from our shores 110 €

Shellfish and peas with Osciette Caviar

“Goujonnette” and pistachio

THE CHEESE PLATTER

A selection from the platter 35 €

With salads and condiments

DESSERTS

Chocolate Soufflé 40 €

Cocoa ice cream

Rhubarb 25 €

Poached in strawberry juice, yoghurt ice cream

Vanilla rice pudding 25 €

Almond 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.