

DÎNER

Main Courses

“PLAT DU JOUR”

SAUMON FROID, POCHÉ AUX ASPERGES VERTES  
COLD POACHED SALMON WITH GREEN ASPARAGUS AND GRIBICHE

BAR DE LIGNE SAUTÉ, BARIGOULE D’ARTICHAUTS  
WILD STRIPED BASS SAUTÉED WITH ARTICHOKE “BARIGOULE”

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE  
GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE

\$ 19 SUPPLEMENT

RISOTTO AU HOMARD  
LOBSTER AND SAFFRON RISOTTO

TAJINE DE LÉGUMES AU CITRON CONFIT  
VEGETABLES TAJINE WITH LEMON, OLIVES AND COUSCOUS

PAILLARDE DE POULET GRILLÉE, ROQUETTE & POMME ANNA  
GRILLED CHICKEN PAILLARD, ARUGULA & POMME ANNA

FILET DE VEAU AUX FÈVES ET MORILLES  
VEAL LOIN WITH FAVA BEANS AND MORELS

MAGRET DE CANARD AUX PÊCHES  
DUCK BREAST WITH PEACHES

SELLE D’AGNEAU RÔTIE, FINE RATATOUILLE AU ROMARIN  
ROASTED SADDLE OF LAMB, RATATOUILLE AND ROSEMARY

FILET MIGNON DE BOEUF, SAUCE AU POIVRE  
FILET MIGNON OF BEEF 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

“OEUF À LA NEIGE”

CRUMBLE À LA RHUBARBE ET FRAISE  
Rhubarb and Strawberry Crumble

Eclair aux framboises

Granité à la pastèque

|             |              |
|-------------|--------------|
| TRIO GLACES | TRIO SORBETS |
| Vanilla     | Apricot      |
| Chocolate   | Mango        |
| Coffee      | Coconut      |

SOUFFLÉS  
Grand Marnier, Chocolate, Strawberry  
\$ 12 SUPPLEMENT

Financiers

Thé à la menthe à la marocaine  
\$ 9

Café — Demi tasse — Infusions

Appetizers

AMUSE BOUCHE

SOUPE DU JOUR  
SOUP OF THE DAY

SALADE “MAJORELLE”  
Watercress, Boston lettuce, avocado, cucumber,  
haricots verts and lemon vinaigrette

BURRATA, COEUR DE BOEUF ET BASILIC  
Burrata, summer tomato and basil

LÉGUMES D’ÉTÉ À LA GRÈCQUE  
Summer vegetables, cilantro, coriander and lemon

OYSTERS “MALPECQUE” \*

CARPACCIO DE DAURADE\*  
Daurade carpaccio, cucumber and lime

NOIX DE COQUILLES SAINT-JACQUES PROVENÇALES\*  
Sea scallops, tomato, garlic and parsley

RIS DE VEAU, CHOU-FLEUR ET CÂPRES  
Crispy sweetbread with cauliflower and capers

CROMESQUIS D’ESCARGOTS, POMMES FONDANTES  
Snails, fried with parsley and garlic

FOIE GRAS TERRINE ET FRAISES CONFITES  
Duck liver terrine with candied strawberry

OSSETRA CAVIAR AND BLINI \$ 265

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