



menu



RONDE DES PAINS

Bread Selection

Baguette tradition

French Baguette

1.95€ 

Traditional French
sourdough baguette

Baguette sesame

Sesame Baguette

2.10€  

Traditional French sourdough
baguette with a crust of sesame

Baguette pavot

Poppy Seed Baguette

2.10€ 

Traditional French sourdough
baguette with a crust of
poppy seed

Pain complet

Wholemeal Loaf 1kg

4.50€ 

Wholemeal sourdough bread
sprinkled with oats

Pain aux 5 céréales

Five Cereals Loaf 1kg

5.50€   

Sourdough bread rich in a mix of
cereals including pumpkin seeds,
sunflower seeds, sesame seeds,
poppy seeds, rye and flax

Pain aux olives

Olive Loaf 500g

4.50€ 

Bread filled with a mix of black
and green olives

Pain aux figes et noix

Fig and Walnut Loaf 500g

5.50€   

Bread filled with a mix of dried
figs and walnuts

Pain au seigle

Rye Bread 500g

3.75€ 

Rye bread

Pain au levain

Sourdough Ball 500g

500g 3.50€ / 1kg 5.50€ 

Sourdough bread

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 GLUTEN

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 ŒUFS / EGGS

 SOJA / SOY

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 ARACHIDES / PEANUTS

 SÉSAME / SESAME

 POISSON / FISH

 LUPIN

 MOLLUSQUES / MOLLUSCS

 MOUTARDE / MUSTARD

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LE COIN SALE

Savouries

Quiche lorraine

Ham and Cheese Quiche

6.00€   

Shortcrust dough, filled with gruyère cheese, smoked ham and a creamy quiche mix, salt, pepper, ground nutmeg and dried mixed herbs

Quiche tomate moutarde

Mustard Tomato Quiche

6.00€    

Shortcrust dough filled with gruyère cheese, French mustard, tomatoes and a creamy quiche mix, salt, pepper, ground nutmeg and mixed dried herbs

Quiche poireaux lardons

Leek & Bacon Quiche

6.00€   

Shortcrust dough filled with leeks, smoked bacon and a creamy quiche mix, salt, pepper, ground nutmeg and dried mixed herbs

Quiche poivron chorizo

Chorizo Pepper Quiche

6.00€   

Shortcrust dough, filled with goat cheese, mild chorizo, roasted bell peppers and a creamy quiche mix, salt, pepper, ground nutmeg and dried mixed herbs

Quiche roquefort noix et miel

*Blue Cheese, Walnut &
Honey Quiche*

6.00€     

Shortcrust dough filled with blue cheese, walnuts and a creamy quiche mix, salt, pepper, ground nutmeg and dried mixed herbs, and topped with a drizzle of honey

French Baguette Sandwich Parisien

8.00€    

Sourdough baguette sliced in half, spread with butter, and filled with cooked ham, Gruyère cheese slices and gherkins

French Baguette Sandwich Végétarien

8.00€ 

Sourdough baguette sliced in half, spread with a hint of virgin olive oil and filled with a mix of seasonal grilled vegetables, French goat cheese, honey, and a mix of Provença herbs.

French Baguette Sandwich Fermier

8.00€     

Sourdough baguette sliced in half, spread with mayonnaise and filled with layer of lettuce, tomato slices, parmigiano, cooked chicken breast, boiled eggs and a hint of olive oil



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VIENNOISERIES

Pastries

Croissant au beurre

Butter Croissants

3.00€   

Traditional French butter croissant

Pain au chocolat

Chocolate Danish

3.50€    

Croissant dough filled with chocolate sticks

Pain aux raisins

Raisin Rolls

4.00€     

Croissant dough rolled with a rum pastry cream and soaked sultana raisins

Croissant aux amandes

Almond Croissant

4.50€     

Croissant soaked in a rum syrup and filled with almond cream and sliced almonds

Pain au chocolat

aux amandes

Almond Chocolate Danish

4.50€      

Pain au chocolat soaked in a rum syrup and filled with almond cream and sliced almonds

Roules cannelle pécan

Cinnamon Pecan Rolls

4.50€    

Croissant dough rolled filled with cinnamon and sugar butter, topped with caramel fondant and roasted pecans

Chaussons aux pommes

Apple Turnover

4.50€    

Puff pastry filled with diced apple compôte and cinnamon

Cruffin vanille

Vanilla Cruffin

4.00€    

Croissant dough filled with vanilla and rum pastry cream and rolled in sugar

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PÂTISSERIES

Sweet Desserts

Tarte au citron meringuée

Lemon Meringue

6.00€   

Sweet pastry tart filled with lemon cream, topped with caramelised meringue and sprinkled with lime zest

Tarte au chocolat

Chocolate Tart

6.00€    

Sweet chocolate pastry tart filled with dark chocolate ganache, a dark chocolate glaze and a thin layer of dark chocolate and crisp cocoa nibs

Tarte aux fraises

Strawberry Tart

6.00€   

Sweet pastry tart filled with vanilla diplomat cream and topped with fresh strawberry and chopped fresh mint

Tarte tatin

Tatin Tart

6.00€   

Sweet pastry tart filled with a vanilla diplomat cream, and topped with a caramelised apple dome and sweet chantilly cream

Éclair Paris-Brest

Paris-Brest Eclair

6.00€    

Choux pastry topped with craquelin dough, filled with praline mousseline cream, roasted hazelnuts and hazelnut praline

Choux dune vanille

Vanilla Cream Puffs

6.00€   

Choux pastry topped with craquelin dough and rock sugar, filled with rich vanilla diplomat cream

Fraisier en verrine

Strawberry Cake in a Glass

6.00€     

Fresh strawberry cup filled with a sponge soaked in vanilla and rum, vanilla mousseline cream and fresh strawberry

Baba au rhum vanille en verrine

Vanilla Rum Baba in a Glass

6.00€    

Baba brioche dough soaked in a rum syrup and topped with vanilla chantilly cream

Foret noire en verrine

Black Forest Cake in a Glass

6.00€    

Chocolate sponge soaked with amarena syrup, chocolate mousse, amarena cherry and vanilla chantilly cream, topped with cocoa powder

Framboisine en verrine

Raspberry Mousse in a Glass

6.00€    

Chocolate sponge, filled with raspberry mousse and fresh raspberry

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LA MAISON FRANÇAISE

SIGNATURES

Our Iconic Creations

Barre feuilletée César *Chicken Caesar Puff Pastry Sandwich (40cm)*

14.00€     

Puff pastry shell filled with Caesar dressing, salad, sundried tomatoes, cherry tomatoes, roasted chicken, parmesan shavings, and crispy bacon

Barre feuilletée Norvégien *Salmon Puff Pastry Sandwich (40cm)*

14.00€    

Puff pastry shell filled with salmon cream, rocket salad, smoked salmon, avocado paste, cream cheese, salmon roe, lime, and dill

Barre feuilletée Sud-Ouest

Duck Puff Pastry Sandwich (40cm)

14.00€    

Puff pastry shell filled with salad, fig dressing, dried figs, roasted duck breast, duck foie gras, walnuts, and cherry tomatoes

Barre feuilletée caramel pecan *Salted Caramel & Pecan Sandwich (40 cm)*

12.50€    

Puff pastry shell, filled with vanilla diplomate cream and topped with caramel fondant and caramelised pecans



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GÂTEAUX DE VOYAGE

Travel Cakes

Gâteau au chocolat

Chocolate & Hazelnut Cake

15.00€     

Chocolate and hazelnut cake, filled with a hazelnut spread, coated in a dark chocolate and hazelnut glaze and topped with dark chocolate shaving and cocoa powder

Gâteau praliné noisette

Praline Hazelnut Cake

18.00€     

Roasted hazelnut and praline cake, filled with a hazelnut praline and hazelnut spread, coated in a milk chocolate and hazelnut glaze

Gâteau à la pistache et framboise

Pistacchio & Raspberry Cake

18.00€     

Pistachio and fresh raspberry cake, filled with a raspberry jam and pistachio spread, coated in a green white chocolate and pistachio glaze

Gâteau au citron

Lemon Cake

15.00€    

Intense lemon cake, filled with lemon curd and lemon syrup, coated in a thin layer of sugar fondant



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PLAISIRS GOURMETS À EMPORTER

Retail Sweet Pleasures

Tuile aux amandes *Almond Cookie 75g*

6.50€     

Crispy almond biscuit
in a curved shape

Fours amande *Almond Biscuits 250g*

6.50€   

Biscuit rich in almond and topped
with candied cherries and
dried nuts

Madeleines de proust *Proust's Madeleines 150g*

6.50€   

Traditional french madeleine,
fondant biscuit with a hint of
honey and vanilla

Cannelés bordelais

*Bordeaux-style
cannelés 3pcs*

8.50€   

A traditional French Bordeaux
caramelised honey and rum mix

Rochers suisses *Swiss Chocolate Rocks 150g*

6.50€  

Caramelised almonds
coated in three types of chocolate

Financiers assortis *Assorted Financiers 150g*

8.50€      

Assortment of almond fondant
biscuits, topped and flavoured
with different ingredients (classic
almond, hazelnuts, coffee,
raspberry, pistachio, chocolate
and vanilla)



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HOT BEVERAGES



Espresso
2.20€

Espresso Lungo
2.20€

Espresso Macchiato
2.50€

Double Espresso
3.50€

Americano
2.50€

Cappuccino
3.00€

Latte
3.50€

Flavoured Latte
4.50€

Iced Latte
4.00€

Tea
3.00€

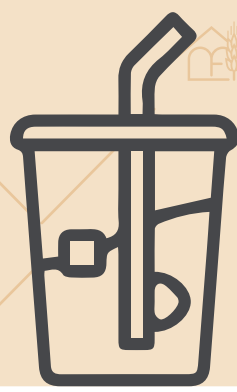
Hot Chocolate
4.00€

**CAFÉS
RICHARD**
MAISON RICHARD
1892

We proudly serve Café Richard,
a renowned French coffee house.



COLD BEVERAGES



Pepsi
2.25€

7 Up
2.25€

Mirinda
2.25€

Juice
2.25€

Decantae
Still Water 330ml
2.75€

Decantae
Sparkling Water 330ml
2.75€

WINE *by the glass*



Maison Claret
White / Red / Rosé
5.50€



menu

📍 42 Tigné Seafront, Sliema, Malta

☎ 9907 3289 ✉ lamaisonfrancaise.mt