



LA « MAISON »
BY ARTHUR DUBOIS



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

MENU « ELABORATED DELICACY »

Amuse-bouche

Autumn scallops Millefeuille

Oscietre caviar

Jambo prawns, lettuce cream

Seaweed and sea salads

Verbena freshened noble pollack

Cockles from Pen-Bron

Blue lobster pot-au-feu

Didier Pil's vegetables, braised oxtail, marrow and lobster bisque

Crusty sweetbread of veal

With smoked spices, razor clams

Velvety citrus

Sage sorbet, grapefruit mousse

Hibiscus poached quince

Saffron ice cream, thin crispy crepe dentelle

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

Sliced colvert duck

Wild sloes, foie gras flavored duck sauce, dandelions

Velvety citrus

Sage sorbet, grapefruit mousse

Mignardise

200 € per person

Without beverages

AD

À LA CARTE



À LA CARTE



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

Autumn scallops Millefeuille, oscietre caviar

75 €

Poached scallops, scallop stew sauce

The scallop stew

140 €

With white truffle from Alba

MAINS

Crusty sweetbread of veal	105 €
With smoked spices, razor clams	
Veal's head broth with	
Sliced colvert duck	90 €
Wild sloes, foie gras flavored duck sauce, dandelions	
Cognac flavored liver stuffed toast	
Blue lobster pot-au-feu	120 €
Didier Pil's vegetables, braised oxtail	
Marrow and lobster bisque	
Verbena freshened noble pollack	90 €
Cockles from Pen-Bron	
Greens from the Jardin de Simone	

THE CHEESE PLATTER

A selection from the platter	35 €
With salads and condiments	

DESSERTS

Chocolate Soufflé	40 €
Cocoa ice cream	
Velvety citrus	25 €
Sage sorbet, grapefruit mousse	
Hibiscus poached quince	25 €
Saffron ice cream, thin crispy crepe dentelle	
Vanilla ice cream	60 €
Fine crispy buckwheat crepe dentelle, white truffle from Alba	

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.