

Café - Cuisine

St. Maxime

LE MENU

GÂTEAU

pastry

APPLE PIE

+ whipped cream

5

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VARYING PASTRIES

5

please ask your host or hostess about
our current selection

CAFÉ GOURMAND

9

coffee or tea with three homemade
treats

DÉJEUNER

lunch can be ordered between 11am & 4pm

LES PAINS

served on multigrain bread

CARPACCIO	15	STEAK TARTARE	17
truffle mayonnaise, parmesan, seed mix and arugula		hand-cut with egg yolk cream, capers and mustard	
SMOKED SALMON	15	BRIE	13
lime cream, fresh cucumber and onion		pear, honey and walnut	
PULLED CHICKEN	15	CROQUETTES	12
little gem, sriracha mayonnaise and coleslaw		2 croquettes, mustard and salad	
CROQUE MONSIEUR	9	CROQUETTES VÉGÉ	13
ham, cheese and béchamel		2 vegetarian croquettes, mustard and salad	

ŒUF BRIOCHE

BENEDICT	14	NORWEGIAN	15
ham, poached egg and hollandaise		salmon, poached egg and hollandaise - with avocado	+2

PLATES UNTIL 5PM

served with fries

CLASSIC BURGER	20	SEA BASS	28
brioche, cheddar and pickle		beurre blanc and cauliflower	
CHICKEN SATAY	23		
atjar, spring onion and satay sauce			

TOUTE LA JOURNÉE

can be ordered between 11am and 9pm, fri and sat until 10pm

SOUPE ET SALADE

SURF & TURF SALAD	21	PEPPER SOUP	9
prawn, tenderloin and fresh pickled vegetables		brioche and basil	
D'ENDIVES SALAD	19	ONION SOUP	9
chicory, blue cheese, fennel, pear and red onion		crouton and gruyère	

APERITIFS



PLATEAU MAXIME **32**

mix of french cheeses, bitterballen, almonds, charcuterie, pâté, and olives



OYSTERS	4 pcs	BAGUETTE	8
with lemon and shallot		with herb butter	
BITTERBALLEN	8	CHARCUTERIE	16
6 pieces with mustard		cold cuts with chutney and nuts	
CRISPY CHICKEN	11	FRENCH CHEESES	14
with aioli and chili sauce		with fig bread, almonds and grapes	
PÂTÉ	10	CAMEMBERT AU FOUR	16
brioche and onions		melted with honey, bread and nuts	
CHAMPIGNONS DORDOGNE	11	NOIX ET OLIVES	9
in beer batter with aioli		smoked almonds and olives	

DU DÎNER

can be ordered between 4.30pm and 9pm, fri and sat until 10pm

MENU DU CHEF 35 p.p

three-course menu

PEPPER SOUP

brioche and basil

CONFIT DE CANARD

slow-cooked duck leg
with orange gravy

ROMANOFF

marinated strawberries, crumble,
vanilla ice cream and whipped cream

POUR ACCOMPAGNER L'APÉRITIF

appetizers

OYSTERS

4 pcs

with lemon and shallot

BAGUETTE

8

with herb butter

PÂTÉ

10

brioche and onions

ENTREES

starters

STEAK TARTARE

16

hand-cut with egg yolk cream,
capers and mustard

CARPACCIO

15

truffle mayonnaise,
parmesan, pine nuts, and arugula

RAVIOLI

13

goat cheese, eggplant, spinach
and walnuts

SURF & TURF SALAD

15

prawn, tenderloin and
fresh pickled vegetables

SEABASS

15

fennel, strained curd, lemon
and dill

D'ENDIVES SALAD

13

chicory, blue cheese, fennel,
pear and red onion

CHAMPIGNONS DORDOGNE

11

in beer batter with aioli

PEPPER SOUP

9

brioche and basil

ONION SOUP

9

crouton and gruyère

DU DÎNER

can be ordered between 4.30pm and 9pm, fri and sat until 10pm

PLATS PRINCIPAUX

mains

SEA BASS	28	SIRLOIN STEAK	29
beurre blanc and cauliflower		green asparagus, potato gratin and béarnaise sauce	
SALMON	27	CLASSIC BURGER	20
leek, vadouvan, peas and hollandaise sauce		brioche, cheddar, pickle and fries	
CAULIFLOWER STEAK	23	POUSSIN	26
beurre noisette, beurre blanc and hazelnut		chicken with lemon-thyme butter and onion cream	
CHICKEN SATAY	23	DUCK BREAST	28
atjar, spring onion, satay sauce and fries		polenta, orange gravy and carrots	

LA GARNITURE

side dishes



FRENCH FRIES 5

mayonnaise

SEASONAL VEGETABLES 5

various roasted vegetables

GREEN SALAD 5

parmesan and croutons



fries and salad are not included with the main courses, unless otherwise stated.
la garniture can be ordered separately.

DU DÎNER

can be ordered between 4.30pm and 9pm, fri and sat until 10pm

DESSERTS

BOMBE

10

raspberry, white chocolate
and raspberry sorbet

CRÈME BRÛLÉE

10

crumble and vanilla ice cream

PROFITEROLE

11

profiterole, hot chocolate sauce,
whipped cream and orange

FRENCH CHEESES

15

four french cheeses, fig bread
and grapes

CAFÉ GOURMAND

9

coffee or tea with three homemade
treats

CAFÉ SPÉCIAL

FRENCH

10

coffee, grand marnier and cream

SPANISH

10

coffee, tia maria and cream

ITALIAN

10

coffee, amaretto and cream

VIN & LIQUEURS

LIQUEUR

7⁵⁰

dry or on the rocks

choose between

licor 43 | grand marnier | baileys |
amaretto | limoncello

DESSERT WINE

7⁵⁰

domaine des bernardins
france | rhône | **muscat**