

APPETIZERS

AMUSE BOUCHE



SOUPE DU JOUR

SALADE "MAJORELLE"



LITTLE NECK CLAMS "DANTE"

OYSTERS "MALPEQUE" MIGNONETTE

TUNA TARTARE WITH AVOCADO

SEA SCALLOPS, SAUTÉED MUSHROOM
AND LOBSTER BISQUE



DUCK LIVER SAUTÉED WITH CARAMELIZED APPLE

SMOKED SALMON WITH CAVIAR

DUCK LIVER TERRINE, MARINATED BEETS

OSSETRA CAVIAR, GARNISHES \$265

DINNER

MAIN COURSES

"PLAT DU JOUR"

GRILLED DOVER SOLE
\$17 SUPPLEMENT

SALMON WITH BUTTERNUT AND BRUSSELS SPROUTS

WILD STRIPPED BASS, SWISS CHARDS AND CELERY ROOTS

LOBSTER RAVIOLI



WILD MUSHROOM RISOTTO
GLUTEN FREE



ROAST CHICKEN "GRAND MÈRE"

CHICKEN CURRY WITH MANGO CHUTNEY

DUCK WITH ORANGE

LAMB CHOPS WITH PARSNIP AND BABY CARROTS

FILET MIGNON, PEPPERCORN AND ARMAGNAC SAUCE



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

DESSERTS

ASSORTED CHEESE TRAY

"BRILLAT-SAVARIN" AU MIEL



CHOCOLATE MOUSSE

TARTE TATIN

"OEUF À LA NEIGE"

BERRIES WITH GRAND MARNIER SAUCE

"POIRE WILLIAMS" GRANITÉ

TRIO GLACES

VANILLA
CHOCOLATE
COFFEE

TRIO SORBETS

LEMON
MANGO
GREEN APPLE

SOUFFLÉS

GRAND MARNIER, CHOCOLATE, RASPBERRY
\$12 SUPPLEMENT



FINANCIERS

THÉ À LA MENTHE À LA MAROCAINE

\$9

CAFÉ — DEMI TASSE — INFUSIONS