



MADemoiselle

PARIS



M E N U

APPETIZER

Crispy Calamari, garlic sauce — 14.99

Lightly fried calamari served with garlic sauce.

Onion Soup — 11.00

Classic French onion soup with melted cheese.

Snails — 10.00

Classic French snails baked in rich garlic herb butter.

Tomato Mozzarella — 10.00

Fresh tomato with mozzarella and pesto.

Lobster Bisque — 12.90

Creamy, rich lobster soup.

Foie gras — 18.90

Foie gras served with the chef's signature kiwi and pineapple confit.

PLATEAU DÉLICIEUX (ASSORTED CHARCUTERIE & CHEESE BOARD) — 35.00

Assorted charcuterie, cheese and pate board to share

MAIN COURSES

Beef Bourguignon — 25.90

Tender beef slow-cooked in red wine, served with pesto rice and carrots for a French classic.

Beef Tenderloin au Poivre — 34.90

Grilled beef tenderloin topped with a classic French peppercorn sauce, served with creamy truffle mashed potatoes.

Pesto Risotto — 21.90

Creamy basil pesto risotto with Parmesan — rich, fragrant, and perfect on its own or with added shrimp.

Moules Marinières or creamy — 22.90

Mussels simmered in a white wine, served with truffle parmesan fries for an elegant seaside touch.

Pan-Seared Cod — 25.90

Lightly seared cod served over sautéed spinach and mushrooms, finished with a delicate green garlic sauce

Grilled Salmon — 27.90

Perfectly grilled salmon with lemon hollandaise sauce, served with tender asparagus and glazed carrots.

DESSERT

Crêpe Suzette — 10.00

Classic French crêpe flambéed in orange liqueur and citrus caramel.

Chocolate Lava Cake — 12.90

Warm molten chocolate cake with a rich, gooey center, served with creamy vanilla ice cream.

Crème Brûlée — 9.80

Classic French custard with a caramelized sugar.

Panna Cotta — 12.90

Silky smooth panna cotta topped with a fresh strawberry sauce for a light and refreshing dessert.