



MAISON PLISSON

ALIMENTATION GÉNÉRALE

STARTERS

Roasted red & yellow beetroot delish, feta, roasted pumpkin seeds, white grapes, watercress & croutons **9€**

French lentils salad, smoked herring and crunchy Serrano ham, red onions pickles, season vegetables **12€***

Home-made chicken rillettes topped with duck fat and vegetables pickles **12€**

MAIN COURSES

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

Home-made pork sausage (Noir de Bigorre and Cantal) & mashed potatoes **18€***

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

French toast and roasted quince **8€**

Chocolate mousse and crunchy toffee, orange home-made biscuit **8€**

Poached pear with a red wine sauce and home-made ginger bread, cacao crumble **9€**

Fontainebleau (whipped cream + white cheese) roasted apples and nuts **9€**

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

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

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