

## DESSERTS

### ASSORTIMENT DE FROMAGES AFFINÉS

Cheese Selection

### “BRILLAT SAVARIN” AU MIEL

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### MOUSSE AU CHOCOLAT

Dark Chocolate Mousse

### TARTE À LA RHUBARBE

Pistachio Ice Cream

### FÔRET NOIRE

With Whipped Cream

### GRANITÉ

Citrus

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### GLACES

Pistachio

Chocolate

Espresso

### SORBETS

Hibiscus & Berry

Pineapple

Coconut

### SOUFFLÉS - \$15 supplement

Grand Marnier, Chocolate, Passion-Fruit

### FINANCIERS

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THÉ MAROCAIN À LA MENTHE - \$9

CAFÉ | DEMI-TASSE | INFUSIONS

PASTRY CHEF MATTHEW LAMBIE



# MAJORELLE

## APPETIZERS

### SALADE MAJORELLE

Watercress, Boston Lettuce, Avocado, Cucumber, Haricots Verts, and Lemon Vinaigrette

### ASPERGES BLANCHES, SAUCE GRIBICHE

Warm White Asparagus with Gribiche Sauce

### PRESSÉ DE LÉGUMES DE PRINTEMPS AU CITRON

Preserved Spring Vegetables with Lemon

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### OYSTERS MALPECQUE\*

### “CRUDO” DE SNAPPER AU FENOUIL\*

Red Snapper Crudo, Lemon and Fennel

### POULPE GRILLÉ, POMMES DE TERRE ÉPICÉES AU PAPRIKA\*

Grilled Octopus, Spicy Fingerling Potatoes and Smoked Paprika

### PALOURDES FARCIES AU CHORIZO\*

Stuffed Clams with Chorizo

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### RIS DE VEAU “GRENOBLOISE”

Sweetbread with Capers, Lemon and Croutons

### VOL-AU-VENT D’ESCARGOTS EN PERSILLADE

Snails in Puff Pastry with Parsley and Garlic

### TERRINE DE FOIE GRAS, DÂTES ET PISTACHES

Foie Gras Terrine with Dates and Pistachio

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### PÉTROSIAN OSSETRA CAVIAR AND BLINI - \$265

**PRIX FIXE : 2 COURSES \$145 | 3 COURSES \$165**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## MAIN COURSES

### SAUMON SAUTÉ, PETITS POIS ET MENTHE

Sautéed Salmon, Spring Peas and Mint

### FLÉTAN EN CROÛTE D’OLIVES KALAMATA, FENOUIL ET SAUCE VIERGE

Halibut, Kalamata Crust with Braised Fennel and “Vierge” Sauce

### SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE

Grilled Dover Sole, Haricots Verts, Mustard Sauce - \$22 supplement

### LOUP DE MER ENTIER GRILLÉ “CHERMOULA”

Grilled Whole Branzino “Chermoula”

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### RISOTTO AUX MORILLES

Morels Risotto

### NAVARIN DE LÉGUMES PRINTANIERS

Spring Vegetables “Navarin”

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### POULET RÔTI GRAND-MÈRE

Roast Chicken, Potato, Mushroom and Bacon

### FILET DE VEAU, POLENTA ET ASPÈRGES VERTES

Veal Tenderloin with Polenta and Grilled Asparagus

### MAGRET DE CANARD FUMÉ, BARIGOULE D’ARTICHAUTS

Oak Tree Smoked Duck Breast and Artichokes “Barigoule”

### TAJINE D’ÉPAULE D’AGNEAU AUX LÉGUMES

Lamb Tajine with Vegetables and Couscous

### FILET MIGNON DE BOEUF, SAUCE AU POIVRE

Beef Tenderloin with Peppercorn

EXECUTIVE CHEF DAVID THUAL

## SIDES

\$15

CREAMED SPINACH

POTATO MOUSSELINE

HARICOTS VERTS

HAND-CUT FRIES