

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

Shellfish broth

Artichoke and fresh herbs

Jambo prawns

Saffron yogurt, apricot

Fish from our coast

Oscietre caviar and fig leaf sabayon

Squid tagliatelle

Tomato flavor

Beef filet

Squid and seaweed

Refreshing sorrel

Aloe-vera and fresh herbs coulis

Marsala flavored lukewarm rhubarb soup

Marsh honey ice cream

Mignardise

300 € per person

Without beverages

MENU « CONCENTRATED DELICACY »

Amuse-bouche

Jambo prawns

Saffron yogurt, apricot

Candied trout from Stephane Heinis

Green butter sauce with génépi

Beef filet

Squid and seaweed

Refreshing sorrel

Aloe-vera and fresh herbs coulis

Mignardise

200 € per person

Without beverages

AD

À LA CARTE



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STARTERS

Jumbo prawns	80 €
Saffron yogurt, apricot	
Raw	
Shellfish broth	55 €
Artichoke and fresh herbs	
Blue lobster salad	50 €
Shell mayonnaise	
Green beans salad	35 €
Fresh almond	

MAINS

Crispy sweetbread of Correze	105 €
Wine flavored vegetal sauce	
Calf's head with bitter stracciatella	
Beef filet	100 €
Squid and seaweed	
Candied trout from Stephane Heinis	80 €
Green butter sauce with génépi	
White asparagus and thin smoked slices	
Fish from our coast	90 €
Oscietre caviar and fig leaf sabayon	
Veal chop to share	200 €
Seasonal vegetables	

THE CHEESE PLATTER

A selection from the platter	35 €
With salads and condiments	

DESSERTS

Chocolate Soufflé	40 €
Cocoa ice cream	
Refreshing sorrel	25 €
Aloe-vera and fresh herbs coulis	
Marsala flavored lukewarm rhubarb soup	25 €
Marsh honey ice cream	
Cherry	25 €
Kirsch and 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.