

APPETIZERS

AMUSE BOUCHE



SOUPE DU JOUR

SALADE "MAJORELLE"

ENDIVES, PEARS, WALNUT SALAD



LITTLE NECK CLAMS "DANTE"

OYSTERS "MALPECQUE" MIGNONETTE

SEARED SEA SCALLOPS, LEMON, KOHLRABI



SMOKED SALMON WITH CAVIAR

OSSETRA CAVIAR, GARNISHES \$265

DUCK LIVER TERRINE, CASSIS COULIS

DINNER

MAIN COURSES

"PLAT DU JOUR"

COD WITH CHAMPAGNE, LEEKS AND POTATOES

"SAUMON AU BANYULS" WITH ROOT VEGETABLES

SEA URCHIN RISOTTO



LEMON AND PARMESAN RISOTTO

WILD MUSHROOM TAGLIATELLE

GLUTEN FREE



ROAST CHICKEN "GRAND MÈRE"

CHICKEN CURRY WITH MANGO CHUTNEY

DUCK "MAGRET À L'ORANGE"

LAMB CHOPS GRILLED WITH ROSEMARY

FILET MIGNON, PEPPERCORN AND ARMAGNAC SAUCE



DESSERTS

ASSORTED CHEESE TRAY

BRIE DE MEAUX AUX TRUFFES



CHOCOLATE MOUSSE

"OEUF À LA NEIGE"

BERRIES WITH GRAND MARNIER SAUCE

CLÉMENTINE "GRANITÉ"

TRIO GLACES

VANILLA

CHOCOLATE

COFFEE

TRIO SORBETS

LEMON

MANGO

STRAWBERRY

SOUFFLÉS

GRAND MARNIER, CHOCOLATE, RASPBERRY

\$9 SUPPLEMENT



FINANCIERS

THÉ À LA MENTHE À LA MAROCAINE

CAFÉ — DEMI TASSE — INFUSIONS

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