



RESTAURANT

MAH.sense

OPENING HOURS : **Monday** to **Friday** from 12:00 PM to 2:00 PM and from 6:30 PM to 9:30 PM, **Saturday** from 6:30 PM to 9:30 PM, closed on **Sunday**.



## QUICK BITES

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### Available during restaurant opening hours

- |   |      |
|---|------|
| ☛ Cheese board from “Un peu de tout”, seasonal chutney, chutney du moment <sup>1,7</sup>      | 18 € |
| Mixed board with fine charcuterie and matured cheeses, condiments and bread <sup>1,8,10</sup> | 26 € |
| Assortment of mini “Kroket” (6 pcs), aioli <sup>1,2,3,7</sup>                                 | 18 € |
| ☛ Pinsa with Fior di latte mozzarella, garlic extra virgin olive oil <sup>1,7</sup>           | 16 € |

### Available outside restaurant opening hours



- |   |        |
|---|--------|
| ☛ “Lucien” crisps                                       | 2,50 € |
| ☛ Tapenade of the day, pane carasau                     | 7 €    |
| ☛ Aged Gouda cubes, wholegrain mustard, celery salt     | 8 €    |
| ☛ House-marinated Italian olives                        | 5 €    |
| “Cacciatore” dry sausage 150g                           | 10 €   |
| White pudding from Jean, wholegrain mustard             | 7 €    |
| Vintage sardines “La belle-iloise”, lemon, pane carasau | 12 €   |





## SUMMER SPECIALS


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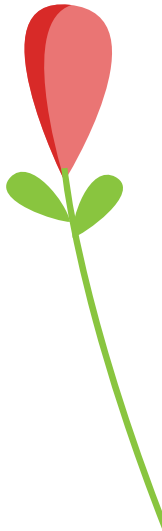
Roasted Saint-Marcellin from "Un peu de tout" with honey & thyme, "San Daniele" Prosciutto (36 months), roasted grapes <sup>1,7</sup>	19 €
"Niçoise" salad (our way) with grilled yellowfin tuna, baby potatoes, green beans, tomatoes, cucumbers, bell peppers, onions, olives & anchovies <sup>1,3,4,10</sup>	26 €
Grilled lamb kefta, feta cream, Greek salad, guindilla peppers <sup>7</sup>	24 €
Croque-MAH.sieur, Homeberger bread, Jean's ham (Honnelles), Comté, truffled Mornay <sup>1,3,7</sup>	20 €
"Black tiger" shrimp salad, toasted brioche, avocado, spicy mayo, baby greens <sup>1,2,3,10</sup>	20 €
 Stracciatella from Puglia, cherry tomato compote, focaccia with oregano and fleur de sel <sup>1,7</sup>	18 €
 Seasonal fresh fruit platter (for 2)	18 €





## STARTERS

Squid tentacle skewer, smoked romesco sauce <sup>1,8,14</sup>	18 €
 Chilled pea & mint soup, buffalo ricotta, focaccia with oregano and fleur de sel <sup>1,7,8</sup>	14 €
Limousin veal vitello tonnato, tuna cream by Dierendonck, anchovies, capers, Taggiasche olives, confit tomatoes <sup>1,3,4,7,10</sup>	20 €
Blackberry-cured Scottish salmon gravlax, yuzu cream, basil oil, pickled cucumbers & blackberries <sup>1,3,4,10</sup>	22 €
Smoked "Holstein" beef carpaccio, aged Parmesan, Sicilian olive oil, rocket <sup>7</sup>	22 €



## MAIN COURSES

Grilled "Berugi" beef flank, salad and homemade fries, choice of sauce (pepper-cognac, béarnaise, choron, gorgonzola) <sup>1,7</sup>	32 €
Simmental beef tartare, pickles, salad and homemade fries <sup>3,10</sup>	25 €
Rubia Galega beef burger, artisan bun, Espelette chili aioli, Comté, red wine caramelized onions, house pickles <sup>1,3,7,10</sup>	24 €
 Aubergine, ricotta & basil lasagna, fresh broad bean and pea salad <sup>1,3,7</sup>	20 €
Seasonal vegetable aioli, soft-boiled egg, Kalamata olive tapenade <sup>3,8</sup>	18 €
Grilled rare yellowfin tuna, artichoke condiment, pine nuts, preserved lemon, olive mash <sup>4,8</sup>	32 €
Meunière skate wing, fried capers, croutons, salad and homemade fries <sup>1,7</sup>	30 €
Homemade scampi ravioli, fresh tomatoes, white wine and parsley <sup>1,2,3,7</sup>	24 €

Vegan alternative available upon request.

## DESSERTS

"Café gourmand" (assorted mini-desserts with coffee) <sup>1,3,7,8</sup>	14 €
Frozen Snickers, peanut ice cream, salted caramel, chocolate tuile, toasted peanuts, fleur de sel <sup>1,3,7</sup>	12 €
Strawberry & elderflower salad, vanilla ice cream, meringue <sup>3,7</sup>	12 €
Sorbets or ice creams... or both ! From Nicolas (3 scoops of your choice) <sup>3,7</sup>	9 €
Vanilla-rich "crème brûlée" by Nicolas <sup>3,7</sup>	12 €
Cheese board from "Un peu de tout", seasonal chutney <sup>1,7,8</sup>	16 €

## COIN ENFANT

Meatballs in tomato sauce, fries <sup>1,10</sup>	12 €
Ham and cheese pasta <sup>1,7</sup>	9 €
Breaded fish, mashed potatoes <sup>4</sup>	14 €
Fresh fruit salad	9 €
Ice cream or sorbets... or both ! <sup>7</sup>	5 €

*Enjoy your meal !*





## MENU À 45€\*

### ENTRÉES

- 🌿 Chilled pea & mint soup, buffalo ricotta, focaccia with oregano and fleur de sel <sup>1,7,8</sup>
- Smoked "Holstein" beef carpaccio, aged Parmesan, Sicilian olive oil, rocket <sup>7</sup>
- Blackberry-cured Scottish salmon gravlax,  
yuzu cream, basil oil, pickled cucumbers & blackberries <sup>1,3,4,10</sup>

### PLATS

- Grilled lamb kefta, feta cream, Greek salad, guindilla peppers <sup>7</sup>
- Homemade scampi ravioli, fresh tomatoes, white wine and parsley <sup>1,2,3,7</sup>
- Simmental beef tartare, pickles, salad and homemade fries <sup>3,10</sup>
- 🌿 Aubergine, ricotta & basil lasagna, fresh broad bean and pea salad <sup>1,3,7</sup>

### DESSERTS

- Frozen Snickers, peanut ice cream, salted caramel, chocolate tuile, toasted peanuts, fleur de sel <sup>1,3,7</sup>
- Strawberry & elderflower salad, vanilla ice cream, meringue <sup>3,7</sup>
- Sorbets or ice creams... or both ! From Nicolas (3 scoops of your choice) <sup>3,7</sup>

\* Fixed menu, no modifications allowed.



# GROUP MENU (10 TO 30 PEOPLE)\*

€45 p.p. including aperitif, water and coffee

€70 p.p. including aperitif, water, soft drinks, pilsner, house digestif and coffee

## SHARED STARTERS

Mixed board with fine charcuterie and matured cheeses, condiments and bread <sup>1,8,10</sup>

Assortment of mini "Kroket" (6 pcs), aioli <sup>1,2,3,7</sup>

 Stracciatella from Puglia, cherry tomato compote <sup>1,7</sup>

 Chilled pea & mint soup, buffalo ricotta <sup>7</sup>

Vitello tonnato, tuna cream by Dierendonck, anchovies, capers,  
Taggiasche olives & confit tomatoes <sup>1,3,7,10</sup>

Blackberry-cured Scottish salmon gravlax, yuzu cream, pickled cucumber <sup>4,7,10</sup>

"Black tiger" shrimp salad, toasted brioche, avocado, spicy mayo, baby greens <sup>1,2,3,10</sup>

## SHARED MAIN COURSES

 Pinsa with Fior di latte, garlic extra virgin olive oil <sup>1,7</sup>

Grilled "Berugi" beef flank, salad and homemade fries,  
choice of sauce (pepper-cognac, béarnaise, choron, gorgonzola) <sup>3,7</sup>

Aubergine, ricotta & basil lasagna, broad bean and pea salad <sup>1,3,7</sup>

Grilled rare yellowfin tuna, artichoke condiment, pine nuts & preserved lemon, olive mash <sup>4,7,8</sup>

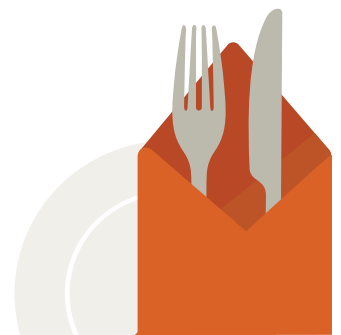
Seasonal vegetable aioli, soft-boiled egg, Kalamata olive tapenade <sup>3,7,10</sup>

Homemade scampi ravioli, fresh tomatoes, white wine and parsley <sup>1,2,3,7</sup>

Grilled lamb kefta, feta cream, Greek salad, guindilla peppers <sup>7</sup>


## ASSORTMENT OF MINI PASTRIES AND SWEET BITES (BIRTHDAY CAKE AVAILABLE ON REQUEST)

\* Reservation required.



## OUR MAH.green SUPPLIERS

We know very well that we have to take care of our animals and our planet. So it was natural for us to work with producers who share our values of sustainable commitment, far from mass production but close to our philosophy and our cuisine.

 Vegetarian dishes

### LIST OF ALLERGENS



1 GLUTEN



2 SHELLFISH



3 EGGS



4 FISH



5 PEANUTS



6 SOJA



7 MILK



8 NUTS



9 CELERY



10 MUSTARD



11 SESAME SEEDS



12 SULPHUR  
DIOXIDE AND  
SULPHITES



13 LUPIN



14 MOLLUSKS



*Leave a wonderful feed-back !*

