



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

Green butter sauce with génépi

Sea bass from our shores

Bouchot mussels, girolle mushrooms and cream of mussels extract with tomato

Blue lobster with the “beurre de Madame” butter

Marigold infused lobster bisque, tomatoes cultivated by Didier Pil

Crispy sweetbread of veal

Cream of basil, fresh herbal curry

Mirabelle plums from Lorraine

Fried in Mirabelle liquor, safran ice cream and olive oil from “Domaine de la Vernede”

Vanilla dessert in a Millefeuille spirit

Vanilla cream, roasted vanilla ice cream

Mignardise

300 € per person

Without beverages

MENU « CONCENTRATED DELICACY »

Amuse-bouche

Jambo prawns, lettuce cream

Seaweed and sea salads

Candied trout from Stephane Heinis

Green butter sauce with génépi

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

Black current, gentian flavored bourguignon sauce

Mirabelle plums from Lorraine

Fried in Mirabelle liquor, safran ice cream and olive oil from “Domaine de la Vernede”

Vanilla dessert in a Millefeuille spirit

Vanilla cream, roasted vanilla ice cream

Mignardise

200 € per person

Without beverages

AD

À LA CARTE



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STARTERS

Candied trout from Stephane Heinis

55 €

Green butter sauce with génépi

Thin smoked slices, raw cream

Jumbo prawns

80 €

Pan-fried with plankton, cream of lettuce with seaweeds

Poached, in salad with pig ears

Raw

Stuffed squid

45 €

Veal broth reduction with squid ink and fresh anchovies

MAINS

Crispy sweetbread of veal 105 €

Cream of basil, fresh herbal curry

Veal's head broth with seaweeds

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

Black current, gentian flavored bourguignon sauce

Beef in « tartare » spirit, hibiscus fermented turnips

Blue lobster with "beurre de Madame" butter 130 €

Mixed lobster in gelled tomatoes cultivated by Didier Pil

Marigold infused lobster bisque

Sea bass from our shores 100 €

Bouchot mussels, girolle mushrooms and cream of mussels extract with tomato

Cucumber refreshed carpaccio and fig leaves

THE CHEESE PLATTER

A selection from the platter 35 €

With salads and condiments

DESSERTS

Chocolate Soufflé 40 €

Cocoa ice cream

Mirabelle plums from Lorraine 25 €

Fried in Mirabelle liquor, safran ice cream and olive oil from "Domaine de la Vernede"

Vanilla dessert in a Millefeuille spirit 25 €

Vanilla cream, roasted vanilla 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, poultry, lamb and pork. Home-cooked" dishes are prepared on site from raw ingredients.