

La Maison Restaurant

STARTERS

BEEF TARTARE 59

pickled shallot, lovage mayonnaise, egg yolk, mustard, mushroom oil



DUCK LIVER 39

onion, Kołobrzeg cucumber sauce, fruit



HERRING 35

cottage, potato, yeast butter, caviar, mustard sauce, Kołobrzeg cucumber salsa

MARINATED SALMON 44

sesame oil, ginger, soy sauce, bergamot, sesame

FOIE GRAS 72

brioche, truffle mayonnaise, cherry, brandy

SOUPS

DUCK BROTH 29

confit duck, pasta, carrot, parsley

FISH SOUP 35

salmon, halibut, shrimp, tomatoes



GREEN PEAS CREAM 32

labneh, mint, herbal oil



SALADS

CAESAR 45/49

chicken breast or shrimp, cherry tomato, anchovy sauce

TABBOULEH 39



bulgur, vegetables, pickled tomato, vegan labneh, fresh herbs

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PASTA

RISOTTO 59

shrimp bisque, shrimp, egg yolk, parmesan

TAGLIATELLE 49

chorizo, celery, pickled tomato, roasted garlic, parmesan

VEGAN DISH

SWEET POTATO STEAK 45

coconut milk, mango salsa, macadamia nuts, eggplant



FISH DISHES

HALIBUT 82

root vegetables, green beans, sweet potato, oyster mushroom



MISO COD 79

leek puree, pear cider, eggplant, kohlrabi

TUNA 85

sweet potato puree, bulgur, compressed watermelon, mango salsa

MEAT DISHES

DUCK BREAST 79

breaded gnocchi, blackberry in port, beetroot, green apple



PORK TENDERLOIN 65

polenta, pea puree, seasonal vegetables, herbal crunch

BEEF TENDERLOIN STEAK 150

gorgonzola, oyster mushroom, portobello, potato, yeast butter, crispy garlic

BEEF RIB-COTE SEASONED 185

potato, yeast butter, seasonal vegetables

La Maison Restaurant

SEAFOOD

OYSTER 22

raw on ice

OYSTER 28

baked with pistachio butter

MUSSELS 65

wine or tomato sauce, croutons

SEAFOOD FOR TWO 285

Octopus, king and tiger prawns, clams, mussels, vongole, scallops

Wine or tomato sauce, croutons, risotto, salad

LOBSTER 555

barbels, salad, browned butter

DESSERTS

PISTACHIO BASQUE CHEESECAKE 34

TRADITIONAL APPLE PIE WITH ICE CREAM 32

CHOCOLATE FONDANT 30

CREAM CATALAN 30

CHOCOLATE DUO WITH CHERRY 32
