



LA « MAISON »
BY ARTHUR DUBOIS



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

MENU « ELABORATED DELICACY »

Amuse-bouche

Winter scallops Millefeuille

Oscietre caviar

Jambo prawns, lettuce cream

Seaweed and sea salads

Verbena freshened noble pollack

Cockles from Pen-Bron

Abalone from Brittany

Stuffed cabbage, water cress coulis

Crusty sweetbread of veal from Correze

Shrimp and rose hip

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

Winter scallops Millefeuille, oscietre caviar

75 €

Poached scallops, with sorrel

Abalone from Brittany

60 €

Stuffed cabbage, water cress coulis

MAINS

Crusty sweetbread of veal from Correze 105 €

Shrimp and bitter salad

Rose hip

Sliced colvert duck 90 €

Wild sloes, foie gras flavored duck sauce, dandelions

Cognac flavored liver stuffed toast

Scallop stew iodine 100 €

Grilled head of veal

Verbena freshened noble pollack 90 €

Cockles from Pen-Bron

Greens from the Jardin de Simone

Hare “à la royale” 110 €

Orecchiette pasta

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

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.