

# DINNER

## APPETIZERS

AMUSE BOUCHE



SOUPE DU JOUR

SALADE "MAJORELLE"

TOMATO, BASIL, BURRATA



LITTLE NECK CLAMS "DANTE"

OYSTERS "MALPEQUE" MIGNONETTE

TUNA TARTARE WITH AVOCADO



DUCK LIVER SAUTÉED WITH RHUBARB

SMOKED SALMON WITH CAVIAR

DUCK LIVER TERRINE, STRAWBERRY & MACADAMIA

OSSETRA CAVIAR, GARNISHES \$265

## MAIN COURSES

"PLAT DU JOUR"

COD WITH ROMESCO AND "POMMES FONDANTES"

SALMON WITH CORN AND GREEN ASPARAGUS

SAFFRON AND LOBSTER RISOTTO



WILD MUSHROOM RISOTTO

GLUTEN FREE



ROAST CHICKEN "GRAND MÈRE"

CHICKEN CURRY WITH MANGO CHUTNEY

DUCK WITH CHERRIES

LAMB CHOPS WITH ARTICHOKE, CHANTERELLES

FILET MIGNON, PEPPERCORN AND ARMAGNAC SAUCE



## DESSERTS

ASSORTED CHEESE TRAY

"BRILLAT-SAVARIN" AU MIEL



CHOCOLATE MOUSSE

"OEUF À LA NEIGE"

BERRIES WITH GRAND MARNIER SAUCE

WATERMELON 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