

In the friendly spirit of the kitchen of Mama Shelter, all dishes are to be shared.
Our menu is evolutionary and our products may change according to seasons and their availability.

MIAM

2 starters + 2 main courses + 1 dessert *(Make your choice at time of booking for the entire table)*

STARTERS

(Please select 2 starters from the following suggestion, they will be served to share for the whole table)

.....

Steamed leeks, thick vinaigrette
Eggplant salad, onions and basil
Soup of the season
Green lentil salad, vinaigrette with herbs, soft-boiled eggs
Plate of mixed delicatessen (Iberian Bellota chorizo, Coppa di Milano, French salami)
De-structured Pissaladière (Sardines, pizza breads, onions compote, taggiasche olives)

MAIN COURSES

(Please select 2 main courses from the following suggestion, they will be served to share for the whole table)

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Mussels green curry , potatoes with herbs (new)
Steamed salmon, young shoots salad and goma sauce
French macaroni, Mostellos ham, soft-boiled egg
Duck Parmentier, mixed green salad
Finger Angus, potatoes with chopped parsley, spring onions, candied garlic and béarnaise sauce
Poultry crapaudine , potatoes, sage juice and thyme (new)
Sliced marinated beef, vegetables pickles and mesclun salad (new)
Grilled sea-bass fillet, roasted vegetables
Roasted vegetables assortment, tartar sauce, sesame and lemon sauce, chimichurri sauce
Vegetable or chicken Gyoza, ra-yu sauce

DESSERTS

(Please select 1 dessert from the following suggestion, it will be served to share for the whole table)

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Mr Fabre goat cheese
Mama's tiramisu
Apple and vanilla from Madagascar crumble
Almond milk ice cream, red fruit sauce and caramelized almonds
Mama's big sorbet (or ice cream) & seasonal fruits
Mama's big baba
Lemon meringue pie
De-structured Pavlova with raspberries (new)

INCLUDING:

1/2 wine bottle per person:
2014 Château Beau Mayne - Cépage : 100% Sauvignon
2013 Château Beau Mayne - Cépages : Merlot, Cabernet Sauvignon
Mineral sparkling and still water - Coffee

57€ VAT included per person
(+ 8€ VAT per person for 2 desserts)

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APERITIF

(Please select 1 aperitif from the following suggestion, they will be served for the whole table)

.....

Glass of champagne or cocktail to share

STARTERS

(Please select 2 starters from the following suggestion, they will be served to share for the whole table)

.....

Pistachio salami from Lyon, mustard and herbs vinaigrette, brioche bread
Assortment of pizzas (new)
Eggplant salad, onions and basil
Soup of the season
Burrata, candied cherry tomatoes clusters
Green lentil salad, vinaigrette with herbs, soft-boiled eggs
Crispy vegetables salad, Goma sauce
Plate of mixed delicatessen (Iberian Bellota chorizo, Coppa di Milano, French salami)
De-structured Pissaladière (Sardines, pizza breads, onions compote, taggiasche olives)
Block of duck "Foie gras" & salad
Cod Tarama, cucumber pickles, pita breads

MAIN COURSES

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Mussels green curry, potatoes with herbs (new)
Steamed salmon, young shoots salad and goma sauce
French macaroni, Mostellos ham and soft-boiled egg
Finger Angus, potatoes with chopped parsley, spring onions, candied garlic and béarnaise sauce
Poultry crapaudine, potatoes, sage juice and thyme (new)
Sliced marinated beef, vegetables pickles and mesclun salad (new)
Grilled sea-bass fillet, roasted vegetables
Roasted vegetables assortment, tartar sauce, sesame and lemon sauce, chimichurri sauce
Pork ribs lacquered with spices, potato cooked in foil wrapper
Duck Parmentier, mixed green salad
Vegetable or chicken Gyoza, ra-yu sauce

DESSERTS

(Please select 2 desserts from the following suggestion, they will be served to share for the whole table)

.....

Mr Fabre goat cheese
Lemon meringue pie
Mama's Tiramisu
Madagascar vanilla millefeuille, red fruits coulis
Apple and vanilla from Madagascar crumble
Almond milk ice cream, red fruit sauce and caramelized almonds
Mama's big sorbet (or ice cream) & seasonal fruits
Mama's big baba
De-structured Pavlova with raspberries (new)

INCLUDING:

1/2 wine bottle per person:
2016 « Rose des vents » – Sieur d'Arques – IGP Pays d'Oc - Cépage : Chardonnay
2010 Haut-Médoc – Diane de Belgrave Cépages : Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot
Mineral sparkling and still water - Coffee

75€ VAT included per person

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Assortment of pizzas
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Soup of the season
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Crispy vegetables salad, Goma sauce
Plate of mixed delicatessen (Iberian Bellota chorizo, Coppa di Milano, French salami)
De-structured Pissaladière (Sardines, pizza breads, onions compote, taggiasche olives)
Block of duck "Foie gras" & salad
Cod Tarama, cucumber pickles, pita breads

MAIN COURSES

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Mussels green curry, potatoes with herbs (new)
Steamed salmon, young shoots salad and goma sauce
French macaroni, Mostellos ham and soft-boiled egg
Heart of rib steak Black Angus, with béarnaise sauce, homemade fries
Finger Angus, potatoes with chopped parsley, spring onions, candied garlic and béarnaise sauce
Poultry crapaudine, potatoes, sage juice and thyme (new)
Sliced marinated beef, vegetables pickles and mesclun salad (new)
Grilled sea-bass fillet, roasted vegetables
Roasted vegetables assortment, tartar sauce, sesame and lemon sauce, chimichurri sauce
Pork ribs lacquered with spices, potato cooked in foil wrapper
Duck Parmentier, mixed green salad
Vegetable or chicken Gyoza, ra-yu sauce

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Lemon meringue pie
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Madagascar vanilla millefeuille, red fruits coulis
Apple and vanilla from Madagascar crumble
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Mama's big sorbet (or ice cream) & seasonal fruits
Mama's big baba
De-structured Pavlova with raspberries (new)

INCLUDING:

1/2 wine bottle per person:

Our sommelier will offer a wines selection chosen in harmony with the dishes on your menu.

Mineral sparkling and still water - Coffee

99€ VAT included per person