



*Main Course + Dessert 20*

*Starters + Main Course + Dessert 38*

## LUNCH MENU

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*At Masha's, experience our constantly evolving daily menu – just ask in person for today's lunch specials!*



## SNACK

*Breton oysters*  
6 oysters-12  
12 oysters-18

*Rustic Country Terrine - 12*  
*Pink Shrimp with avocado - 19*

**PIEPER-HEIDSIECK BRUT 14**

**MOSCOW MULE 14**

**PORNSTAR MARTINI 14**

**APEROL SPRITZ 12**



## STARTERS

*Thin slice of sea bream with coconut and passion fruit - 18*

*Carpaccio of sea bream with coconut and passion fruit-18*

*Heirloom tomato with fresh basil and Puglian stracciatella - 16*

*Pink shrimp with avocado - 19*

*Spinach sprout salad, pomegrenate, grated carrots, and feta - 14*

*Thin slice of octopus with fresh herbs and crunchy vegetables - 15*

*Smoked salmon gravlax with carrots and candied lemon - 15*

*Beef tataki with sesame seeds and scallions - 17*

*Hummus and eggplant caviar with focaccia bread - 13*

### **Breton oysters**

*6 oysters-12*

*12 oysters-18*



MASHA PARIS



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## MAIN COURSE

*Cod cooked on one side, served with seasonal vegetables and a white butter sauce  
with smoked caviar - 34*

*Roasted Salmon, virgin sauce, taggiasca olives, and sautéed spinach - 32*

*Beautiful sole meunière, served with a side dish of your choice - 49*

*Aloyau beef tartare, served with a mix of fresh herb salad and french fries - 28*

*Roasted chicken , mushroom risotto - 28*

*350g Normandy marbled ribeye, drizzled with hazelnut butter sauce, served with  
french fries and béarnaise sauce - 36*

*Cheeseburger, french fries - 25*

*Beef tenderloin, pepper sauce, and mashed potatoes - 39*

*BBQ Ribs, herb-roasted potatoes - 32*

*Salmon penne with smoked caviar - 30*

*Penne with pesto alla genovese and creamy burrata - 24*

## BEAUTIFUL DISHES TO SHARE FOR TWO OR NOT...

*Two side dishes of your choice*

*Curry Lamb Leg 100*

*1.5kg House-aged Beef Rib 115*

*Whole Suckling Pig (pre-order, minimum 6 people)*

*Mashed Potatoes - French Fries - Spinach - Seasonal  
Vegetables - Green Salad*

8



## DESSERT

*Chocolate profiterole, Madagascar vanilla ice cream - 17*

*Fabulous salted caramel French toast, vanilla ice cream - 14*

*Red fruit tiramisu - 13*

*Key lime pie (lemon tart) - 12*

*Tarte tatin with fresh cream - 13*

*Our beautiful seasonal fruit salad - 12*

*Our ice creams and sorbets*

*Tanzanian Chocolate - Bourbon Vanilla -  
Spanish Yellow Lemon - Passion Fruit - Raspberry - Coffee*



*Calvados*

*Chateau du breuil XO 20 ans*  
*la reserve des Seigneurs 16*  
*Busnel 14*

*Cognac*

*Jean fillou napoleon 14*  
*So Élégantissime Jean Fillou Camus 16*

*Armagnac*

*Uby Oak N°12 13*  
*Hennessy 15*  
*Martell 15*  
*Château de Lacquy 16*

COFFEES

*Expresso, Décafeiné 4*  
*Double Expresso, Café crème, Cappuccino 7*  
*Chocolat Chaud 6*  
*Irish Coffee 12*

TEAS

**Green Tea 7**  
*Jasmin - Menthe - Sencha bio - Detox -*

**Black Tea 7**  
*Fruits rouges - Earl Grey - Chaï - Ceylan*

**Tea Infusion 7**  
*Camomille - Verveine - Tilleul*



MASHA PARIS



*Pink Shrimp with avocado - 19*

*Rustic Country Terrine - 12*

*Hummus with Focaccia Bread - 13*

***Breton oysters n°3***

*6 oysters-12*

*12 oysters-18*

PLANCHES

***Italian Charcuterie Board - 17***

*Prosciutto crudo, Salame finocchiona, Herb Rostello, Mortadella,  
Served with tomato focaccia*

***Cheese Board - 18***

*Brie de Meaux, Camembert AOP, Goat Cheese St. Maure de  
Touraine AOP, Saint Nectaire, Served with green salad*

***Mixed Board - 30***

DESSERTS

*Chocolate Profiterole with Madagascar Vanilla Ice Cream - 13*

*Fabulous Salted Caramel French Toast, Vanilla Ice Cream - 14*

*Red Fruit Tiramisu - 13*

*Tarte Tatin with Fresh Cream - 13*

*Our Beautiful Seasonal Fruit Salad - 12*

*Key Lime Pie - 12*

*Our Ice Creams and Sorbets Chocolate*

*Tanzanian Chocolate - Bourbon Vanilla -*

*Spanish Yellow Lemon - Passion Fruit - Raspberry - Coffee 5*



## COCKTAILS

### *Porn star martini 14*

*Vanilla infused vodka, passion fruit liqueur, vanilla syrup, passion fruit puree, champagne*

### *Aperol ou saint germain spritz 12*

*Aperol or Saint Germain or Italicus, prosecco, sparkling water, orange slice*

### *Moscou/London mule 14*

*Vodka or Gin, lime, ginger beer, Jamaican bitters*

### *Mojito 12*

*Rum, fresh mint, lime, cane sugar, sparkling water*

### *Cosmopolitain 13*

*Vodka, triple sec, lime, cranberry juice*

### *Caipirinha 12*

*Cachaça, lime, cane sugar*

### *Mai tai 14*

*White Rum, Amber Rum, Triple Sec, Cane Sugar, and Orgeat Syrup.*

### *Ma valentine 14*

*Vodka, lychee syrup, raspberry puree*

### *Honey 14*

*Lavender Vodka, Pineapple Juice, Lemon Juice, Real Honey.*

### *Negroni 14*

*Campari, vermouth rouge, gin*

### *Bloody Mary 13*

*Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce.*

### *Sex on the beach 14*

*Vodka, peach liqueur, orange juice, cranberry*

### *Bonne maman 14*

*Triple sec, rhum, amaretto, jus d'ananas*

### *Espresso Martini 14*

*Espresso, Cane Sugar, Vodka, Coffee Liqueur, Chocolate Liqueur.*

## BEERS

*Pression 25cl Blonde / blanche 7*

*Pression 50cl Blonde / blanche 11*

## SODAS

*Coca-cola - Coca cola zero - Limonade -  
Orangina - Ice Tea - Schweppes agrumes -  
Tonic fever - Ginger tonic*

6

## COFFEES

*Espresso, Décaféiné 4  
Double Espresso, Café crème, Cappuccino 7  
hot Chocolate 6  
Irish Coffee 12*

## COCKTAILS WITHOUT ALCOHOL

### *Red Candy 10*

*Raspberry Puree, Apple Juice, Passion Fruit Juice, Peach Syrup*

### *All-Purpose 11*

*Pineapple Juice, Passion Fruit Juice, Lemon Juice, Grenadine*

### *Virgin Colada 12*

*Pineapple Juice, Coconut Cream, Pineapple*

## JUICES

*Apple - Orange - Pineapple - Passion - Tomato*

6

## TEAS

*Green Tea - 7  
Jasmine - Mint - Organic Sencha - Detox*

*Black Tea - 7  
Red Fruits - Earl Grey - Chai - Ceylon*

*Infusion - 7  
Chamomile - Verbena - Linden*