

DESSERTS

ASSORTIMENT DE FROMAGES AFFINÉS
Cheese Selection

“BRILLAT SAVARIN” AU MIEL

MOUSSE AU CHOCOLAT
Dark Chocolate Mousse

APRICOT TART
Pistachio Ice Cream

MILLEFEUILLE
With Raspberries

Pavlova
With Red Fruits

GRANITÉ
Watermelon

GLACES
Pistachio
Chocolate
Lychee

SORBETS
Peach
Mango
Coconut

SOUFFLÉS - \$15 supplement
Grand Marnier, Chocolate, Black Currant

Lemon Biscuits

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	
LÉGUMES D’ÉTÉ “ESCALIVADA” ET POUTARGUE	
Summer Vegetables “Escalivada” and Bottarga	
BURRATA, TOMATES ET BASILIC	
Burrata, Tomato from Eckerton Hill Farm and Basil	
—————	
OYSTERS MALPEQUE*	
“CRUDO” DE THON “NÎÇOISE”*	
Crudo of Blue Fine Tuna “Niçoise”*	
POULPE GRILLÉ ET SALMOREJO*	
Grilled Octopus “Salmorejo”	
TARTARE DE SAUMON, SARRASIN CROUSTILLANT*	
Ora King Salmon Tartare and Crispy Buckwheat	
—————	
RIS DE VEAU “GRENOBLOISE”	
Sweetbreads with Lemon, Capers and Croutons	
VOL-AU-VENT D’ESCARGOTS EN PERSILLADE*	
Snails in Puff Pastry with Parsley and Garlic	
TERRINE DE FOIE GRAS, SAUTERNES ET CASSIS	
Foie Gras Terrine with Sauternes “Gelée” and Black Currant	
—————	
PÉTROSSIAN OSSETRA CAVIAR AND BLINIS* - \$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 FROID POCHÉ À L’OSEILLE, SALADE DE PETITS POIS*	
Cold Poached Salmon with Sorrel and Peas*	
BAR DE LIGNE, COQUILLAGES ET SALICORNE*	
Wild Stripped Bass with Shellfish and Sea Beans*	
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 “	
—————	
RISOTTO AU BASILIC ET TOURTEAU*	
Pesto Risotto with Jonah Crab*	
CRUMBLE DE LÉGUMES DE SAISON AU PARMESAN	
Crumble of Summer Vegetables with Parmesan	
—————	
POULET RÔTI GRAND-MÈRE*	
Roast Chicken, Potatoes, Mushrooms and Bacon	
FILET DE VEAU, RATATOUILLE, JUS AU THYM ET CITRON*	
Veal Loin with “Ratatouille” and Thyme Jus with Lemon	
MAGRET DE CANARD AUX ABRICOTS ET CAROTTES ÉPICÉES	
Pan Seared Duck Breast with Apricots and Spicy Carrots	
TAJINE D’ÉPAULE D’AGNEAU AUX LÉGUMES*	
Lamb Tajine with Vegetables and Couscous	
FILET MIGNON DE BOEUF, SAUCE AU POIVRE*	
Beef Tenderloin with Peppercorn	
EXECUTIVE CHEF DAVID THUAL	

SIDES

\$16

CREAMED SPINACH

POTATO MOUSSELINE

ENGLISH PEAS

HAND-CUT FRIES