

Quiches

Poulet et estragon	8 000 cfa
V Quiche aux trois fromages	8 500 cfa
V Quiche aux Epinards & Champignons	8 000 cfa

All our quiches are served with a green salad and its ravigote sauce with mushrooms.

Pasta

V Penne All'arrabiata	6 500 cfa
Linguine mare, seafood	11 000 cfa
Farfalle, grilled chicken with mushroom cream	8 800 cfa
V Spaghetti Pesto	6 500 cfa

Dishes

Curry sauce Prawns	13 800 cfa
<i>Pineapple, onion, ginger, peanut, coriander. Served with basmati rice.</i>	
LC Grilled captain fish	12 000 cfa
<i>Egg plant caponata, extra virgin sauce, basil leaves.</i>	
Roasted beef medallions	12 000 cfa
<i>Tagliatelles of vegetables, sauted mushrooms, pepper sauce. Served with potatoes dumplings.</i>	

V Vegetarian **LC** Low Calory

All prices are inclusive of VAT

*At Maison H,
all our dishes, sauces,
condiments, dressings, breads...
are homemade*

Salads

LC Salade des îles	11 000 cfa
<i>Prawns salad with carrots, green mango. Lime and fresh coriander dressing.</i>	
LC Salade Maison H	9 000 cfa
<i>Quinoa salad, grilled chicken, broccoli, green beans, spinach leaves and black sesame. Wasabi dressing.</i>	
LC Salade Thai	8 000 cfa
<i>Thai-style beef salad : mesclun, beef, mint, coriander, roasted peanuts. Lime and sesame oil dressing.</i>	
LC Salade de saumon	12 500 cfa
<i>Grilled salmon salad, creamy fresh goat cheese, mixed greens, cherry tomatoes, cucumber, zucchini, olives. Green curry dressing.</i>	
V LC Salade de chèvre chaud	10 000 cfa
<i>Warm goat cheese, mixed greens, green apple, honey. Lemon dressing.</i>	
Salade Caesar	10 500 cfa
<i>Grilled chicken, lettuce, diced tomatoes, bread crumbs with herbs, parmesan shavings. Caesar sauce.</i>	
V LC Salade Grecque	7 000 cfa
<i>Diced tomatoes, cucumber, feta cheese, peppers, lettuce, mint leaves, black olives. Olive oil and lemon dressing.</i>	
V LC Salade de lentilles vertes	8 500 cfa
<i>Green lentils, feta cheese, pomegranate seeds, mixed greens. Balsamic dressing.</i>	

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Sandwichs

Club Sandwich au poulet mariné 7 800 cfa
Marinated chicken, boiled eggs, tomatoes, lettuce, Dijon mustard.
Served with french fries.

Baguette bûcheron au carpaccio de bœuf fumé 9 000 cfa
Cereals baguette bread, smoked beef carpaccio.
Rocket leaves, parmesan flakes, capers, Maison H rocket condiment.
Served with a mesclun salad, balsamic dressing.

Baguette bûcheron au poulet 7 500 cfa
Cereals baguette bread, chicken.
Avocado, goat cheese, tomatoes, rocket leaves, Maison H rocket relish.
Served with a mesclun salad, lime dressing.

Bagel au saumon fumé 11 500 cfa
Smoked salmon bagel.
Cream cheese, cucumber, chive, capers, pink pepper.
Served with a mesclun salad, limon & honey dressing.

Burger Maison H 8 500 cfa
Minced meat with a cheesy heart, emmental cheese, tomato, batavia, pan-fried red onion, Maison H pickles sauce.
Served with french fries.

Burger traditionnel 7 500 cfa
Minced meat, emmental cheese, tomato, batavia, pan-fried red onion, Maison H pickles sauce.
Served with french fries.

Burger poulet façon thaï 6 800 cfa
Pan-fried chicken breast, red pepper, red onion, cucumber and coriander with Chilli Chicken Sauce.
Served with french fries.

Chicken Burger 6 800 cfa
Breaded chicken, lettuce, tartare sauce.
Served with french fries.

V Panini végétarien aux légumes poêlés 6 000 cfa
Panini bread, mozzarella, grilled eggplant, spinach leaves, black olives and capers.
Served with a mesclun salad, balsamic dressing.

Panini aux gambas 7 500 cfa
Panini bread, prawns, chop suey vegetables, with peanut spread, coriander leaves, black sesame.
Served with a mesclun salad, wasabi dressing.

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Les créations Maison H

Eclair au saumon fumé 9 800 cfa
Smoked salmon and dill creamy cheese éclair with slices of smoked salmon.
Served with a mesclun salad, yogurt and dill dressing.

LC Eclair au guacamole et gambas 7 000 cfa
Guacamole and prawns éclair, grated carrots, grapefruit and paprika.
Served with a mesclun salad, fresh coriander and lime dressing.

Tartares & Carpaccio

LC Tartare de saumon 13 500 cfa
Salmon tartare, mango, fennel, pomegranate seeds, passion fruit seeds.

LC Tartare de capitaine 9 000 cfa
Captain fish tartar, avocado, green apple, coconut petals, lemon passion compote.

LC Carpaccio de bœuf 9 000 cfa
Beef carpaccio, cherry tomatoes, rocket leaves, Parmesan flakes.
Lime and olive oil dressing.

LC Carpaccio de capitaine 8 500 cfa
Captain fish carpaccio with capers.
Passion fruits and olive oil dressing.

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