

Noël à

LA MAISON

SET LUNCH

FRESHLY BAKED BREAD
Homemade Pesto, Olives

STARTERS

SOUP DU JOUR

Ask Your Server

CITRUS CURED SALMON

Dill, Smoked Salmon Rilette, Pickled Cucumber

CONFIT DUCK CROQUETTE

Roast Garlic Aioli, Celeriac Remoulade

BURRATA

Fig, Apple And Balsamic, Endive Salad

MAINS

SEARED FILLET OF SEA BREAM

LEmon Crushed Potato, Fennel, Gubben
Chorizo, Sauce Grenobloise

8oz JOHN STONE STRIPLOIN

€8 supplement

Beef Cheek, White Onion, Herb Crumbs,
Fries

GNOCCHI

Homemade Potato Gnocchi, Roast
Butternut Squash, Sage, Pine Nut, Buffalo
Mozzarella

COQ AU VIN FAÇON LA MAISON

Chicken Breast braised in Red Wine Smoked
Bacon Lardons, Baby Shallots, Paris Mushrooms,
Pomme Puree

SIDES

HOUSE CUT FRENCH FRIES
(1 - Wheat)

€6

SAUTÉED MIXED GREENS
(7)

€6

ROASTED BABY POTATOES

Garlic Mayo, Aged Parmesan
(3,7,10)

€6

BABY GEM SALAD

Fine Herbs, French Dressing
(6, 12)

€6

DESSERTS

POIRE BELLE HÉLÈNE

Chocolate Ganache, Toasted Almonds

PLATEAU DE FROMAGES

€3 Supplement

Cheese Board

CRÈME BRÛLÉE CLASSIQUE

FRANÇAISE

Classic French Creme Brulee

