



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 tuna rillettes, preserved tomatoes, capers, basil & Parmigiano Reggiano **12€**

French decalitessen 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 « Jaunes des Landes » filet, capers, eggs, bacon, home-made sauce with anchovies & Parmigiano Reggiano **17€**

New Wave: marinated red tuna ceviche with olive oil & lmon, peanuts powder, avocado, nectarine and surine lettuce **20€**

MAIN COURSES

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

Grilled Label Rouge salmon, green beans & cucumber cooked in olive oil, preserved lemon & pepper sauce **18€**

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

Home-made beef tartar with Xipister sauce, shallots, fried capers, Parmigiano Reggiano, grilled pine nuts & potato chips **19€**

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

DESSERTS

The full chocolate **9€**

Poached yellow peach biscuit breton soaked in vanilla & marscarpone vanilla **7€**

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

Ricepudding or our must-try with caramel & caramelized nuts **7€**

Pavlova-i-love-you: infused cream with passion fruit berries, kiwi & raspberries **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 are all from the EU

