

The background features a repeating pattern of white, stylized, overlapping leaf-like or petal-like shapes. Each shape is composed of multiple thin, curved lines that meet at a central point, creating a sense of depth and movement. The shapes are arranged in a staggered, grid-like fashion across the entire page.

MENU

A LA CARTE

Starters

- Chestnuts soup** | Crushed chestnuts, truffle oil. 14
Seafood vol-au-vent | Scallops, shrimp, mushrooms, and leeks. 16
Organic Scottish smoked salmon | Dill sauce and homemade blinis. 16/24
Trio of lentils | Chorizo and poached organic egg. 16
Girolle and mascarpone tartlet | Mesclun salad. 16
Burgunday snails | Red label, 6 pieces. 12

Main courses

- Caesar's catwalk** | Chicken, roman, smoked bacon, parmesan, green beans. 18 🍴
Seafood salad | Organic Scottish smoked salmon, shrimp, avocado, and citrus fruits. 22 🍴
Chef's Steak tartare | Mustard, herb cream, shallots, puffed quinoa, and egg yolk. 24 🍴
Sirloin steak | 250 gr, meat juice, gremolata. 28
Cheeseburger | Steak Black Angus 150 gr, cheddar, salad, tomatoes, burger sauce. 26
Farmhouse poultry supreme | Juice and grilled lemon. 24
Grilled salmon steak | Sorrel sauce, fines herbes. 26
Sea bass | Leek fondue and lemon sauce. 24

Georgio's Risotto | Sun-dried tomatoes, fresh goat cheese. 24 🍴
Linguines aux morilles. 24 🍴

Sides

Fries. Old-fashioned mashed potatoes. Crunchy seasonal vegetables. Linguines. Pilaf rice.

Desserts

- Cheese Selection** | Red onion jam, sourdough bread. 12
Chocolate Profiteroles by Maison Cluizel. 12
Hot chocolate cake | Vanilla ice cream. 12
Tarte Tatin | Crème fraîche. 10
Frozen Nougat | Red berry coulis. 10
Café gourmand. 11

Lunch menu 27

Monday to Friday – 12pm to 2pm.

Today's Special or Iconic dish 🍴

Drink | Water, soft, lass of wine or beer.

Café or thé gourmand.

Maison Ô Menu 46

Monday to Friday.

Starter, main course, dessert.