



MAISON PLISSON

ALIMENTATION GÉNÉRALE

STARTERS

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

Fresh crabmeat and home-made mayonnaise, diced Granny Smith & celery mousse **14€**

Our homemade slice of foie gras, apple-pumpkin-cinnamon chutney, grilled bread **15€€**

Tasty corn-barley-spelt salad with marinated salmon, thin cauliflower slices, kale, pomegranate seeds & flaked almonds **13€**

Soft-boiled egg, watercress cream & lemon sauce on a toasted bread rubbed with garlic, pumpkin seeds and grilled hazelnuts **11€**

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

MAIN COURSES

Sweet pumpkin and celery ravioles, preserved lemon, cashew nuts, coriander and a lemon juice **16€**

Roasted surprise-duck-magret with foie gras and morels, winter vegetables gratin and morel sauce **24€**

Snacked Saint-Jacques scallops from Chausey, salsify, carrots and shiitaké cooked in their broth **28€**

Comfort confit lamb "parmentier-style", sweet & white mashed potatoes, fresh herbs & flaked almonds **20€**

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

DESSERTS

Our twisted Mont-Blanc, chestnuts meringue and cream, home-made Chantilly **9€**

Super-choco-cream & home-made Chantilly, tonka bean & cacao **8€**

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

Rice pudding or our must-try caramel and caramelized nuts **8€€**

Traditional "Paris-Brest", praline cream and choux pastry **9€€**

French cheese selection to share **7€€**

PSST, 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

