



MAXIME
RESTAURANTE · BAR

taste me

Night falls and it's time to prepare for hours of pure fun and fantasy. The show is about to start.

// COUVERT

€ 3,50

STARTERS

// LOCAL'S PRÉMIÈRE

€ 6

Creamy vegetable soup with smoked pork sausage foam, croutons and thyme olive oil

// LUCKY FULL HOUSE

€ 8

Vegetable tempura with tzatziki sauce, horseradish and curry sauce

// RAW FETICHE

€ 12

White fish ceviche with leche de toro, beetroot, sour cream and red onion preserve

// MAGRET MADNESS

€ 13

Smoked duck breast carpaccio, pine nut oil, caramelized pistachio in balsamic, Granny Smith apple and green chilli pepper pickle

// MARTINI BIJOUX

€ 12

Prawns with Martini, hot chilli pepper, garlic, lime and coriander



MAIN DISHES

- // HIDDEN SECRET** € 14
Agnolotti filled with goat cheese, carrot sauce, cured egg yolk, Enoki and Hon Shimeji mushrooms and Parmesan
- // PORTUGUESE WONDERLAND** € 15
Our "À Brás" cod with cod confit, potato straws, caramelized onion, cod foam, low temperature egg and black and green olive.
- // TAKE IT SLOW** € 18
Slow cooked pork cheek, bundle of goat cheese and walnuts, vegetables and pork jus
- // HANDS OFF MY DUCK** € 18,50
Duck pie with foie gras and mushrooms, truffled mashed potato and salad with champagne vinaigrette
- // LET'S GO TIGER** € 24
Tiger prawn with Rocha pear jelly, orange sauce and vegetable mille-feuille
- // BUT FIRST, THE STEAK** € 22
Steak café style with veal loin, baked potatoes and coffee bean



DESSERTS

- // **BOMBE LISBONNE** € 7
Italian meringue, sour cherry
mousse, passion fruit, cocoa sponge
and strawberry
- // **VA-VA-VOOM CAKE** € 7
Carrot genoise, lemon and chilli
pepper cream, raspberries and
vanilla ice cream
- // **LA CRÈME BRÛLÉESQUE** € 6
Crème brûlée of avocado with roast
tomato sorbet
- // **ALL YOU NEED IS CHOCOLATE** € 7
Chocolate demi-cuit, chilli pepper
meringue, artisanal basil and
Jamaica pepper ice cream
- // **KEEP IT SIMPLE** € 2,50
Scoop of artisanal ice cream
- // **YOU'RE SWEET ENOUGH** € 5
Fresh fruit

