

## Lunch Menu

« Lunch » package : starter and main course or main course and dessert 49 € TTC / 41 € TTC for « Club » members  
Starter, main course and dessert 59 € TTC / 51 € TTC for « Club » members

### - Starters -

**Creamy truffle risotto** with parmesan cheese and mascarpone  
**White asparagus** with avruga, watercress cream and mimosa condiment  
**Cream of artichoke**, vegetables ragout and iodized pickling  
**Salmon** marinated with Granny Smith apple and Manazan® verde

### - Fish -

**Roasted scallops**, parsnip mousseline, lemon-macadamia nuts praline  
**Pollack fish**, lightly steamed chopped tomatoes and clams, chorizo sauce

### - Meat -

**Veal shark**, smoked sauce, soft polenta with truffle, parmesan cheese and baby corn  
**Duck breast fillet**, wild pepper and peated whisky, root vegetables

### - Dessert -

**Caramel** like a mille-feuille, flavoured with cinnamon  
**Pear tart**, almond cream and vanilla  
**Oranges**, chips and marmalade, light almond sponge cake, kalamansi panna cotta  
**Maison Blanche cake** with "Araguani" chocolate, secret recipe from J.C.

## Dinner Menu

### - Starters -

<b>Duck foie gras</b> with chestnut jelly and pickled mushrooms	37 €
<b>White asparagus</b> with avruga, watercress cream and mimosa condiment	38 €
<b>Chicken in puff pastry</b> , beetroot pickles with old wine vinegar and balsamic	32 €
<b>Salmon</b> marinated with Granny Smith apple and Manazan® verde	23 €
<b>Cream of artichoke</b> , vegetables ragout and iodized pickling	22 €
<b>Snails</b> and vegetables infusion, smoked potatoes emulsion	32 €
<b>Pumpkin soup</b> with goat cheese cracker and field shoots	26 €
<b>Creamy truffle risotto</b> with parmesan cheese and mascarpone	45 €

### - Fish -

<b>Roasted scallops</b> , parsnip mousseline, lemon-macadamia nuts praline	47 €
<b>Pollack fish</b> , lightly steamed chopped tomatoes and clams, chorizo sauce	35 €
<b>Pan seared wild bass</b> and meat jus with brown butter, forestiere-style butternut squash	58 €
<b>Seared brill</b> , white butter sauce with lemon and flowers honey	56 €

### - Meat -

<b>Veal shark</b> , smoked sauce, soft polenta with truffle parmesan cheese and baby corn	48 €
<b>Fillet of beef</b> with red wine and candied chestnut, mashed potatoes	58 €
<b>Roasted Limousin lamb</b> with dill, fennel ragout and artichoke from Bretagne	39 €
<b>Duck breast fillet</b> , wild pepper and peated whisky, root vegetables	36 €

<b>Assortment of cheeses from Monsieur Clayeux</b>	18 €
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### - Dessert -

<b>Oranges</b> , chips and marmalade, light almond sponge cake, kalamansi panna cotta	15 €
<b>Caramel</b> like a mille-feuille, flavoured with cinnamon	16 €
<b>Pear tart</b> , almond cream and vanilla	15 €
<b>Diced banana-sesame</b> with mint, assorted nougatine and ice-cream	17 €
<b>Hazelnuts declination</b> , ganache cream with caramel and biscuit	16 €
<b>Saint-Honoré</b> with pistachio from Sicile and pistachio ice-cream	18 €
<b>Pavlova</b> , swiss meringue, pink raspberries granita and fresh fruits	17 €
<b>Maison Blanche cake</b> with "Araguani" chocolate, secret recipe from J.C.	19 €

« Gourmet » Menu	72 €
« Dégustation » Menu 5 courses	95 €
« Dégustation » Menu 6 courses	125 €

Open every day except for Saturday lunch and Sunday dinner / Reservations +33(0)1 47 23 55 99– [www.maison-blanche.fr](http://www.maison-blanche.fr)

Net price, service included. The restaurant accepts CB, Amex, Diners Club International and cash but no longer accepts checks.

The deadline for taking orders for the "Tasting" menus is 10:30 p.m., 11:30 pm on Friday and 9:30 p.m. on Saturday.

This establishment is accessible to people with reduced mobility.