

# MON AMIE MAKI

## FRENCH BRASSERIE & RAW BAR

### SOUPES

SOUPE À L'OIGNON GRATINÉE <i>French Onion Soup au Gratin</i>	14,90
CONSOMMÉ CÉLESTINE <i>Beef broth with herb crêpe strips</i>	12,90

### HORS D'ŒUVRES

BAGUETTE ET SES DEUX ACCOMPAGNEMENTS <i>Baguette with Demi- Sel Butter and Herb-Cream</i>	3,90
ARTICHAUT PRINCE DE BRETAGNE <i>Whole poached artichoke "Prince de betragne" with dip</i>	16,90
SALADE „CANARD À L'ORANGE” <i>Wild herb salad, orange wedges and crispy duck confit</i>	19,90
OS À MOELLE À LA MAXI <i>Bone marrow au gratin with toasted brad and sea salt</i>	18,90
SAUMON FUMÉ & TOAST <i>Ikarimi smoked salmon with toast</i>	24,90
CAVIAR IMPÉRIAL <i>50g Impérial Caviar with potato whipped cream and crème fraiche</i>	129,90
LE PETIT IMPÉRIAL <i>US beef tenderloin tartare with Impérial Caviar and crème fraiche</i>	69,90
COCKTAIL DE CREVETTE MARIE ROSE <i>Shrimp Cocktail Marie Rose</i>	19,90
SALADE GRAND BLEU <i>Iceberg salad with Roquefort dressing and crispy bacon</i>	18,90
HUÎTRE ROCKEFELLER <i>Oysters baked with spinach &amp; hollandaise sauce</i>	from 3 Pcs. per Pcs. 6,90
L'ASSIETTE DU PÊCHEUR ROYAL <i>Shrimp cocktail, smoked salmon and imperial caviar egg</i>	29,90
GNOCCHI À LA PARISIENNE & CHAMPIGNON <i>Gnocchi à la Parisienne with mushrooms</i>	18,90
OEUF CAVIAR <i>½ Organic Egg with Imperial Caviar with sweet and spicy mustard sauce</i>	from 3 Pcs. per Pcs. 9,90
ESCARGOTS FAÇON CAFÉ DE PARIS <i>Snails in Café de Paris butter</i>	16,90
TERRINE DE FOIE GRAS <i>Homemade foie gras pate with port wine jelly and brioche</i>	26,90
COCKTAIL DE HOMARD <i>Lobster cocktail</i>	29,90
TARTARE DE THON À LA NICOISE <i>Tuna tartare with tomatoes, courgette noodles, olives &amp; shallots</i>	22,90
OEUF À LA TRUFFE <i>Organic truffled egg on cream spinach and white truffle foam</i>	19,90

### ÉTAGÈRE EXTRAORDINAIRE

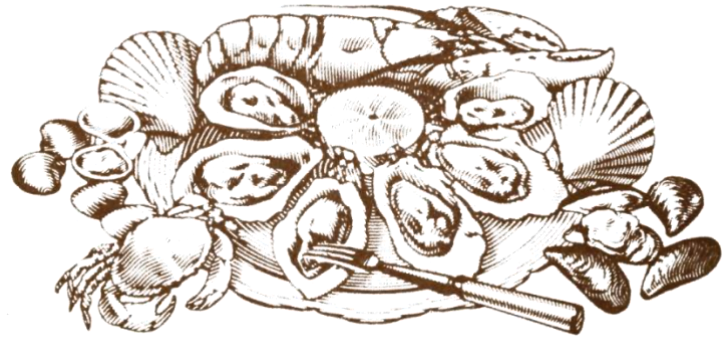
A SPECTACULAR SELECTION OF OUR COLD AND WARM APPETIZERS, SERVED ON ONE FULMINANT THREE STOREY-ÉTAGÈRE (MINIMUM FOR 2 PERSONS)

per pers. 39,90  
from 2 persons

### POISSONS

MOULES À LA CRÈME & POMMES FRITES <i>Mussels in creamy white wine sauce with french fries</i>	29,90
BURGER DE HOMARD À LA MAXI <i>Lobster Burger with whole baked Lobster Tail &amp; French Fries</i>	39,90
SOLE DE L'ATLANTIQUE À LA MEUNIÈRE <i>Real Atlantic sole à la Meunière</i>	49,90
SAUMON "KING ORA", POMMES DE TERRE <i>Salmon "King Ora" with Dill sauce &amp; Drilling potatoes</i>	32,90
GAMBAS SAUTÉES AUX NOILLY PRAT <i>Jumbo shrimp with noilly prat butter and grilled lemon</i>	33,90
FILET DE MERLU NOIR <i>Black hake with lavender honey &amp; ratatouille vegetables</i>	59,90

### PLATEAUX DE FRUITS DE MER



LE MISERABLE	LE ROYAL	LE MAXI	LE MOOK
49,90	99,90	169,90	379,90
6 OYSTERS 4 CREVETTE ROSÉ SEA SNAILS SHRIMP MARIE ROSE	6 OYSTERS LOBSTER COCKTAIL 6 CREVETTE ROSÉ SHRIMP MARIE ROSE SEA SNAILS SALMON	12 OYSTERS 1 LOBSTER 12 CREVETTE ROSÉ SHRIMP MARIE ROSE SEA SNAILS 2 CAVIAR EGGS SALMON	24 OYSTERS 2 LOBSTERS 18 CREVETTE ROSÉ SHRIMP MARIE ROSE SEA SNAILS 50g CAVIAR SALMON

### HUÎTRES

	24 Pcs.	12 Pcs.	6 Pcs.
FINE DE CLAIRE "SPÉCIALE" <i>Oysters Fine de Claire</i>	99,60	49,80	24,90
TSARSKAYA <i>Oysters Tsarskaya</i>	107,60	53,80	26,90
GILLARDEAU <i>Oysters Gillardeau</i>	119,60	59,80	29,90
HUÎTRES DÉGUSTATION <i>Oyster tasting</i>	119,60	59,80	29,90

### PLATS PRINCIPAUX

SUPRÊME DE POULET À LA KIEV <i>Baked chicken à la Kiev with herb butter &amp; asparagus-peas ragout</i>	33,90
SALADE NIÇOISE <i>Nice salad with beans, potatoes, tuna, organic egg, onions &amp; olives</i>	24,90
RIZ DE VEAU À LA MATHIEUX <i>Crispy sweetbreads with mashed potatoes &amp; truffle jus</i>	39,90
BOUDIN NOIR À LA MAXI <i>Crispy black pudding with Calvados apples, fried onions and fried potatoes</i>	26,90
ROGNONS DE VEAU, SAUCE MOUTARDE ET ESTRAGON <i>Veal kidneys with Estragon mustard cram &amp; Gnocchi Parisienne</i>	29,90
STEAK TARTARE <i>Steak tartar with caviar / or with truffle cream / or classic</i>	99,90 / 29,90 / 26,90
JOUE DE PORC À LA BOURGUIGNONNE <i>Butter tender pork cheeks à la Bourguignonne with mashed potatoes</i>	29,90
CORDON BLEU, SALADE MESCLUN <i>Veal escalope stuffed with Gruyère and ham &amp; mesclun salad</i>	39,90
ÉMINCÉ DE BOEUF À LA LOUIS XIII <i>Sliced beef with cognac cream mushroom sauce &amp; fries</i>	36,90

### GRILLADES

FILET MIGNON <i>US prime fillet grilled - + lobster a 39.90</i>	69,90
FILET ROSSINI <i>US fillet from lava stone grill with foie gras, spinach &amp; truffle jus</i>	99,90
CÔTELETTES D'AGNEAU, TARTINES PROVENÇALES <i>Grilled lamb chops with Provençal toasts</i>	39,90
CHATEAUBRIAND POUR DEUX <i>US Prime Tenderloin from lava stone grill for 2 pers.</i>	139,90
ENTRECÔTE <i>US Prime rib eye steak from lava stone grill</i>	59,90
<i>French fries, garlic bread, fried potatoes, green beans, Café de Paris sauce, Hollandaise sauce, ratatouille, creamed spinach, grilled asparagus, creamed mushrooms, mashed potatoes, asparagus-peas ragout</i>	Sides 6,90 Sauces 4,90