

APPETIZERS

AMUSE BOUCHE



SOUPE DU JOUR

SALADE "MAJORELLE"

WHITE ASPARAGUS, MOUSSELINE



LITTLE NECK CLAMS "DANTE"

OYSTERS "MALPEQUE" MIGNONETTE

SEARED SEA SCALLOPS, LEMON, KOHLRABI



DUCK LIVER SAUTÉED WITH SAUTERNES

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

SALMON WITH ACACIA HONEY AND LEMON

SEA URCHIN RISOTTO



"PETITS POIS" 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

FRAISES AU PORTO ET MASCARPONE



CHOCOLATE MOUSSE

"OEUF À LA NEIGE"

BERRIES WITH GRAND MARNIER SAUCE

YUZU AND VODKA "GRANITÉ"

TRIO GLACES

VANILLA
CHOCOLATE
COFFEE

TRIO SORBETS

LEMON
MANGO
STRAWBERRY

SOUFFLÉS

GRAND MARNIER, CHOCOLATE, RASPBERRY

\$12 SUPPLEMENT



FINANCIERS

THÉ À LA MENTHE À LA MAROCAINE

\$9

CAFÉ — DEMI TASSE — INFUSIONS

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