



Established in 2022 in Accra - Ghana, La Maison (French for “The Home”) bears the idea of a luxurious French residence where the food is extravagantly homemade.

A place where you don't only eat well but also where you feel home in your intimacy, being served delightful cocktails & the finest champagne / wines amidst a welcoming ambience.

Nestled in the heart of Airport Residential, La Maison is where guests are called by their name, where you are welcomed with beautiful smiles and treated as our own.

Welcome to La Maison (Restaurant & Lounge)

Appetizers

Calamari de La Maison (lightly fried calamari with sweet & spicy chili sauce) - 70 Ghc

Smoked Salmon de La Maison (on crunchy cucumber slices w/ cream cheese and finely chopped dill) - 80 Ghc

Escargots Bourguignon (snails in a red wine sauce) - 90 Ghc

Cocktail De Crevetes { Shrimp Cocktail } (pink shrimps with cognac cocktail sauce) - 75 Ghc

Bacon Wrapped Chicken Bites (perfectly seasoned chicken pieces, wrapped in glorious bacon, glazed in honey & baked to golden perfection) – 60 Ghc

Soups & Salads

Chicken Soup - 60 Ghc

Vegetable Soup - 60 Ghc

Cream of Mushroom Soup – 80 Ghc

Beef & Mango Salad - 75 Ghc

Potato Salad – 65 Ghc

Shrimp & Avocado Salad - 75 Ghc

Sides

La Maison special fried rice - 70 Ghc

Mashed potatoes - 30 Ghc

Sauteed potatoes - 55 Ghc

Sweet potato fries - 30 Ghc

Coconut rice + green peas, baby carrots - 30 Ghc

Creamed Spinach – 40 Ghc



Land

Chicken Pontalba (juicy & tender oven baked chicken w/ mushroom sauce) - 205 Ghc

Rib Eye Steak (16-ounce prime, delicious flavour & juicy) - 350 Ghc

Steak au Poivre Vert (a tender steak fillet accompanied w/ peppercorn sauce) – 290 Ghc

Canard aux Olives (pan grilled duck breast cooked over a brown sauce w/ olives) – 380 Ghc

Lamb Shank (slow cooked, tender, fall off the bone lamb shank. The meat just slides off the bone & melts in your mouth) - 480 Ghc

Grilled Pork Chops (loin cut, grilled to perfection served with vegetables) - 230 Ghc

Sea

Grilled Salmon (a golden brown grill in a flavorful marinade w/ lemon, garlic & herbs) - 210 Ghc

Sole fillet in curry sauce (a tantalizing pan grilled sole fish in a curry sauce w/ cilantro leaves, green peas, carrots) - 195 Ghc

Baked Stuffed Lobster Au Gratin (baked lobster stuffed w/ melted cheese, diced onions & garlic in a lobster sauce) - 310 Ghc

Garlic buttered sautéed Prawns (w/ baby carrots & green beans) - 270 Ghc

Pasta

Seafood Pasta (shrimp, calamari) - 120 Ghc

Pesto Pasta (fresh basil pesto sauce) - 90 Ghc

Pancetta Carbonara (diced bacon, parmesan cheese, virgin olive oil) - 95 Ghc

Spaghetti Bolognese (meatball sauce) - 80 Ghc

Desserts

Crème Brûlée - 75 Ghc

Fruit Tart - 50 Ghc

Bread & Butter Pudding - 65 Ghc

La Maison Crepes - 55 Ghc

Frosty Moon Ice Cream Bowl – 60 Ghc

(**Sauces** - Barbecue Sauce, Dijonae Sauce, Mushroom Sauce, Garlic Parmesan Cream Sauce, Sweet Chili Sauce, Salsa Sauce) – Complimentary

A 10% Service Charge will be added to your total bill. Please inform your waiter / waitress about any allergies you may have.

