

DINNER

APPETIZERS

AMUSE BOUCHE



SOUPE DU JOUR

SALADE "MAJORELLE"

ENDIVES, PEARS, WALNUT SALAD

BEET MOSAÏC WITH GOAT CHEESE

BURRATA AND TOMATO "CONFIT"

DUCK LIVER TERRINE, CASSIS COULIS



LITTLE NECK CLAMS "DANTE"

OYSTERS "MALPECQUE" MIGNONETTE

BASS CÉVICHE WITH LEMON AND OLIVE OIL

CAVIARS

PETROSSIAN SMOKED SALMON WITH CAVIAR

SALMON TARTAR WITH CAVIAR

PETROSSIAN OSSETRA CAVIAR, GARNISHES \$265

MAIN COURSES

"PLAT DU JOUR"

DOVER SOLE, "HARICOTS VERTS", MUSTARD SAUCE
\$17 SUPPLEMENT

SEARED SEA SCALLOPS, LEMON, KOHLRABI

SALMON WITH GREEN HERBS, POTATO "MOUSSELINE"



FILET MIGNON, PEPPERCORN AND ARMAGNAC SAUCE

LAMB CHOPS GRILLED WITH ROSEMARY

DUCK "MAGRET À L'ORANGE"

ROAST CHICKEN "GRAND MÈRE"

CHICKEN CURRY WITH MANGO CHUTNEY



VEGETABLES COUSCOUS WITH "HARISSA"

MUSHROOM RISOTTO // WITH TRUFFLES \$85 SUPPLEMENT

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

DESSERTS

ASSORTED CHEESE TRAY

BRIE DE MEAUX AUX TRUFFES



CHOCOLATE MOUSSE

"OEUF À LA NEIGE"

"TARTE TATIN", CRÈME FRAÎCHE

BERRIES WITH GRAND MARNIER SAUCE

"POIRE WILLIAM" GRANITÉ

GLACES

SORBETS

VANILLA, CHOCOLATE, COFFEE LEMON, MANGO, RED BERRIES

SOUFFLÉS

GRAND MARNIER, CHOCOLATE, RASPBERRY
\$9 SUPPLEMENT



FINANCIERS

CAFÉ — DEMI TASSE — INFUSIONS

THÉ À LA MENTHE À LA MAROCAINE