



# MAISON PLISSON

ALIMENTATION GÉNÉRALE

## — MAIN COURSES & SALADS

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

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

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

« La Dolce Vita »: heirloom tomatoes carpaccio & Mozzarella Di Bufalo 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€)

## — PERFECT MATCH

White wine by the glass (*Bourgogne Aligoté Domaine de Montille*) & preserved sardines with olive oil and lemon, *Conserverie La Belle-Îloise* **10€**

Rosé wine by the Glass (*Lubéron Rosé, Domaine de Fontenille*) & chickpeas cream *L'Épicurien x Maison Plisson* **10€**

Red wine by the glass (*Chinon, Domaine Grosbois*) & country pork terrine by *Barthouil* **10€\***

Red wine by the glass (*Margaux 2010, Maquis de Mons*) & with truffled artichoke cream *L'Épicurien x Maison Plisson* **18€**

## — DESSERTS

The full chocolate **9€**

Poached yellow peach biscuit Breton soaked in vanilla, verbena, cardamom & marscarpone vanilla **7€**

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

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

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

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

