

MON AMIE MAXI

FRENCH BRASSERIE & RAW BAR

SOUPES

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| 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

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| 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 & crustacean foam</i> | 39,99 |
| PISSALADIÈRE À LA MAXI <i>Crispy puff pastry tart with onions, olives & lavender honey</i> | 9,99 |
| SALADE DE CHAMPIGNONS DE PIERRE <i>Lukewarm mushroom salad with tomatoes, onions, croutons & vinaigrette</i> | 12,99 |
| OS À MOELLE À LA MAXI <i>Bone marrow au gratin with toasted bread and sea salt</i> | 24,99 |
| CAROTTES RÂPÉES <i>Carrot salad with honey-champagne-vinegar vinaigrette</i> | 9,99 |
| CAVIAR IMPÉRIAL <i>50g Imperial Caviar with potato whipped cream and crème fraîche</i> | 149,99 |
| LE PETIT IMPÉRIAL <i>US beef tenderloin tartare with Impérial Caviar and crème fraîche</i> | 69,99 |
| ARTICHAUT PRINCE DE BRETAGNE <i>Whole poached artichoke "Prince de Bretagne" with two different dips</i> | 19,99 |
| 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 & 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 & 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 |
| SALADE DE CREVETTES, HARICOT VERT & AVOCAT <i>Shrimps Salad with green beans & avocado</i> | 21,99 |

ÉTAGÈRE SPECTACULAIRE

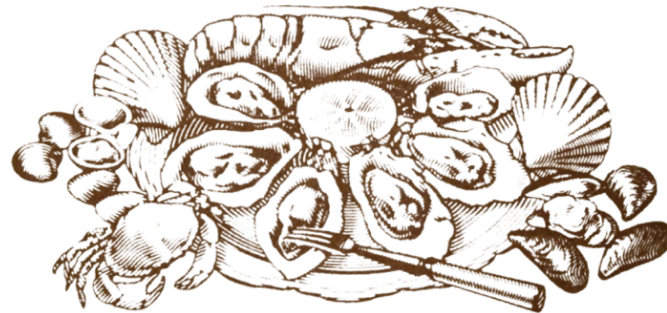
A SPECTACULAR SEAFOOD ÉTAGÈRE WITH:

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

POISSONS

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| 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 & COURGETTE <i>Grilled sea bass "Butterfly" with capers, garlic and Milles-Feuilles potatoes</i> | 39,99 |
| SAUMON "KING ORA", ASPERGES & SAUCE BÉARNAISE <i>Salmon "King Ora" with asparagus and Bearnaise sauce</i> | 39,99 |
| GAMBAS SAUTÉES AUX NOILLY PRAT <i>Jumbo shrimp with noilly prat butter and grilled lemon</i> | 39,99 |

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 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. |
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| 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

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| JARRET D'AGNEAU BRAISÉ <i>Butter-tender braised lamb shank with green bacon-beans & jus</i> | 39,99 |
| CUISSE DE POULET ROTIE À LA GRAND-MÈRE <i>Genuine "label rouge" chicken leg with bacon mushrooms, mashed potatoes</i> | 32,99 |
| HACHIS PARMENTIER AU GRATIN <i>French minced meat and potato gratin</i> | 18,99 |
| DUO DE BOUDIN BLANC ET NOIR <i>French sausage and black pudding on champagne cabbage</i> | 27,99 |
| SALADE NIÇOISE <i>Nice salad with beans, potatoes, tuna, organic egg, onions & olives</i> | 28,99 |
| FOIE DE VEAU DE LAIT POËLÉE <i>Veal liver from the animal welfare label "Beter Leven" with caramelised Calvados apple, Burgundy jus, Milles-Feuilles potatoes</i> | 39,99 |
| ROGNONS DE VEAU, SAUCE MOUTARDE ET ESTRAGON <i>Veal kidneys with Estragon mustard cream & 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 & fries</i> | 39,99 |

GRILLADES

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| STEAK MINUTE À LA SOUPE À L'OIGNON <i>Minute rump steak gratinated with stewed onions and Gruyère cheese</i> | 39,99 |
| FILET MIGNON <i>US prime filet grilled + Upgrade with lobster tail à 39.90</i> | 59,99 |
| FILET ROSSINI <i>US filet from lava stone grill with foie gras, spinach & truffle jus</i> | 79,99 |
| CÔTELETTES D'AGNEAU & TARTINE PROVENÇALE <i>Grilled lamb chops with Provençal toast</i> | 49,99 |
| ENTRECÔTE <i>US Prime rib eye steak from lava stone grill</i> | 69,99 |

French fries, Milles-Feuilles potatoes, garlic bread, fried potatoes, green bacon-beans, mashed potatoes, Café de-Paris-sauce, Hollandaise sauce, creamed spinach, butter peas, Gnocchi Parisienne, Champagne cabbage

Sides 7,99 Sauces 4,99

No separate payments possible!