




Enjoy your meal !



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

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 @MAISONHCAMEROUN

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Appetizers & Salads

LC	Rouleaux de printemps aux gambas Prawns spring rolls served with a Duo of sauces, sweet chili and Asian.	8 500 Cfa
V LC	Fattouch Revisité Mesclun salad, heirloom tomatoes, mint, cucumber, radish, pomegranate seeds, sumac and pomegranate dressing.	8 000 Cfa
	Extra Halloum	1 800 Cfa
LC	Salade des îles Prawns salad with carrots, green mango. Lime and fresh coriander dressing	11 000 Cfa
LC	Salade fraîcheur aux gambas grillées Quinoa, cucumber, tomato, mango, pine nut, fennel. Lemon dressing.	12 000 Cfa
	Salade Asiatique aux Nouilles Grilled chicken breast, noodles, mint, coriander, green pepper, carrot, mango, crispy rice leaves. Asian dressing	8 000 Cfa
LC	Salade de saumon Grilled salmon salad, creamy fresh goat cheese, mixed greens, Cherry tomatoes, cucumber, zucchini, olives. Green curry dressing	12 500 Cfa
V LC	Salade de chèvre chaud Warm goat cheese, mixed greens, green apple, honey. Lemon dressing.	10 000 Cfa
	Salade César Grilled chicken, lettuce, diced tomatoes, bread crumbs with herbs, parmesan flakes. Caesar dressing	10 500 Cfa
LC	Salade Grecque Diced tomatoes, cucumber, feta cheese, peppers, lettuce, mint leaves, black olives. Olive oil and lemon dressing	7 000 Cfa
V LC	Salade de lentilles vertes Green lentils, feta cheese, pomegranate seeds, mixed greens. Balsamic dressing	8 500 Cfa

V Végétarien

LC Low Calory

All prices are inclusive of VAT

Hot Beverages

Coffee NESPRESSO.

Espresso.....	1 800 Cfa
Espresso macchiato,	2 000 Cfa
Café lungo,	1 800 Cfa
Café lungo macchiato,	2 000 Cfa
Café latte,	2 800 Cfa
Cappucino,	2 800 Cfa

Hot chocolate



Chocolat noir.....	3 000 Cfa
Chocolat au lait.....	3 000 Cfa
Chocolat caramel.....	3 000 Cfa
Chocolat viennois.....	3 500 Cfa

Un chocolat chaud Callebaut de votre choix et une crème fouettée.

TEA KUSMI TEA

Maison H has selected for your pleasure a variety of teas from Kusmi Tea	1 800 Cfa
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Drinks

Home made juices	2 500 Cfa
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- Freshly squeezed orange juice.
- Pineapple and ginger.
- Pineapple and passion fruit.
- Folloré.
- Gueva.

Other drinks

Mineral water 1/2L	1 000 Cfa
Sodas	1 500 Cfa

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Les plats

LC Bœuf Stroganoff Beef tenderloin, green and red pepper and cream. Served with basmati rice.	8 000 Cfa
Capitaine grillé Grilled captain fish, eggplants caponata, extra virgin sauce, basil leaves.	12 000 Cfa
Médallions de bœuf grillés Roasted beef medallions, tagliatelles of vegetables, sauted mushrooms, pepper sauce. Served with potatoes dumplings	12 000 Cfa
LC Pavé de saumon Méditerranéen Grilled salmon with seasoned spinach, Feta and toasted almonds	19 500 Cfa
Blanc de poulet au Xéres et à la moutarde Grilled chicken breast with Xeres sauce, served with couscous flavored with basil and sauted vegetables.	9 800 Cfa
Brochettes de gambas grillées Grilled prawns skewers, herbs sauce, plantain chips, served with quinoa, tomatoes, peas and pine nuts	15 000 Cfa
Nouilles aux gambas Noodles, grilled prawns, Chop suey of vegetables, coriander and sesame seeds.	10 500 Cfa

Accompagniments :

• Boiled vegetables	1 600 CFA
• Sauted mushrooms	2 800 CFA
• Potatoes dumplings	1 500 CFA
• Basmati rice	1 000 CFA
• Sauted spinach	2 500 CFA
• French fries	1 000 CFA
• Green salad	1 000 CFA

Poke bowl

Le Japonais Fresh marinated salmon, Japanese rice, green beans, avocado, cucumber, mango, black sesame, mesclun.	18 000 Cfa
Le Nicois Tuna, Eggs, green beans, olives, grilled potatoes, tomato, mesclun	12 000 Cfa
L`ocean Smoked salmon, prawns, avocado, tomato, mango, cucumber, sesame, mesclun.	18 500 Cfa
L`Energetique Grilled chicken, quinoa, red beans, feta, cucumber, tomatoes, mint leaves, coriander, mesclun.	13 500 Cfa
V LC Poke green Grilled falafel, avocado, heirloom green tomatoes, fennel, lettuce, green beans, cucumber. Lemon mustard dressing	10 500 Cfa

Carpaccio & Ceviche

LC Ceviche de poisson blanc au lait de coco Lime, mango, fennel, radish, pomegranate seeds and coriander leaves.	8 500 Cfa
LC Sashimi de Saumon frais Homemade Yakitori sauce, coriander leaves and sesame seeds.	14 500 Cfa
LC Sashimi de Barracuda Homemade Yakitori sauce, coriander leaves and sesame seeds.	8 500 Cfa
LC Carpaccio de bœuf Beef carpaccio, cherry tomatoes, rocket leaves, parmesan flakes. Lime ond olive oil dressing	9 000 Cfa
LC Carpaccio de capitaine Captain fish carpaccio with capers. Passion fruits and olive oil dressing	8 500 Cfa

Tartines & Sandwichs

Tartine de saumon fumé 12 500 Cfa

Smoked salmon, mashed avocado, cream cheese, capers and mesclun.
Honey lemon dressing

Tartine de gambas grillées 7 500 Cfa

On a slice of curcuma and ginger bread, grilled prawns, avocado, rocket leaves, fennel, cherry tomatoes.
Lemon mustard dressing

Tartine « façon Pizza » de Bresaola 8 500 Cfa

Bresaola, rocket leaves, cherry tomatoes, goat cheese and parmesan flakes.
Fresh herbs dressing

Fajitas au poulet 8 000 Cfa

Chicken, pepper, onions, avocado, emmental cheese and coriander leaves, served with cream sauce, Mexican tomato sauce and guacamole.

Club Sandwich au poulet mariné 7 800 Cfa

Marinated chicken, boiled eggs, tomatoes, lettuce, Dijon mustard.
Served with French fries

Le Méditerranéen 7 200 Cfa

Tuna, boiled eggs, tomatoes, lettuce, mustard mayonnaise.
Served with French fries

Le Mexicain 6 800 Cfa

Grilled chicken, onions, green peppers, mushrooms, lettuce, emmental cheese, spicy cajun sauce.
Served with French fries.

Le New-Yorkais 7 000 Cfa

Grilled beef tenderloin, red cabbage, tomatoes, lettuce, wasabi sauce.
Served with French fries

Philly cheese steak de boeuf 6 600 Cfa

Beef steak, pepper, mushrooms, mustard sauce.
Served with French fries

Baguette bûcheron au carpaccio de bœuf 9 000 Cfa

Cereals baguette bread, fresh beef carpaccio, rocket leaves, parmesan flakes, capers, Maison H rocket condiment.
Served with mesclun salad, balsamic dressing.

Baguette bûcheron au poulet 7 500 Cfa

Cereals baguette bread, chicken, avocado, goat cheese, tomatoes, rocket leaves, Maison H rocket condiment.
Served with a mesclun salad, lime dressing

Burgers

Burger traditionnel 7 500 Cfa

Patty beef, emmental cheese, tomato, batavia, pan fried red onion, Maison H pickles sauce.
Served with French fries

Chicken Burger 6 800 Cfa

Breaded chicken, emmental cheese, lettuce, sauce tartare.
Served with French fries

Le Black Beef Burger 8 000 Cfa

Charcoal bread, sliced grilled steak, tomato, lettuce, onion, spicy burger sauce.
Served with French fries

Pasta

V Penne All` Arrabbiata 6 500 Cfa

V Spaghetti Pesto 6 500 Cfa

Tagliatelles Alfredo au poulet 8 000 Cfa

Chicken, spinach, mushrooms and parmesan.

Tagliatelles aux gambas relevées à l`ail 9 500 Cfa

Prawns, tomato sauce, parmesan and rocket leaves.

Orzo aux gambas 9 500 Cfa

Prawns, tomato sauce, parmesan and rocket leaves.

Quiches

V Quiche « croissant » aux épinards 5 000 Cfa

Spinach with goat cheese and emmental.

V Quiche aux trois fromages 8 500 Cfa

Roquefort, goat cheese and emmental.

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