

## DESSERTS

### ASSORTIMENT DE FROMAGES AFFINÉS

Cheese Selection

### “BRILLAT SAVARIN” AU MIEL

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### MOUSSE AU CHOCOLAT

Dark Chocolate Mousse

### TARTE À L'ANANAS

Vanilla Ice Cream

### MILLEFEUILLE

With Madagascan Vanilla Bean

### BABA AU RHUM

With Whipped Cream

### GRANITÉ

Pomegranate and Pineapple

### GLACES

Caramel

Chocolate

Espresso

### SORBETS

Cranberry

Grape

Coconut

### SOUFFLÉS - \$15 supplement

Grand Marnier, Chocolate, Chestnut

### HAZELNUT 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

### BURRATA, TRÉVISE, FENOUIL ET ORANGE SANGUINE

Burrata with Radicchio, Fennel and Blood Orange

### SALADE D'ENDIVES AUX POIRES, ROQUEFORT ET NOIX

Endives Salad with Pear, Blue Cheese and Walnuts

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### OYSTERS MALPECQUE\*

### “CRUDO” DE THON ROUGE, OLIVES ET PISTACHES\*

Crudo of Tuna, Olives and Pistachio

### LANGOUSTINES AU SAFRAN\*

Seared Langoustines with Saffron

### COQUILLE SAINT-JACQUES “À LA BRETONNE” \*

Sea Scallops “À la Bretonne”

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### RIS DE VEAU “GRENOBLOISE”\*

Sweetbread with Lemon, Capers and Croûtons

### VOL-AU-VENT D'ESCARGOTS EN PERSILLADE\*

Snails in Puff Pastry with Parsley and Garlic

### FOIE GRAS POÊLÉ AUX COINGS ET POIVRE BLANC DE PENJA\*

Seared Foie Gras with Quince and Pepper from Penja

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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 RÔTI AUX LENTILLES VERTES “DU PUY”\*

Roasted Salmon with Green Lentils “Du Puy”

### FLÉTAN POÊLÉ AUX PANAIIS ET HERBES\*

Pan Seared Halibut with Parsnip and Herbs

### SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE\*

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

### LOUP DE MER ENTIER RÔTI AU CITRON\*

Roast Whole Branzino with Lemon “

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### RISOTTO À L'AIL NOIR ET CHAMPIGNONS SAUVAGES

Risotto with Black Garlic and wild Mushrooms

### RAVIOLIS AUX EPINARDS, RICOTTA ET PIGNONS DE PIN

Spinach and Ricotta Ravioli with Pine Nuts

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### POULET RÔTI GRAND-MÈRE\*

Roast Chicken, Potato, Mushroom and Bacon

### FILET DE VENAISON, PURÉE DE CELERI, SAUCE GRAND VENEUR\*

Loin of Venison with Celery Root Purée and Cranberries

### PITHIVIERS DE CANARD ET FOIE GRAS \*

Duck Pithiviers

### TAJINE D'ÉPAULE D'AGNEAU AUX LÉGUMES\*

Lamb Tajine with Vegetables and Couscous

### FILET MIGNON DE BOEUF, SAUCE AU POIVRE\*

Beef Tenderloin with Peppercorn

## SIDES

\$16

CREAMED SPINACH

POTATO MOUSSELINE

HARICOTS-VERTS

HAND-CUT FRIES

EXECUTIVE CHEF DAVID THUAL