

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

- Bouchée à la reine** | Poultry, mushrooms, béchamel. 14  
**Goat cheese and sun-dried tomato tartlet.** 14  
**Salmon Tartare** | Avocado, tomatoes, mango sauce. 16  
**Heirloom tomatoes** | Mozzarella di buffala, pesto basilic. 16  
**Burgunday snails** | Red label, 6 pieces. 14

## Main courses

- Caesar Salad** | Chicken, roman, smoked bacon, parmesan, green beans. 18 🌱  
**Seafood salad** | Organic Scottish smoked salmon, shrimp, avocado, and citrus fruits. 22 🌱  
**Chef's Steak tartare** | Avora, 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** | Lemon sauce. 26  
**Sea bass** | Sauce vierge. 24  
**Georgio's Risotto** | Green asparagus, fava beans, zucchini. 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.**