the eatery

EATERY MENU

SALADS

Green Salad 7
Lollo rosso, radishes, cucumber, cherry tomato, signature soy tahini dressing
Add grilled chicken breast $3
Grilled Salmon $9 · Fresh Tuna $9

Butter Gem Lettuce Ceasar 14
Baby gem, Parmigiano-Reggiano, crushed crouton, house Caesar
Add grilled chicken breast $3

Smoked Salmon Salad 17
White endive, baby spinach, wild rocket leaves, edamame, avocado, smoked salmon, sunflower seeds, soy-tahini dressing



DELI

Grilled Cheese Sandwich 10
Pain de mie, aged cheese blend, with homemade chips and house mayo

Mortadella & Ashta Focaccia Sandwich 15
Foccacia, ashta, mortadella, homemade pesto, wild rocket leaves, roasted bell pepper, dried figs, balsamic dressing
Replace with Stracciatella $5

Wild Mushroom Sourdough 13
Sourdough toastie with porcini, portobello, oyster and shiitake mushrooms, garlic aioli and aged comté cheese

Avo Toast 7
Fresh avocado mix, house sourdough
Add egg $1.5 · Add smoked salmon $7

Steak Sandwich 16
Black angus tenderloin, aged comté cheese, horseradish mayo,caramalised onion, black trufffle in ciabatta bread

Chicken Sandwich 12
Chicken, lettuce and tomato with basil aioli in ciabatta bread



ARTISAN NEAPOLITAN PIZZA

Margherita 14
Pepperoni 19
Vegetarian 17
Pesto 19
Truffle 23
Proscuitto e Fungui 20
Bresaola 23



GRILL & MAINS

Steak Frites 28
Black angus tenderloin, fries, creamy cowboy sauce

Angus Tenderloin 22
With your choice of creamy mushroom, peppercorn or classic chimichurri sauce

Wagyu Tenderloin MB6/7 48
With your choice of creamy mushroom, peppercorn or classic chimichurri sauce

Ribeye Angus 45
With your choice of creamy mushroom, peppercorn or classic chimichurri sauce

Ribeye Wagyu MB6/7 69
With your choice of creamy mushroom, peppercorn or classic chimichurri sauce

Wagyu Burger 19
Wagyu burger patty, cheddar, caramelized onion, burger sauce, Japanese milk bun

Buttered Prawns 14
Marinated grilled shrimps with lemon butted sauce

Chicken Escalope 16
Homemade chicken escalope with lemon zest and Parmigiano-Reggiano

Roast Chicken 15
Maison M's signature marinated chicken breast with a side of green salad

White Fish en Papillote 25
White fish (today's catch) with a side of artichoke fennel mix and lemon oil sauce

Skin-on Scottish Salmon 26
Salmon filet with steamed black rice and baie rose cream sauce



SIDES

Sauteed Seasonal Veggies 7
Steamed Black Rice 6
French Fries 6
Roast Potatoes with Tahini and Soy 7

For reservations and updates, follow us @maisonmlebanon