

# MENU

## TO SHARE

Tapas of the Chef, Poilâne Bread	12
Finger Foods of the Moment	13
Fine Charcuterie Platter	16

## STARTERS

Boiled Egg with Truffle Cream and Toast	16
Pumpkin Velouté with Chestnut Foam	12
Sea Bass Carpaccio with Citrus Fruits	14
Lobster Pasta with Cream	13
Scampi with Fresh Cream and Chorizo	14
Traditional Caesar Salad	13
Scallops with Parsley Butter	14
Bone Marrow	12
Semi-Cooked Duck Foie Gras, Seasonal Chutney	17

## MAIN COURSES

Traditional Hand-Cut Beef Tartare, Fries, Salad	19
Sole Meunière, Mashed Potatoes	28
Herb-Roasted Chicken, Fries, and Salad	26
Beef Steak, Baby Potatoes, and Two Sauces	28
Seven-Hour Lamb Shank with Honey and Thyme, Semolina, Crunchy Vegetables	26
Signature "La Maison" Burger, Fries (Beef Cheek with Shallot Sauce, Savoie Potato)	22
Black Truffle Cream and Mushroom Risotto	22
Arrabiata Rigatoni (Spiced to Taste), Parmesan	19
Duck Breast with Polenta	26

## DESSERTS

Grand Cru Chocolate Ganache	14
Dame Blanche from "La Maison"	13
Lemon Meringue Tart	13
Crème brûlée	12
Brioche (French Toast Style)	13
Soft Chocolate Cake, Vanilla Ice Cream	16

## CHEESES

Regional Cheese Platter	16
Brie de Meaux, Served in Slices, with Walnuts and Salad	14

Please inform our staff if you have any allergies, diets or specific food restrictions.



# Menu Kids

15€

## KIDS' MENU

Spaghetti Bolognese

Fish and chips

Hamburger

Desserts

Vanilla Ice Cream

or

Chocolate Mousse



Please inform our staff if you have any allergies, diets or specific food restrictions.