

Entrées / starters

Escargots de Bourgogne

6 Burgundy snails baked in a garlic and parsley butter

3 500 LKR

Salade de chèvre chaud

Warm Goat Cheese Salad is a classic starter all across France. Fresh leaf salad with nuts and bacon, crowned with pan-fried goat cheese medallions on sourdough bread

3 000 LKR

Soupe à l'oignon

A classic French soup made with caramelised onions, beef broth and wine. The soup is topped with bread and cheese, then gratinéed

2 400 LKR

Foie gras, toast & confiture d'oignon

Foie gras belongs to the gastronomical heritage of France. This paté of duck liver is served with warm toast and onion jam - directly from France

6,000 LKR

Assiette de Charcuterie

A variety of French cold cut specialities such as saucisson, cured and cooked ham served with French bread and cornichons (French pickles)

3,600 LKR

Tartare de thon aux câpres

The fish version of the traditional French boeuf tartare. Raw tuna finely diced, seasoned with olive oil, citrus, capers and onion

3 600 LKR

At La Maison, all prices are Net
No additional charges

Les Plats du Bouchon

(Signature dishes)

Cassoulet Toulousain au Porc

Slow-cooked stew originating in southern France, a sumptuous amalgamation of haricot beans, sausage, pork belly and confit chicken, aromatically spiced with garlic and thyme.

7 500 LKR

Fondue Savoyarde (2 personnes mini.)

Cheese Fondue with Emmental, Beaufort and Comté cheeses melted with white wine. Dip bread into the communal pot (mini. 2 people) using long-stemmed forks.

9 900 LKR per person

Add a charcuterie plate on the side + 3 600 LKR

Couscous Royal aux Trois Viandes

This import from North Africa evolved as one of the most Parisienne specialities. Fluffy semolina grains form a bed for veggies and chickpeas cooked in a rich broth flavoured with mildly exotic spices along with chicken, beef and spicy pork sausage.

8 500 LKR

Quenelle sauce Nantua

A typical recipe from Lyon, a mousse enriched with cream eggs and prawns, souffléed in the oven with a Nantua seafood white sauce.

Served with basmati rice.

7 500 LKR

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Les Plats Tradition Francaise

(Tradition dishes)

Boeuf Bourguignon et Coquillettes

Beef stew is braised in wine, beer, and beef stock, typically flavoured with carrots, onions, garlic, and a bouquet garni

Served with Coquillettes (pasta)

8 300 LKR

Poulet Basquaise

Traditional Basque Region dish of chicken pieces braised in a hearty, saucy mess of red and green peppers, onions, tomatoes, and a few spices. The red and green strips over basmati rice fly the Basque region flag

7 100 LKR

Coq Au Vin

Chicken thighs braised with wine, carrot and onion, lardons (bacon), mushrooms and garlic flavoured with Arrack.

Served with Gratin Dauphinois (potato gratin from the Rhône Valley)

7 900 LKR

Ratatouille œuf Poché

Related to the French word ratouiller, meaning to stir up. Stew with tomatoes as a foundation for sautéed garlic, onion, courgette (zucchini), aubergine (eggplant), bell pepper, and herbs with a poached egg on the top

6 000 LKR

Gambas à la Provençale

From the Provence region, plump, juicy prawns cooked in a garlicky, tomato-based sauce with herbs of Provence, accompanied by bell pepper and basil.

6 900 LKR

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Plateau de Fromages

Cheese plate

There are more than 1000 different cheeses in France, we have selected 3 famous cheeses served with baguette

4 200 LKR

Les Desserts

Crêpe Suzette

Thin pancake with a sauce of caramelised sugar, butter and orange, flambéed with Arrack at the table.

2 200 LKR

Crème Brûlée à la Cardamome

Burnt cream consisting of a rich custard infused with cardamon, caramelised at the last minute.

2 200 LKR

Tarte Tatin

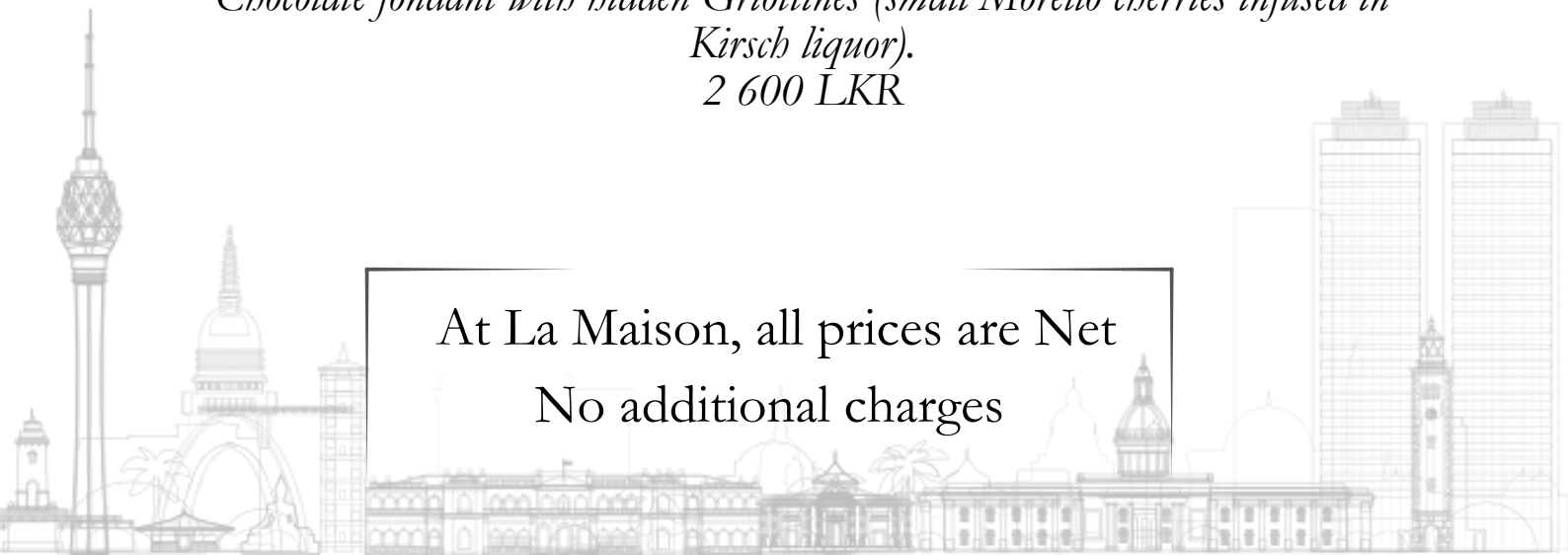
A warm caramelised apple tart, baked with pastry on top and then turned over and served with ice cream

2 600 LKR

Fondant Chocolat-Griottine

Chocolate fondant with hidden Griottines (small Morello cherries infused in Kirsch liquor).

2 600 LKR



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