

# MON AMIE MAXI

## FRENCH BRASSERIE & RAW BAR

### SOUPES

SOUPE À L'OIGNON GRATINÉE <i>Onion soup au gratin</i>	18,99
BISQUE DE HOMARD <i>Lobster mousse soup with prawns</i>	24,99

### HORS D'ŒUVRES

BAGUETTE ET SES DEUX ACCOMPAGNEMENTS <i>Baguette with fleur de sel butter</i>	4,99
CRABE ROYAL D'ALASKA <i>Poached king crab legs with creamed spinach and shellfish foam</i>	39,99
CALAMARS GRILLÉS À L'AIL & L'HUILE D'OLIVE <i>Baby squid grilled on lava stone with olive oil and garlic</i>	24,99
OS À MOELLE À LA MAXI <i>Baked bone marrow with toasted bread and sea salt</i>	24,99
SALADE DE MESCLUN AU CHÈVRE CHAUD <i>Mesclun salad with warm, crispy baked goat cheese</i>	18,99
CAVIAR IMPÉRIAL <i>50g Imperial Caviar with mashed potatoes and crème fraîche</i>	149,99
OEUF À LA TRUFFE <i>Organic truffled egg on creamed spinach with truffle foam</i>	19,99
COCKTAIL DE CREVETTES MARIE ROSE <i>Shrimp Cocktail Marie Rose</i>	22,99
SALADE GRAND BLEU <i>Iceberg lettuce with Roquefort dressing and crispy bacon</i>	21,99
HUÎTRES ROCKEFELLER <i>Oysters au gratin with spinach and hollandaise sauce</i>	from 3 pcs. per pc. 7,99
GNOCCHI À LA PARISIENNE & CHAMPIGNON <i>Parisian-style gnocchi with mushrooms</i>	18,99
OEUF CAVIAR <i>½ organic egg with Imperial caviar and sweet and spicy mustard sauce</i>	from 3 pcs. per pc. 9,99
ESCARGOTS FAÇON CAFÉ DE PARIS <i>Snails in Café de Paris butter</i>	18,99
COCKTAIL DE HOMARD <i>Lobster cocktail</i>	33,99
CAMEMBERT CUIT AU FOUR AU MIEL DE LAVANDE <i>Baked Camembert with lavender honey</i>	21,99

### ÉTAGÈRE SPECTACULAIRE

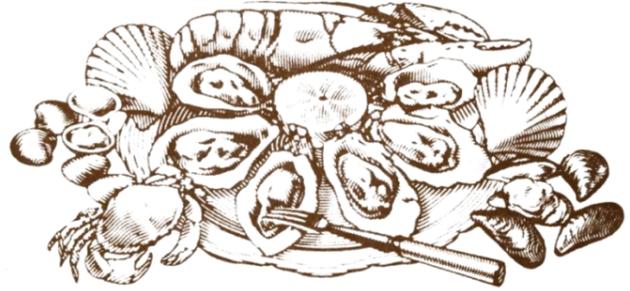
A SPECTACULAR SEAFOOD PLATFORM WITH:

*Alaska king crab legs, oysters Rockefeller, lobster tail, Noilly Prat shrimps and lobster shot* (for 2 people) 119,99

### POISSONS

LOUP DE MER GRILLÉ, AIL CONFIT & RATATOUILLE <i>Sea bass from the lava stone grill with confit garlic and ratatouille</i>	49,99
MOULES À LA CRÈME & POMMES FRITES <i>2 pounds of Imperial mussels in a creamy white wine sauce with chips</i>	36,99
SOLE DE L'ATLANTIQUE À LA MEUNIÈRE <i>Genuine Atlantic sole à la Meunière</i>	Daily rate
SAUMON "KING ORA", ÉPINARD & SAUCE BÉARNAISE <i>Pan-fried King Ora salmon with cream spinach and béarnaise sauce</i>	39,99
GAMBAS SAUTÉES AUX NOILLY PRAT <i>Jumbo prawns with Noilly Prat butter and grilled lemon</i>	39,99
CALAMARS GRILLÉS À L'AIL & L'HUILE D'OLIVE <i>Baby squid grilled on lava stone with olive oil and garlic</i>	36,99
RAGOUT DE HOMARD <i>Lobster ragout with lobster foam and mashed potatoes</i>	49,99
LOUP DE MER POCHÉ, BEURRE BLANC AU CAVIAR <i>Poached sea bass with caviar beurre blanc, mashed potatoes &amp; peas</i>	99,99

### ÉTAGÈRES



LE MISÉRABLE	LE ROYAL	LE MAXI	LE MOOK
59,99	119,99	219,99	399,99
6 OYSTERS 4 CREVETTES ROSÉS IMPERIAL MUSSELS SHRIMP MARIE ROSE	6 OYSTERS LOBSTER COCKTAIL 6 CREVETTES ROSÉS SHRIMP MARIE ROSE IMPERIAL MUSSELS	12 OYSTERS 1 LOBSTER 12 CREVETTES ROSÉS SHRIMP MARIE ROSE IMPERIAL MUSSELS ALASKAN KING CRAB 2 CAVIAR EGGS	24 OYSTERS 2 LOBSTERS 18 CREVETTES ROSÉS SHRIMP MARIE ROSE IMPERIAL MUSSELS ALASKAN KING CRAB 50g CAVIAR

### HUÎTRES

	24 pcs.	12 pcs.	6 pcs.
FINE DE CLAIRE "SPÉCIALE" <i>Oysters Fine de Claire</i>	119,96	59,98	29,99
BELON <i>Oysters Belon</i>	199,96	99,98	49,99
GILLARDEAU <i>Oysters Gillardeau</i>	159,96	79,98	39,99
HUÎTRES DÉGUSTATION <i>Oyster tasting</i>	159,96	79,98	39,99

### PLATS PRINCIPAUX

SPECIALITÉ DE LA MAISON

<p>CANARD DU ROTISSOIRE (Pour 2 Personnes)</p> <p style="font-size: 24pt; font-weight: bold;">99,99</p>		<p><i>Crispy free-range duck for 2 people with duck jus &amp; duchesse potatoes</i></p>
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SALADE LE GRAND COQ <i>Large mixed low-carb salad with grilled PIO chicken paillard</i>	29,99
BOUDIN NOIR À LA MAXI <i>Crispy black pudding with Calvados apple, fried onions and mashed potatoes</i>	27,99
RIS DE VEAU, POMMES DAUPHINE & MOUSSE DE TRUFFE <i>Crispy fried sweetbread, pommes dauphine, truffle foam and veal jus</i>	39,99
ESCALOPE DE POULET À LA SAVOYARDE <i>PIO chicken schnitzel stuffed with ham and Gruyère, served with creamy mushroom sauce &amp; salad</i>	39,99
ROGNONS DE VEAU, SAUCE MOUTARDE ET ESTRAGON <i>Veal kidneys from the animal welfare label 'Beter Leven' with tarragon-Dijon mustard cream sauce and gnocchi à la Parisienne.</i>	36,99
STEAK TARTARE <i>Steak tartare with caviar / or with truffle cream / or classic</i>	99,99 / 29,99 / 26,99
BOEUF BOURGUIGNON <i>Beef goulash 'Bourguignon style' with mashed potatoes</i>	36,99
ÉMINCÉ DE BOEUF & CHAMPIGNON DE PIERRE <i>Sliced beef with tarragon and mushroom cream sauce and chips</i>	39,99
USDA FILET MIGNON <i>US beef fillet from the lava stone grill + upgrade with lobster tail à 39,99</i>	79,99
CÔTELETTES D'AGNEAU, RATATOUILLE <i>Grilled lamb chops from the lava stone grill with ratatouille</i>	49,99
ENTRECÔTE GRILLÉE, SAUCE AU POIVRE <i>Ribeye steak from the lava stone grill with classic pepper cream sauce</i>	69,99
PARIS-TOKYO CHEESEBURGER <i>Miyazaki Wagyu burger with brioche, Gruyère cheese, onions, Dijonaise sauce and cornichons</i>	29,99

*French fries, duchesse potatoes, garlic bread, ratatouille, mashed potatoes, hollandaise sauce, creamed spinach, buttered peas, gnocchi Parisienne, buttered carrots, sautéed mushrooms, pepper cream sauce.*  
Sides 7,99 Sauces 4,99