



MAISON PLISSON

ALIMENTATION GÉNÉRALE

— MAIN COURSES & SALADS

Home-made red tuna rillettes, preserved tomatoes, capers, basil and Parmigiano Reggiano 12€

The classic Noir de Bigorre (bacon) onion and Beaufort quiche 12€*

The Caesar: breaded chicken "Jaune des Landes" filet, capers, eggs, bacon, home-made sauce with anchovies and Parmigiano Reggiano 17€*

« La dolce vita »: heirloom tomatoes carpaccio & Mozzarella Di Bufala DOP, pineapple and basil dressing 16€

« Let the sunshine in »: grilled zucchinis, spinach leaves, chickpeas, grilled lemon, feta, sunflower seeds 16€

— APÉRO TIME

French regional Charcuterie board or French regional Cheeses board 17€* (planche mixte 19€*)

Our best references of cheese or charcuterie 27€ (planche mixte 29€*)

Cheese: bleu de Termignon, truffled Pecorino, Beaufort & Roquefort

Delicatessen: Matured Entrecôte, Noir de Bigorre ham, chorizo Iberico & truffled saucisson

Pata negra ham plate by Cinco Jotas 15€

Home-marinated fresh salmon 15€ (+ vodka shot by Distillerie de Paris 4cl +5€)

— DESSERTS

The full chocolate 9€

Strawberry soup with basil 7€

Fontainebleau (whipped cream + white cheese) with fresh fruits from the market 8€

Rice pudding or our must-try caramel and caramelized nuts 7€

Lemon curd tart, black sesame's cream & biscuits 9€

— CAKES

Lemon or chocolate cake 4€

Brownie with hazelnuts 4€

Flan pâtissier 4€

Far Breton 4€

Viennoiseries 2€

PSSST, DID YOU KNOW? ALL OUR DISHES ARE HOMEMADE WITH FRESH & RAW PRODUCTS

* Contains pork
• Prices our VAT & service included.
• Our meat is all from the EU