

Appetizers

AMUSE BOUCHE



SOUPE DU JOUR
SOUP OF THE DAY

SALADE "MAJORELLE"

WATERCRESS, BOSTON LETTUCE, AVOCADO, CUCUMBER,
HARICOTS VERTS AND LEMON VINAIGRETTE



CROMESQUIS D'ESCARGOTS, POMMES FONDANTES
SNAILS, FRIED WITH PARSLEY AND GARLIC

OYSTERS "MALPECQUE" *

CEVICHE DE FLUKE DE MONTAUK *
MONTAUK'S FLUKE CEVICHE

THON ROUGE MI-CUIT AVOCAT ET MANGUE *
SEARED TUNA, AVOCADO AND MANGO



RIS DE VEAU, CHOU-FLEUR ET SHERRY
CRISPY SWEETBREAD, CAULIFLOWER AND SHERRY VINEGAR

CARPACCIO DE LÉGUMES CONFITS ET PESTO
VEGETABLE CARPACCIO, PESTO AND PARMESAN CHEESE

FOIE GRAS TERRINE ET CHUTNEY AUX MÛRES
DUCK LIVER TERRINE, BLACKBERRY CHUTNEY

OSSETRA CAVIAR AND BLINI \$ 265

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

DÎNER

Main Courses

"PLAT DU JOUR"

SAUMON RÔTI, PETITS POIS ET MENTHE
ROASTED SALMON, ENGLISH PEAS AND MINT

CABILLAUD SAUTÉ, FENOUIL ET BOUILLON CITRONNÉ
COD SAUTÉED WITH FENNEL AND LEMON CONSOMMÉ

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE
GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE
\$19 SUPPLEMENT

RAVIOLI AUX EPINARDS ET RICOTTA
SPINACH RAVIOLI WITH RICOTTA AND MUSHROOM BOUILLON



RISOTTO AU HOMARD
LOBSTER AND SAFFRON RISOTTO



TAJINE DE POULET AU CITRON CONFIT ET OLIVES
CHICKEN TAJINE WITH PRESERVED LEMON AND OLIVES

FILET DE VEAU AUX ASPERGES, JUS DE VEAU AU THYM
VEAL LOIN WITH GREEN ASPARAGUS AND THYME JUS

MAGRET DE CANARD AUX CERISES ET NAVETS
DUCK BREAST WITH CHERRIES AND GOLDEN TURNIPS

CÔTES D'AGNEAU GRILLÉES, POLENTA D'EPINARDS AU GORGONZOLA
GRILLED LAMB CHOPS, SPINACH POLENTA WITH GORGONZOLA AND SAGE

ENTRECÔTE DE BOEUF GRILLÉE, SAUCE AU POIVRE
DRY-AGED, GRASS-FED RIBEYE STEAK WITH PEPPERCORN

PRIX FIXE 2 COURSES \$135 / 3 COURSES \$155

Desserts

ASSORTIMENT DE FROMAGES AFFINÉS
CHEESE SELECTION

"BRILLAT SAVARIN" AU MIEL



MOUSSE AU CHOCOLAT
CHOCOLATE MOUSSE

PAVLOVA AUX FRUITS ROUGES
PAVLOVA WITH BERRIES

"OEUF À LA NEIGE"

BABA AU RHUM

GRANITÉ A LA CERISE

TRIO GLACES
VANILLA
CHOCOLATE
COFFEE

TRIO SORBETS
RASPBERRY
MANGO
COCONUT

SOUFFLÉS
GRAND MARNIER, CHOCOLATE, PASSION FRUIT
\$12 SUPPLEMENT



FINANCIERS

THÉ À LA MENTHE À LA MAROCAINE
\$ 9

CAFÉ — DEMI TASSE — INFUSIONS

