

AMUSE BOUCHE : RÖSTI AU CAVIAR

APPETIZERS

SALADE “MAJORELLE”

SUCRINE LEAVES, BASIL, MINT, CUCUMBER

MOSAÏQUE DE TOMATES

MOSAIC OF TOMATOES, LEMON, OLIVE OIL, BASIL

FOIE GRAS POÊLÉ AU SAUTERNES

DUCK LIVER PAN SEARED IN SAUTERNES WINE

ARTICHAUTS, FOIE GRAS

ARTICHOKE HEARTS, STEAMED DUCK LIVERS

SOUPE DU JOUR

CÉVICHE DE BASS AU CITRON

BASS CÉVICHE WITH LEMON AND OLIVE OIL

ST JACQUES CRUES, VINAIGRETTE À L’ORANGE

RAW SEA SCALLOP WITH ORANGE VINAIGRETTE

SAUMON FUMÉ ROYALE

SMOKED SALMON WITH CAVIAR

LITTLE NECK CLAMS DANTE

LITTLE NECK CLAMS, PARSLEY, GARLIC, WHITE WINE

HUITRES AUX ENDIVES

OYSTER AND ENDIVE SALAD

LANGOUSTINES AU CURRY

CURRIED LANGOUSTINES, FRISEE, APPLE

CAVIAR OSSETRA ET BLINIS \$ 195

OSSETRA CAVIAR WITH BLINIS AND GARNISHES

LE PLAT DU JOUR

POISSONS

SOLE GRILLÉE, HARICOTS VERTS \$15 SUPPLEMENT

GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE

TAJINE DE SNAPPER AU FENOUIL, OLIVES ET CITRON

RED SNAPPER, FENNEL, LEMON, MOROCCAN OLIVES

SAUMON AU CITRON ET MIEL D’ACACIA

GRILLED SALMON WITH ACACIA HONEY AND LEMON

HOMARD AU GINGEMBRE, TAGLIATELLES DE LÉGUMES

LOBSTER WITH GINGER, VEGETABLE TAGLIATELLE

DORADE AU THYM

SEA BREAM GRILLED WITH ROSEMARY AND LEMON

RISOTTO AU SAFRAN

SAFFRON RISOTTO

TAJINE AUX LÉGUMES, COUSCOUS ET HARISSA

SEASONAL VEGETABLES, CHICKPEAS, COUSCOUS AND “HARISSA”

VIANDES

TAJINE D’AGNEAU AUX NAVETS, PRUNEAUX, COUSCOUS

BRAISED LAMB SHANK, PRUNES, TURNIPS, COUSCOUS

MAGRET DE CANETON À L’ORANGE, RIZ SAUVAGE

BREAST OF DUCKLING WITH ORANGES AND WILD RICE

POULET RÔTI “GRAND MÈRE” - FOR TWO

ESCALOPINE DE VEAU AUX PISTACHES ET ARTICHAUTS

VEAL ESCALOPINI WITH ARTICHOKE AND PISTACHIOS

OX TAIL BRAISÉ AU VIN DE BOURGOGNE

OXTAIL BRAISED IN RED BURGUNDY WINE

FRICASSÉE AUX RIS DE VEAU

SWEETBREADS, SHERRY, PEARL ONIONS, SALSIFI, MUSHROOMS

FILET DE BOEUF ROSSINI

FILET OF BEEF WITH FOIE GRAS, BRAISED ENDIVES

DESSERTS

FONTAINEBLEAU À LA RHUBARBE

FROMAGES AFFINÉS ET PAIN AUX NOIX GRILLÉ

ASSORTED CHEESES, GRILLED WALNUT BREAD AND FRUITS

GRANITÉ AU CHAMPAGNE ROSÉ

SOUPE DE FRUITS ROUGE, GLACE À LA VANILLE

BERRIES STEEPED IN RED WINE, VANILLA ICE CREAM

OEUF À LA NEIGE

WHISKED EGG WHITE COATED IN VANILLA, “CRÈME ANGLAISE”

MOUSSE AU CHOCOLAT, SAUCE GRAND MARNIER

DARK CHOCOLATE MOUSSE, GRAND MARNIER SAUCE

BABA AU RHUM

BABA WITH FLAMBÉED RUM AND CRÈME FRAÎCHE

TARTE DU CHEF

THE CHEF’S FRUIT TART OF THE DAY

SOUFFLÉS - \$7 SUPPLEMENT

“MAJORELLE”, GRAND MARNIER, CHOCOLAT

GLACES MAISON

VANILLA, CHOCOLATE, COFFEE

SORBETS MAISON

LIME, COCONUT, RASPBERRY

PETITS FOURS

PRIX FIXE DÎNER \$122

*PLEASE ADVISE YOUR CAPTAIN OF ALLERGIES