Mon Amie Maxi

French Brasserie & Raw Bar

SOUPES

SOUPE À L`OIGNON GRATINÉE **18,99**
Gratinated onion soup

BISQUE DE HOMARD **24,99**
Lobster bisque with prawns

HORS D'ŒUVRES

PAIN MAISON & BEURRE DEMI-SEL **4,99**
House-baked bread & salted butter

CALAMARS GRILLÉS **26,99**
Tender calamari rings with zucchini, lemon & fresh herbs

OS À MOELLE À LA MAXI **24,99**
Gratinated bone marrow with toasted bread and sea salt

SALADE DE MESCLUN AU CHÈVRE CHAUD **22,99**
Mesclun salad with warm, crispy fried goat cheese balls

CAVIAR IMPÉRIAL **149,99**
50g Imperial caviar with potato snow and crème fraîche

COCKTAIL DE CREVETTES MARIE ROSE **24,99**
Shrimp cocktail Marie Rose

SALADE GRAND BLEU **22,99**
Iceberg lettuce with Roquefort dressing and crispy bacon

HUÎTRES ROCKEFELLER ..... **from 3 pcs., per pcs. 7,99**
Oysters gratinated with spinach & sauce hollandaise

GNOCCHI À LA PARISIENNE & CHAMPIGNON **19,99**
Gnocchi à la Parisienne with mushrooms

ŒUF CAVIAR ..... **from 3 pcs., per pcs. 9,99**
½ organic egg with Imperial caviar and sweet-spicy mustard sauce

ESCARGOTS CAFÉ DE PARIS **18,99**
Snails in Café de Paris butter

COCKTAIL DE HOMARD **33,99**
Lobster cocktail

CAMEMBERT CUIT AU FOUR, MIEL DE LAVANDE **21,99**
Baked Camembert with lavender honey

ÉTAGÈRE SPECTACULAIRE

A SPECTACULAR SEAFOOD ÉTAGÈRE:

Étagère with calamari rings, grilled lobster tail, organic caviar egg, prawns in Noilly Prat sauce, lobster shot & oysters Rockefeller **99,99 €**

POISSONS

SAUMON LABEL ROUGE, EPINARD & BÉARNAISE **39,99**
Label Rouge salmon glazed with lavender honey, béarnaise & creamed spinach

LOUP DE MER GRILLÉ, AIL CONFIT & RATATOUILLE **49,99**
Sea bass from the lava stone grill with garlic confit & ratatouille

MOULES À LA CRÈME & POMMES FRITES **36,99**
1 kg Imperial mussels in creamy white wine sauce with fries

SOLE DE L'ATLANTIQUE À LA MEUNIÈRE ..... **Market price**
Genuine Atlantic sole à la meunière

GAMBAS SAUTÉES AUX NOILLY PRAT **39,99**
Jumbo shrimps with Noilly Prat butter and grilled lemon

STEAK DE THON À LA NIÇOISE **36,99**
Tuna steak with the classic ingredients of a Niçoise salad

RAGOÛT DE HOMARD **49,99**
Lobster ragoût with lobster foam and mashed potatoes

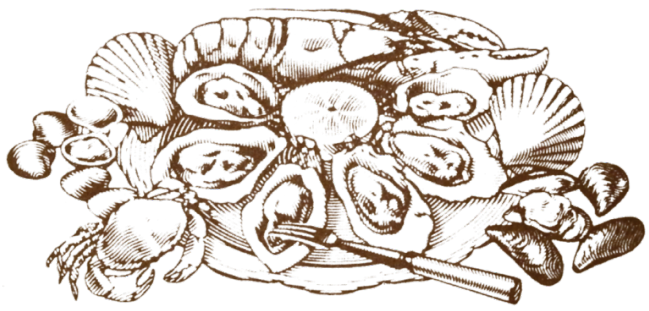
LOUP DE MER POCHÉ, BEURRE BLANC AU CAVIAR **99,99**
Poached sea bass with caviar beurre blanc, mashed potatoes & peas

ACCOMPAGNEMENTS

French fries, Pommes Duchesse, garlic bread, ratatouille, mashed potatoes, sauce hollandaise, sauce béarnaise, creamed spinach, buttered peas, Gnocchi Parisienne, buttered carrots, sautéed mushrooms, pepper cream sauce, potato-leek vegetables

Sides 7,99 ***Sauces 4,99***

ÉTAGÈRES



LE MISÉRABLE	LE ROYAL	LE MAXI	LE MOOK
59,99	**119,99**	**219,99**	**399,99**
6 OYSTERS	6 OYSTERS	12 OYSTERS	24 OYSTERS
4 CREVETTE ROSÉ	LOBSTER COCKTAIL	1 LOBSTER	2 LOBSTERS
IMPERIAL MUSSELS	6 CREVETTE ROSÉ	12 CREVETTE ROSÉ	18 CREVETTE ROSÉ
SHRIMP MARIE ROSE	SHRIMP MARIE ROSE	SHRIMP MARIE ROSE	SHRIMP MARIE ROSE
	IMPERIAL MUSSELS	IMPERIAL MUSSELS	IMPERIAL MUSSELS
		CALAMARI	CALAMARI
		2 CAVIAR EGGS	50g CAVIAR

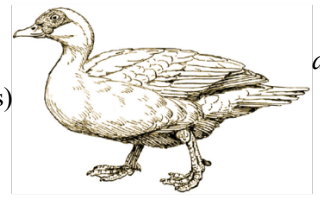
HUÎTRES

	24 pcs.	12 pcs.	6 pcs.
FINE DE CLAIRE „SPÉCIALE“ *Fine de Claire oysters*	119,96	59,98	29,99
BELON *Belon oysters*	199,96	99,98	49,99
GILLARDEAU *Gillardeau oysters*	159,96	79,98	39,99
HUÎTRES DÉGUSTATION *Oyster tasting*	159,96	79,98	39,99

PLATS PRINCIPAUX

SPECIALITÉ DE LA MAISON

CANARD DU ROTISSOIRE
(Pour 2 Personnes)
99,99



Crispy free-range duck for 2 with duck jus & Pommes Duchesse

SUPRÊME DE POULET À LA VICHYSSOISE **39,99**
Suprême of PIO corn-fed chicken with creamy potato-leek vegetables

BOUDIN NOIR À LA MAXI **27,99**
Crispy black pudding with Calvados apple, fried onions & mashed potatoes

ÉMINCÉ DE BŒUF & CHAMPIGNON DE PIERRE **39,99**
Sliced beef with tarragon mushroom cream sauce & fries

SALADE LE GRAND COQ **29,99**
Large mixed low-carb salad with grilled PIO chicken paillard

ROGNONS DE VEAU, MOUTARDE ET ESTRAGON **36,99**
Veal kidneys („Beter Leven“) in tarragon-Dijon cream sauce, Gnocchi Parisienne

STEAK TARTARE ..... **99,99 / 33,99 / 29,99**
Steak tartare with caviar / or with truffle cream / or classic

JOUE DE VEAU À LA BOURGUIGNONNE **39,99**
Braised veal cheeks in Burgundy jus with mashed potatoes

RIS DE VEAU, POIREAUX À LA CRÈME **39,99**
Crispy fried veal sweetbreads with creamy potato-leek vegetables

USDA FILET MIGNON **79,99**
US beef tenderloin from the lava stone grill
Upgrade with lobster tail at 39,99

CÔTELETTES D'AGNEAU, RATATOUILLE **49,99**
Grilled lamb chops from the lava stone grill with ratatouille

ENTRECÔTE GRILLÉE, SAUCE AU POIVRE **69,99**
Ribeye from the lava stone grill with classic pepper cream sauce

USDA CHATEAUBRIAND POUR DEUX **149,99**
USDA tenderloin from the lava stone grill for 2 persons

PARIS-TOKYO CHEESEBURGER **29,99**
Miyazaki wagyu burger with brioche, Gruyère, onions, Dijonaise & cornichons

No separate bills possible, all prices in euros incl. VAT