

# MON AMIE MAXI

## FRENCH BRASSERIE & RAW BAR

### SOUPES

SOUPE À L'OIGNON GRATINÉE <i>French Onion Soup au Gratin</i>	16,99
BISQUE DE HOMARD <i>Lobster foam soup with prawns</i>	24,99

### HORS D'ŒUVRES

BAGUETTE ET SES DEUX ACCOMPAGNEMENTS <i>Baguette with Demi-Sel Butter and Herb-Cream</i>	4,99
CRABE ROYAL D'ALASKA <i>Poached king crab legs with creamed spinach &amp; crustacean foam</i>	39,99
CALAMARS GRILLÉS À L'AIL & L'HUILE D'OLIVE <i>Baby calamari from the lava stone grill with olive oil and garlic</i>	24,99
SALADE DE FRUITS DE MER, VINAIGRETTE AU CITRON <i>Seafood salad with a lemon vinaigrette</i>	26,99
OS À MOELLE À LA MAXI <i>Bone marrow au gratin with toasted bread and sea salt</i>	24,99
CAMEMBERT CUIT AU FOUR AU MIEL DE LAVANDE <i>Baked camembert with lavender honey</i>	21,99
CAVIAR IMPÉRIAL <i>50g Imperial Caviar with potato whipped cream and crème fraîche</i>	149,99
LE PETIT IMPÉRIAL <i>Beef fillet tartare with impérial caviar &amp; crème fraîche</i>	69,99
CALAMARS FRITS AVEC SA SAUCE ROUILLE <i>Baked calamari with rouille sauce</i>	24,99
COCKTAIL DE CREVETTES MARIE ROSE <i>Shrimp Cocktail Marie Rose</i>	22,99
SALADE GRAND BLEU <i>Iceberg salad with Roquefort dressing and crispy bacon</i>	21,99
HUÎTRES ROCKEFELLER <i>Oysters baked with spinach &amp; hollandaise sauce</i>	from 3 Pcs. per Pcs. 7,99
GNOCCHI À LA PARISIENNE & CHAMPIGNONS <i>Gnocchi à la Parisienne with mushrooms</i>	18,99
OEUF CAVIAR <i>½ Organic egg, sweet and spicy mustard sauce &amp; Imperial caviar</i>	from 3 Pcs. per Pcs. 9,99
ESCARGOTS FAÇON CAFÉ DE PARIS <i>Snails in Café de Paris butter</i>	18,99
TERRINE DE FOIE GRAS <i>Homemade foie gras pate with port wine jelly and brioche</i>	29,99
COCKTAIL DE HOMARD <i>Lobster cocktail</i>	33,99

### ÉTAGÈRE SPECTACULAIRE

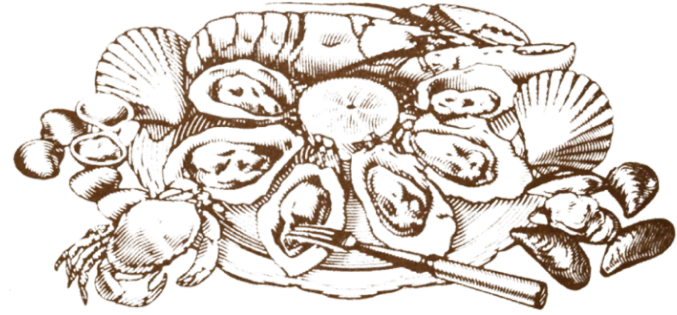
A SPECTACULAR SEAFOOD ÉTAGÈRE WITH:

*Alaskan King Crab Legs, Oysters Rockefeller, Lobster Tail, Noilly-Prat Shrimps and Lobster Shot (for 2 persons) 119,99*

### POISSONS

MOULES À LA CRÈME & POMMES FRITES <i>2 pounds Imperial mussels in a creamy white wine sauce with fries</i>	36,99
RAGOUT DE HOMARD <i>Lobster ragout with lobster foam and mashed potatoes</i>	49,99
SOLE DE L'ATLANTIQUE À LA MEUNIÈRE <i>Real Atlantic sole à la Meunière</i>	Price of the day
LOUP DE MER GRILLÉ, CÂPRES, AIL & POMMES DE TERRE <i>Grilled sea bass "Butterfly" with capers, garlic and Rosemary potatoes</i>	49,99
SAUMON "KING ORA", ÉPINARD & SAUCE BÉARNAISE <i>Grilled salmon 'King Ora' with creamed spinach &amp; béarnaise sauce</i>	39,99
GAMBAS SAUTÉES AUX NOILLY PRAT <i>Jumbo shrimp with noilly prat butter and grilled lemon</i>	39,99
CALAMARS GRILLÉS À L'AIL & L'HUILE D'OLIVE <i>Baby calamari from the lava stone grill with olive oil and garlic</i>	36,99

### PLATEAUX DE FRUITS DE MER



LE MISÉRABLE	LE ROYAL	LE MAXI	LE MOOK
59,99	119,99	219,99	399,99
6 OYSTERS 4 CREVETTE ROSÉ SEA SNAILS SHRIMP MARIE ROSE	6 OYSTERS LOBSTER COCKTAIL 6 CREVETTE ROSÉ SHRIMP MARIE ROSE SEA SNAILS	12 OYSTERS 1 LOBSTER 12 CREVETTE ROSÉ SHRIMP MARIE ROSE SEA SNAILS ALASKAN KING CRAB 2 CAVIAR EGGS	24 OYSTERS 2 LOBSTERS 18 CREVETTE ROSÉ SHRIMP MARIE ROSE SEA SNAILS 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

CANARD ENTIER À L'ORANGE (Pour 2 Personnes) <i>Entire free-range duck for 2 people with orange sauce &amp; French fries Duchesse</i>	99,99
JARRET D'AGNEAU BRAISÉ <i>Butter-tender braised lamb shank with green bacon-beans &amp; jus</i>	39,99
BOUDIN NOIR À LA MAXI <i>Crispy black pudding with Calvados apples, fried onions &amp; mashed potatoes</i>	27,99
SALADE NIÇOISE <i>Nice salad with beans, potatoes, tuna, organic egg, onions &amp; olives</i>	28,99
FOIE DE VEAU DE LAIT POËLÉE, POMMES DUCHESSE <i>Veal liver from the animal welfare label "Beter Leven" with caramelised Calvados apple, Burgundy jus, Pommes Duchesse</i>	39,99
ROGNONS DE VEAU, SAUCE MOUTARDE ET ESTRAGON <i>Veal kidneys with Estragon mustard cream &amp; Gnocchi Parisienne</i>	36,99
STEAK TARTARE <i>Steak tartar 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-champignon cream sauce &amp; fries</i>	39,99
BOUDIN BLANC À LA TRUFFE <i>French-style truffled sausage from Bio-Hof May (exclusively for the Mook Group) with mashed potatoes and truffle jus</i>	27,99
FILET MIGNON <i>Grilled beef fillet + Upgrade with lobster tail à 39.90</i>	59,99
FILET ROSSINI <i>Grilled beef fillet from lava stone grill with foie gras, spinach &amp; truffle jus</i>	79,99
CÔTELETTES D'AGNEAU & TARTINE PROVENÇALE <i>Grilled lamb chops with Provençal toast</i>	49,99
CHATEAUBRIAND POUR DEUX <i>Tenderloin from the lava stone grill for 2 pers.</i>	129,99

*French fries, Pommes Duchesse, garlic bread, green bacon-beans, mashed potatoes, Café de-Paris-sauce, Hollandaise sauce, creamed spinach, butter peas, Gnocchi Parisienne, Buttered carrots, sautéed mushrooms*  
**Sides 7,99      Sauces 4,99**