

# DINNER

## MAIN COURSES

LOBSTER WITH GINGER AND VEGETABLES

GRILLED BRANZINO WITH THYME AND LEMON

DOVER SOLE, "HARICOTS VERTS", MUSTARD SAUCE  
\$15 SUPPLEMENT

SEARED SEA SCALLOPS, LEMON, KOHLRABI

SALMON WITH GREEN HERBS, POTATO "MOUSSELINE"

GRASS FED PEPPERED SIRLOIN STEAK, ARMAGNAC SAUCE

LAMB CHOPS GRILLED WITH ROSEMARY

ROAST CHICKEN "GRAND MÈRE"

CHICKEN CURRY WITH MANGO CHUTNEY

GRILLED VEGETABLES WITH ROSEMARY OLIVE OIL

SPAGHETTI "AL AGLIO E OLIO"

RISOTTO WITH PARMESAN, LEMON

SPAGHETTI WITH TOMATO AND BASIL

POTATO "MOUSSELINE" SPINACH PURÉE

HAND-CUT FRIES

PRIX FIXE 2 COURSES \$125 / 3 COURSES \$145

## APPETIZERS

AMUSE BOUCHE

SOUPE DU JOUR

SALAD "MAJORELLE"

ARTICHOKE "PROVENÇALE"

BURRATA, PROSCIUTTO, FIGS

SHRIMP REMOULADE

OYSTERS "MALPECQUE" MIGNONETTE

LITTLE NECK CLAMS "DANTE"

DUCK LIVER TERRINE

## CAVIARS

PETROSSIAN SMOKED SALMON WITH CAVIAR

PETROSSIAN OSSETRA CAVIAR, GARNISHES \$250

SALMON TARTAR WITH CAVIAR

## DESSERTS

ASSORTED CHEESE TRAY

"SOUPE DE FRUITS ROUGE"

LEMON, VODKA GRANITÉ

CHOCOLATE MOUSSE

"OEUF À LA NEIGE"

RASPBERRY TART

BERRIES WITH GRAND MARNIER SAUCE

GLACES MAISON  
VANILLA, CHOCOLATE, COFFEE

SORBETS MAISON  
LEMON, MANGO, CASSIS

SOUFFLÉS  
GRAND MARNIER, CHOCOLATE, RASPBERRY  
\$12 SUPPLEMENT

FINANCIERS

DEMI TASSE