

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 bisque with prawns</i>	24,99

HORS D'ŒUVRES

PAIN MAISON & BEURRE DEMI-SEL <i>House-baked bread & salted butter</i>	4,99
COEUR DE SAUMON FUMÉ "BALIK-CUT" <i>Salmon "Balik-cut" from the Frankfurt smokehouse Lachs & Moritz</i>	29,99
BEIGNETS DE CALAMARS, SAUCE TARTARE <i>Crispy fried calamari with tartar sauce</i>	23,99
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
ARTICHAUT ENTIER "PRINCE DE BRETAGNE" <i>Whole poached "Prince de Bretagne" artichoke served with two different dips</i>	27,99
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
HÛITRES 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

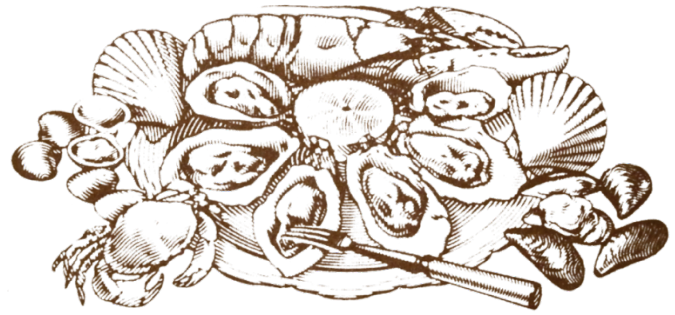
A SPECTACULAR SEEFood ÉTAGÈRE WITH:

Étagère featuring Lachs & Moritz Balik-cut salmon, grilled lobster tail, organic egg with caviar, prawns in Noilly Prat sauce, lobster shot & Oysters Rockefeller **99,99 €**

POISSONS

FILET DE MEROU CROUSTILLANT À LA NAGE SAFRANÉE <i>Crispy-seared grouper fillet with saffron tomato and mussel nage</i>	49,99
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
GAMBAS SAUTÉES AUX NOILLY PRAT <i>Jumbo prawns with Noilly Prat butter and grilled lemon</i>	39,99
STEAK DE THON À LA NIÇOISE <i>Tuna steak with the classic ingredients of a traditional Niçoise salad</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 & 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 BALIK-CUT SALMON 2 CAVIAR EGGS	24 OYSTERS 2 LOBSTERS 18 CREVETTES ROSÉS SHRIMP MARIE ROSE IMPERIAL MUSSELS BALIK-CUT SALMON 50g CAVIAR

HÛITRES

	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
HÛITRES DÉGUSTATION <i>Oyster tasting</i>	159,96	79,98	39,99

PLATS PRINCIPAUX

SUPREME DE POULET À LA VICHYSOISE <i>Supreme of PIO corn-fed chicken with creamy potato and leek vegetables</i>	39,99
BOUDIN NOIR À LA MAXI <i>Crispy black pudding with Calvados apple, fried onions and mashed potatoes</i>	27,99
ÉMINCÉ DE BOEUF & CHAMPIGNON DE PIERRE <i>Sliced beef with tarragon and mushroom cream sauce and chips</i>	39,99
SALADE LE GRAND COQ <i>Large mixed low-carb salad with grilled PIO chicken paillard</i>	29,99
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
JOUE DE VEAU À LA BOURGUIGNONNE <i>Braised veal cheeks in Burgundy jus with mashed potatoes</i>	39,99
RIS DE VEAU, POIREAUX À LA CRÈME <i>Crispy roasted veal sweetbread with creamy potato and leek vegetables</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
USDA CHATEAUBRIAND POUR DEUX <i>USDA Tenderloin from the lava stone grill for 2 pers.</i>	149,99
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, béarnaise sauce, creamed spinach, buttered peas, gnocchi Parisienne, buttered carrots, sautéed mushrooms, pepper cream sauce, potato and leek vegetables
Sides 7,99 Sauces 4,99