



MENU

# À LA CARTE

## Starters

**Shrimps cocktail** | Granny Smith, celery, avocado, homemade cocktail sauce. 16

**Sea bream ceviche** | Radish, jalapeño, leche de tigre. 16

**Smoked salmon** | Served with toasts. 16/24

**Burrata** | Seasonal tomatoes, pesto, rocket, olive crumbles. 16

**Roasted beet salad** | Fennel, grapefruit, tarragon, pistachio. 16 🌱

## Main courses

▮ **Caesar's catwalk** | Chicken, roman, smoked bacon, parmesan, green beans. 18 🌱

**Steak tartare** | 150 gr, Horseradish, quinoa, shallots, lamb's lettuce, egg yolk. 24 🌱

**Rib eye** | Bone marrow, gravy, gremolata. 33

**Pork chop** | Mustard, Cross & Blackwell sauce, ricotta salata. 24

**Cheeseburger** | Chopped steak, cheddar, salad, tomatoes, burger sauce. 24

**Farmhouse poultry supreme** | Juice and grilled lemon. 24

▮ **Vongole** | Linguine, clams, smoked paprika. 28

**Skate Wing** | Hollandaise with hazelnut butter, capers, samphire. 28

**Sea bass** | Chard, sauce vierge. 24

▮ **Georgio's Risotto** | Tomato confit and fresh goat's cheese. 24 🌱

**Roasted hispi** | Marinated apple, walnuts, salsa, yoghurt sauce. 18

**Today's Special.** 23

## Sides

**Skinny fries** | Parmesan.

**Old-fashioned mashed potatoes.**

**Pan-fried seasonal vegetables.**

**Rocket salad duo** | Preserved tomatoes, pine nuts, parmesan.

### Lunch menu 26

Monday to Friday – 12pm to 2pm.

**Today's Special or Iconic dish** 🌱

**Drink** | Water, soft, glass of wine or beer.

**Café or thé gourmand.**

### Maison Ô Menu 46

Monday to Friday.

**Starter, main course, dessert.**

(*Rib eye excluded*)

▮ A contemporary take on the favorite dishes of fashion icons.

Prices net in euros, taxes and service included. Alcohol abuse is dangerous for your health. Our products may contain allergens. Please ask the maître d'hôtel for a list.

📷 @MAISONÔPARIS\_