

MAISON PLISSON

ALIMENTATION GÉNÉRALE

— STARTERS

Home-made codfish rillettes made with cheese & citrus served with toasts **11€**

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

Tasty corn-barley-spelt salad, thin cauliflower slices, kale, pomegranate seeds & flaked almonds **10€**

Our homemade slice of foie gras, quinces chutney + Espelette pepper chutney, grilled bread **15€**

— HOME-MADE QUICHES (SERVED WITH YOUNG LEAVES)

Chicken, onions, cumin and carrots **12€**

Salmon, citrus and fennel **13€**

Watercress, goat cheese and pine nuts **12€**

— APÉRO TIME

French regional charcuterie board or French regional cheeseboard **17€*** (best of both worlds **19€***)

Our best references of cheese or charcuterie **27€*** (best of both worlds **29€***)

CHEESE : BLEU DE TERMIGNON, PECORINO À LA TRUFFE, BEAUFORT & ROQUEFORT, ... (SELON LES DISPONIBILITÉS)

DELICATESSEN : ENTRECÔTE SÉCHÉE, JAMBON NOIR DE BIGORRE, CHORIZO IBÉRIQUE, ... (SELON LES DISPONIBILITÉS)

Pata negra ham plate by Cinco Jotas **15€**

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

— PERFECT MATCH

White win 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 (Luberon Rosé, Domaine de Fontenille) & chickpeas cream L'Épcurien 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, Marquis de Mons) & truffle artichoke cream L'Épicurien x Maison Plisson **18€**

— DESSERTS

French toast and roasted quinces **8€**

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

Sweet clementines and white chocolate dessert, roasted clementine & almonds biscuit **9€**

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

Fontainebleau (whipped cream + white cheese) roasted apples and nuts **8€**

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

LET US KNOW IF YOU HAVE ANY ALLERGY ISSUES - OUR STAFF WILL HELP YOU OUT WITH THE MENU.

* CONTAINS PORK
* VAT & SERVICE INCLUDED
ALL OUR MEATS FROM FRANCE