



# MAISON PLISSON

ALIMENTATION GÉNÉRALE

## STARTERS

Leeks vinaigrette as if you were French, mimosa eggs & 100% Iberico Bellota ham by Cinco Jotas **10€\***

Frozen soup of the day, made with love **9€**

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

French delicatessen selection from our grocery store to share **7€\***

## SALADS

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

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

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

«New wave »: red tuna ceviche marinated with olive oil & lemon, peanuts powder, avocado, cherries and sucrine lettuce **20€**

## MAIN COURSES

Quinoa bowl perfumed with curry & summer vegetables, almonds and Parmigiano Reggiano **16€**

Pollock casserole, clams, fennel, sicilian tomatoes & potatoes, creamy sauce **20€**

The Polpettes: home-made chicken balls with sweet peas, coriander, parsley, bacon & home-made ratatouille **18€\***

Veal tartar with chives, onions, capers' powder, potatoes pailles as chips **21€**

The Superbutcher's piece of the day **24€**

## DESSERTS

The full chocolate **9€**

Strawberry soup with basil **7€**

Fontainebleau (whipped cream + white cheese) with fresh fruits **8€**

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

Pavlova-i-love-you: infused cream with passion fruit berries, kiwi, raspberries **9€**

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

French cheese selection to share **7€**

**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

