



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

Stuffed squid with fresh anchovy

Raw squid with Ajoblanco, sweet almond broth and Colatura

Candied trout from Stephane Heinis

Celtuce 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

Basil freshened herbal curry, mint flavored zucchini cream

Anaïs strawberry

Combava flavored cottage cheese sorbet, strawberry juice

Burlat cherry

Kirsch sauted cherries, 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

Anaïs strawberry

Combava flavored cottage cheese sorbet, strawberry juice

Burlat cherry

Kirsch sauted cherries, 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

Candied trout from Stephane Heinis 55 €

Celtuce salad and green butter sauce with génépi

Thin smoked slices, raw cream

Monkfish with Didier Pill's white asparagus 50 €

Cream of shrimp and burnet

Stuffed squid 45 €

Veal broth reduction with squid ink and fresh anchovies

MAINS

Crispy sweetbread 105 €

Basil freshened herbal curry, shallots and mint flavored zucchini cream
Calf's tongue

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

Anaïs strawberry 25 €

Combava flavored cottage cheese sorbet, strawberry juice

Burlat cherry 25 €

Kirsch sauted cherries, 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.