

MON AMIE MAXI

FRENCH BRASSERIE & RAW BAR

SOUPES

SOUPE À L'OIGNON GRATINÉE <i>French Onion Soup au Gratin</i>	14,90
CONSOMMÉ CÉLESTINE <i>Beef broth with herb crêpe strips</i>	12,90
BISQUE DE HOMARD <i>Lobster foam soup with prawns</i>	22,90

HORS D'ŒUVRES

BAGUETTE ET SES DEUX ACCOMPAGNEMENTS <i>Baguette with Demi-Sel Butter and Herb-Cream</i>	3,90
PISSALADIÈRE À LA MON AMIE MAXI <i>Crispy puff pastry with onions, anchovies, olives & Landel honey</i>	12,90
ARTICHAUT PRINCE DE BRETAGNE <i>Whole poached artichoke "Prince de Bretagne" with two dips</i>	19,90
OS À MOELLE À LA MAXI <i>Bone marrow au gratin with toasted bread and sea salt</i>	22,90
SAUMON FUMÉ & TOAST <i>Ikarimi smoked salmon with toast</i>	24,90
CAVIAR IMPÉRIAL <i>50g Imperial Caviar with potato whipped cream and crème fraîche</i>	139,90
LE PETIT IMPÉRIAL <i>US beef tenderloin tartare with Impérial Caviar and crème fraîche</i>	69,90
COCKTAIL DE CREVETTE MARIE ROSE <i>Shrimp Cocktail Marie Rose</i>	19,90
SALADE GRAND BLEU <i>Iceberg salad with Roquefort dressing and crispy bacon</i>	18,90
HUÎTRES ROCKEFELLER <i>Oysters baked with spinach & hollandaise sauce</i>	from 3 Pcs. per Pcs. 6,90
L'ASSIETTE DU PÊCHEUR ROYAL <i>Shrimp cocktail, smoked salmon and imperial caviar egg</i>	29,90
GNOCCHI À LA PARISIENNE & CHAMPIGNONS <i>Gnocchi à la Parisienne with mushrooms</i>	18,90
OEUF CAVIAR <i>½ Organic egg, sweet and spicy mustard sauce & Imperial caviar</i>	from 3 Pcs. per Pcs. 9,90
ESCARGOTS FAÇON CAFÉ DE PARIS <i>Snails in Café de Paris butter</i>	18,90
TERRINE DE FOIE GRAS <i>Homemade foie gras pate with port wine jelly and brioche</i>	29,90
COCKTAIL DE HOMARD <i>Lobster cocktail</i>	29,90
SALADE DE CREVETTES, HARICOT VERT & AVOCAT <i>Shrimps Salad with green beans & avocado</i>	19,90

ÉTAGÈRE EXTRAORDINAIRE

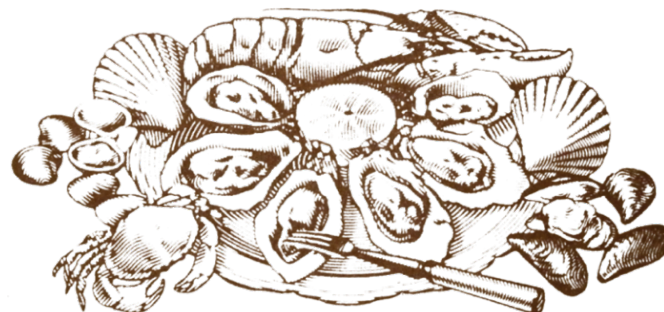
A SPECTACULAR SELECTION OF OUR COLD AND WARM APPETIZERS, SERVED ON ONE FULMINANT ÉTAGÈRE (MINIMUM FOR 2 PERSONS)

per pers. 39,90
from 2 persons

POISSONS

RAGOUT DE HOMARD <i>Lobster ragout with lobster foam and mashed potatoes</i>	49,90
MOULES À LA CRÈME & POMMES FRITES <i>Mussels in creamy white wine sauce with french fries</i>	33,90
SOLE DE L'ATLANTIQUE À LA MEUNIÈRE <i>Real Atlantic sole à la Meunière</i>	Price of the day
SAUMON "KING ORA", ÉPINARD À LA CRÈME <i>Salmon "King Ora" with creamed spinach</i>	36,90
TURBOT À LA MAXIM'S <i>Turbot with lentils, caper beurre blanc & crispy potato fan</i>	49,90
GAMBAS SAUTÉES AUX NOILLY PRAT <i>Jumbo shrimp with noilly prat butter and grilled lemon</i>	38,90

PLATEAUX DE FRUITS DE MER



LE MISÉRABLE	LE ROYAL	LE MAXI	LE MOOK
59,90	109,90	179,90	389,90
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.
FINE DE CLAIRE "SPÉCIALE" <i>Oysters Fine de Claire</i>	115,60	57,80	28,90
BELON <i>Oysters Belon</i>	199,60	99,80	49,90
GILLARDEAU <i>Oysters Gillardeau</i>	159,60	79,80	39,90
HUÎTRES DÉGUSTATION <i>Oyster tasting</i>	159,60	79,80	39,90

PLATS PRINCIPAUX

HACHIS PARMENTIER AU GRATIN <i>French Minced Potato Casserole au Gratin</i>	23,90
BOUDIN BLANC À LA TRUFFE <i>French-style truffled sausage from the Bio-Hof May (exclusively for the Mook Group) with mashed potatoes and truffle jus</i>	29,90
CONFIT DE CANARD & PURÉE DE POMMES DE TERRE <i>Confit duck leg with mashed potatoes</i>	36,90
BOUDIN NOIR À LA MAXI <i>Crispy black pudding with Calvados apples, fried onions and fried potatoes</i>	29,90
SALADE NIÇOISE <i>Nice salad with beans, potatoes, tuna, organic egg, onions & olives</i>	26,90
RIS DE VEAU À GRENOBLOISE <i>Sweetbreads with lemon-caper sauce & crispy potato fan</i>	39,90
ROGNONS DE VEAU, SAUCE MOUTARDE ET ESTRAGON <i>Veal kidneys with Estragon mustard cream & Gnocchi Parisienne</i>	36,90
STEAK TARTARE <i>Steak tartar with caviar / or with truffle cream / or classic</i>	99,90 / 29,90 / 26,90
BOEUF BOURGUIGNON <i>Beef goulash "Bourguignon style" with mashed potatoes</i>	29,90
ÉMINCÉ DE BOEUF AVEC MORILLES <i>Sliced beef with morel cream sauce & fries</i>	39,90
HAMBURGER AU GRUYÈRE & POMMES FRITES <i>Hamburger with Gruyère cheese, red onion jam & French fries</i>	26,90

GRILLADES

FILET MIGNON <i>US prime filet grilled - + lobster à 39.90</i>	69,90
FILET ROSSINI <i>US filet from lava stone grill with foie gras, spinach & truffle jus</i>	99,90
CÔTELETTES D'AGNEAU & TARTINE PROVENÇALE <i>Grilled lamb chops with Provençal toast</i>	39,90
CHATEAUBRIAND POUR DEUX <i>US Prime Tenderloin from lava stone grill for 2 pers.</i>	139,90
ENTRECÔTE <i>US Prime rib eye steak from lava stone grill</i>	59,90

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

Sides 7,90 Sauces 4,90

No separate payments possible!