



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 outside restaurant opening hours

 "Lucien" crisps	2,50 €
 Semi-aged Gouda cubes, wholegrain mustard, celery salt <sup>7,9,10</sup>	8 €
 Homemade Italian olive mix	5 €
"Cacciatore" salami 150g	10 €
White pudding sausage from Jean, wholegrain mustard <sup>1,3,10</sup>	7 €
Vintage sardines "La Belle-Iloise", lemon, pane carasau <sup>1,4</sup>	12 €

## TO SHARE

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### Available during restaurant opening hours

Aperitif board, dry sausage, Nocellara olives, semi-aged Gouda <sup>17</sup>	12 €
Mediterranean board, "Salamone" cured meats, "Bella Vita" cheeses, antipasti <sup>17</sup>	29 €
 Cheese board from "Un peu de tout", seasonal chutney, sourdough bread <sup>17</sup>	16 €
Fritto misto board, squid, baby squid, scampi, mini croquettes, Padrón peppers, Suppli <sup>1,2,3,4,10,14</sup>	35 €





## STARTERS

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 Red horn pepper velouté, Stracciatella, garlic chips <sup>1,7</sup>	16 €
 Beaufort ravioli gratin with Dauphiné walnuts, sautéed spinach <sup>1,7,10</sup>	18 €
Beetroot salmon gravlax, herb hummus, radishes, preserved lemons and puffed quinoa <sup>4,8,11</sup>	22 €
Smoked Holstein carpaccio, tonnato sauce, yellow Datterini tomatoes, Parmesan, balsamic rocket <sup>3,4,7</sup>	22 €
'Nduja & Taleggio arancini, tomato salsa, rocket <sup>1,3,7</sup>	18 €
Roasted prawns with garlic, parsley, lemon and anchovies <sup>2,4,7</sup>	22 €

## MAIN COURSES

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Aubrac beef tenderloin steak, green bean salad, sauce of your choice, fries cooked in beef fat <sup>3,7</sup> <i>Sauce of your choice : Pepper cognac, Béarnaise, Gorgonzola, Archiduc</i>	34 €
Berugi beef tagliata, Kasper sauce, Frigitello peppers, rocket, Parmesan, Taggiasca olives <sup>7</sup> <i>Served with fries or pasta</i>	32 €
Salers beef burger, "salt & pepper" bun, Emmental, caramelised onions, pepper mayo, pickles <sup>1,3,7,10,11</sup> <i>Served with fries and salad</i>	24 €
Schiacciata, meatballs, tomato sauce and Fior di Latte, grilled vegetables <sup>1,7</sup>	22 €
Roasted king prawn risotto, Datterini tomatoes, 'nduja, beurre blanc and herb salad <sup>2,7</sup>	26 €
Catch of the day with lobster sauce, mushroom fricassée, sautéed fresh spinach, Puntalette risotto <sup>2,4,7</sup>	34 €
 Butternut and leek lasagna, Gorgonzola, Fior di Latte, Parmesan cream <sup>1,3,7</sup>	24 €
Jean's meatballs with tomato and basil sauce, creamy Parmesan polenta, gremolata <sup>1,3,7,10</sup>	24 €
Crispy chicken breast "Caesar style", baby gem lettuce, Parmesan, anchovies, crostini <sup>1,3,4,7,10</sup>	24 €
 Eggplant alla Milanese, smoked Provola, tomato coulis, pappardelle <sup>1,3,7</sup>	22 €

## SIDES

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Mixed salad	5 €
Seasonal vegetable medley	5 €
Fries (extra)	5 €
Sauce (extra)	3 €

Vegan alternative available upon request.



## DESSERTS

Trou normand <i>or</i> Colonel <i>or</i> Trou Gascon	7 €
Frozen sabayon with Don Papa rum, langue de chat biscuits <sup>1,3,7</sup>	12 €
Pistachio crème brûlée from “L’atelier de Nicolas” <sup>3,7</sup>	12 €
Homemade chocolate fondant, Cointreau whipped cream, citrus salad <sup>1,3,7</sup>	12 €
Poached pears and apples, cinnamon ice cream, puffed rice <sup>3,7</sup>	10 €
Dame Blanche, vanilla ice cream from “L’atelier de Nicolas”, chocolate and tonka bean sauce, mascarpone cream <sup>3,7</sup>	11 €
Cheeses from “Un peu de tout”, seasonal chutney <sup>1,7</sup>	16 €

## KIDS MENU

Fried calamari, tartar sauce <sup>1,3,10,14</sup>	8 €
🌿 Homemade cheese croquette <sup>1,3,7</sup>	8 €
🌿 Pasta with tomato sauce, Parmesan <sup>1,3,7</sup>	9 €
Meatball with tomato sauce, fries <sup>1,3,10</sup>	12 €
Ice cream and sorbet (2 scoops) <sup>3,7</sup>	5 €
Fruit salad	8 €

*Enjoy your meal !*





## 45€ MENU\*

### STARTERS

 Red horn pepper velouté, Stracciatella, garlic chips <sup>1,7</sup>

'Nduja & Taleggio arancini, tomato salsa, rocket <sup>1,3,7</sup>

Beetroot salmon gravlax, herb hummus, radishes, preserved lemons and puffed quinoa <sup>4,8,11</sup>

### MAIN COURSES

 Butternut and leek lasagna, Gorgonzola, Fior di Latte, Parmesan cream <sup>1,3,7</sup>

Roasted king prawn risotto, Datterini tomatoes, 'nduja, beurre blanc and herb salad <sup>2,7</sup>

Jean's meatballs with tomato and basil sauce, creamy Parmesan polenta, gremolata <sup>1,3,7,10</sup>

### DESSERTS

Trou normand *or* Colonel *or* Trou Gascon

Poached pears and apples, cinnamon ice cream, puffed rice <sup>3,7</sup>

Dame Blanche, vanilla ice cream from "L'atelier de Nicolas",  
chocolate and tonka bean sauce, mascarpone cream <sup>3,7</sup>

\* Fixed menu, no modifications allowed.



## 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

# MAH

*Leave a wonderful feed-back !*

