



MAISON PLISSON

ALIMENTATION GÉNÉRALE

STARTERS

Soup of the day, made with love **9€**

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

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

Snacked chanterelles - because it's autumn - perfect egg and red radicchio lettuce **11€**

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

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

MAIN COURSES

« Into the woods » : black trumpet mushrooms & chanterelles risotto, Parmigiano Reggiano, mushroom broth **17€**

Savory deboned and stuffed quail (veal, pork, oyster mushrooms and crushed walnuts), barded with Noir de Bigorre bacon, parsnip mousseline with truffle slices **24€***

Codfish, sweet pumpkin purée, glazed chestnuts & nuts plus Parmigiano Reggiano crumble **20€**

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

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

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€**

French cheese selection to share **7€**

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 MEAT IS FROM FRANCE

