



La Maison – Chef's Menu Recommendations

*We recommend the seven and five course Chef Menus for the whole party.
We will note dietary restrictions and food allergies, please inform in advance.*

Seven course Chef's Menu 68,00

Wine package 51,00

Grilled pulpo, ratatouille, mustard seed and black aioli

Crème Ninon

Tartare, sorrel, egg yolk and macadamia nut

Potato, seaweed and beurre blanc sauce

Whitefish,
blue mussels, Jerusalem artichoke and mussel sauce

French cheeses from small holdings and compote

White chocolate parfait, passion fruit and mango sorbet

Five course Chef's Menu 56,00

Wine package 43,00

Tartare, sorrel, egg yolk and macadamia nut

Crème Ninon

Whitefish,
blue mussels, Jerusalem artichoke and mussel sauce

French cheeses from small holdings and compote

Raspberry, liquorice and meringue

La Maison

CUISINE & BAR À VIN

Tehtaankatu 21, 00150 Helsinki | Tel. +358 50 3212168 | www.lamaison.fi



Choose *three courses* for 42,00

Wine package 28,00

*From parties over six persons we ask to inform the choices in advance.
For parties over 12 persons we recommend to select an identical menu combination.
We will note dietary restrictions and food allergies, please inform in advance.*

LES ENTRÉES – STARTERS

Tartare, sorrel, egg yolk and macadamia nut 13,00

Grilled pulpo, ratatouille, mustard seed and black aioli 13,00

Crème Ninon 13,00

LES PLATS – MAIN COURSES

Whitefish, blue mussels, Jerusalem artichoke and mussel sauce 28,00

Dry aged entrecôte, caramelized onion and Bearnaise foam 32,00

Potato, seaweed and beurre blanc sauce 24,00

LES DESSERTS – DESSERTS

Raspberry, liquorice and meringue 11,00

White chocolate parfait, passion fruit and mango sorbet 11,00

French cheeses from small holdings and compote 11,00

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Booking terms

Changes in number of participants

- Reservation is binding and valid when restaurant has confirmed it in written
- Reservation is valid for the number of persons the subscriber has informed. The decrease in the number of participants will be noted in full if informed latest 14 days before the occasion. The decrease in the number of participants will be noted up to 10% change if informed latest 3 working days before arrival. Otherwise the restaurant is entitled to charge the pre-booked services according to the number of persons last informed.
- If the number of participants drops essentially, reserves the restaurant the right to make changes to the seating arrangements. However, if the subscriber wants to keep the original arrangements is the restaurant entitled to charge extra fee for the use of bigger premises.
- Please confirm at the latest 14 days before the occasion the following details:
dietary requirements, drinks order for the group bill, name of the host/hostess, schedule/programme of the event.

Cancellation, max. 60 persons groups and private occasions

- The cancellation of the whole group must be informed at the latest 30 days before the occasion in order to avoid the cancellation fee.
- When the cancellation is made 29-14 days before arrival, the restaurant is entitled to charge 50% of the value of the reservation according to the number of participants last informed.
- When the cancellation is made later than 14 days before arrival, the restaurant is entitled to charge 100% of the value of the reservation according to the number of participants last informed.

General cancellation terms

- If the restaurant has made special arrangements according to the wishes of the subscriber, for example ordered programme, decoration, arranged special opening hours etc., the subscriber commits himself to pay the costs of the made arrangements in case of cancellation.
 - If the food and beverage order is not made e.g. due to a short notice reservation, the restaurant is entitled to charge according to the cheapest menu in the offer.
 - Concerning drinks the cancellation fee is charged according to opened/prepared drinks for the occasion.
 - Exceptions to the booking and cancellation terms can be made, if exceptions are in writing and agreed by both the subscriber and the A&S Restaurants.
- The booking cannot be transferred to a third party without the approval of the A&S Restaurants.

Payment terms

If payment terms are not agreed beforehand, the subscriber will pay with cash or bank/credit card. If the subscriber has an invoicing agreement with La Maison an invoice can be sent afterwards. An invoicing fee will be added. Interest for overdue payments is according to Finnish interest law. Please notice that in some cases we may require a deposit.

Rights for changes reserved.

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