

# MAJORELLE AT HOME

## APPETIZERS

SOUPE DU JOUR 19

“MAJORELLE” SALAD 25

FRISÉE AND FINES HERBES SALAD 25

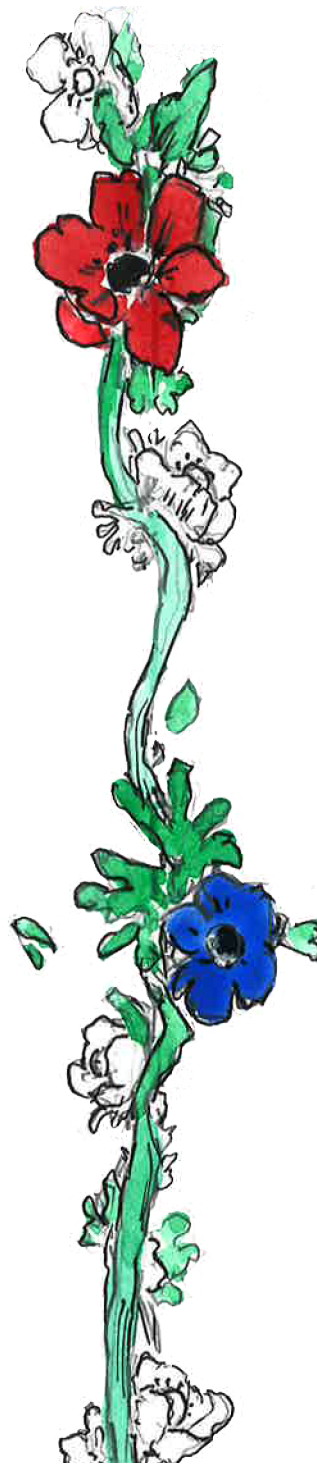
DUCK LIVER TERRINE, CASSIS COULIS 42

## SIDES — 12

HAND-CUT FRIES

POTATO “MOUSSELINE”

CREAMED SPINACH



## MAIN COURSES

JACQUES’ BURGER 29

FILET MIGNON, ARMAGNAC SAUCE 68

CHICKEN CURRY WITH MANGO CHUTNEY 47

COD WITH CHAMPAGNE, LEEKS & POTATOES 65

WILD MUSHROOM TAGLIATELLE 45

“PETITS POIS” RISOTTO 45

## DESSERTS

MOUSSE AU CHOCOLAT 33

BERRIES WITH GRAND MARNIER SAUCE 29

ASSORTED CHEESE TRAY 39

FINANCIERS 15

# WINES BY THE BOTTLE

## CHAMPAGNE & SPARKLING

LUCIEN ALBRECHT, CRÉMANT D'ALSACE, BRUT ROSÉ NV \$95

POMMERY, APANAGE, BRUT, REIMS NV \$130

DELAMOTTE, LE MESNIL-SUR-OGER NV \$130

VRANKEN "DEMOISELLE", REIMS NV \$145

## WHITE WINE

ELENA WALCH, PINOT GRIGIO, ALTO ADIGE, ITALY 2018 \$85

WILLIAM FÈVRE "CHAMPS ROYAUX" CHABLIS 2018 \$90

ALPHONSE MELLOTT, SANCERRE, LA MOUSSIÈRE 2019 \$115

## RED WINE

SIANT COSME, CÔTES DU RHONE 2019 \$80

CHATEAU POTENSAC, MEDOC 2016 \$125

MONNOT, MARANGES, 1ER CRU "CLOS DE LA FUSSIÈRE"  
MONOPOLE, BOURGOGNE 2017 \$125

## DESSERT WINE

CHÂTEAU SUDUIRAUT, CASTELNAU DE SUDUIRAUT,  
SAUTERNES, FRANCE 2016, 375ML \$65

CARMES DE RIEUSSEC, SAUTERNES, FRANCE 2018, 375ML \$65