

AD

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

Fish from our coast

Artichoke and cockles from Pen-Bron

Abalone from Brittany

Water cress coulis, foie gras and Morteau sausage

Crusty sweetbread of veal from Correze

Shrimp and rose hip

Velvety citrus

Sage sorbet, grapefruit mousse

Poached pear

Raw cream sorbet

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

Crusty sweetbread of veal from Correze

Shrimp and rose hip

Velvety citrus

Sage sorbet, grapefruit mousse

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 €

Poached with plankton, cream of lettuce with seaweed and with pig ears

Crunchy, with salad

Raw

Winter scallops Millefeuille, oscietre caviar 75 €

Poached scallops, with sorrel

Abalone from Brittany 60 €

Water cress coulis, foie gras and Morteau sausage

 MAINS

Crusty sweetbread of veal from Correze 105 €

Shrimp and bitter salad

Rose hip

Poultry from "la Poule Noire farm » poached in broth 120 €

Vegetables and black truffle melanoporum

Chicken legs with yellow wine

Scallop stew iodine 100 €

Grilled head of veal

Fish from our coast 90 €

Cockles from Pen-Bron

Artichoke

 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

Poached pear 25 €

Raw cream sorbet

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.