

DESSERTS

ASSORTIMENT DE FROMAGES AFFINÉS

Cheese Selection

“BRILLAT SAVARIN” AU MIEL

MOUSSE AU CHOCOLAT

Dark Chocolate Mousse

MILLE FEUILLE

With Madagascan Vanilla Bean

BABA AU RHUM

With Whipped Cream

GRANITÉ

Pomegrenate and Pineapple

GLACES

Caramel

Chocolate

Espresso

SORBETS

Hibiscus & Berry

Green Apple

Coconut

SOUFFLÉS - \$15 supplement

Grand Marnier, Chocolate, Pear

BISCUITS HAZELNUT

THÉ MAROCAIN À LA MENTHE - \$9

CAFÉ | DEMI-TASSE | INFUSIONS

PASTRY CHEF MATTHEW LAMBIE



MAJORELLE

APPETIZERS

SALADE MAJORELLE

Watercress, Boston Lettuce, Avocado, Cucumber, Haricots Verts, and Lemon Vinaigrette

SALADE D'ENDIVES ET POIRES AU ROQUEFORT

Endives and Pear Salad with Blue Cheese and Walnuts

SALADE DE BETTERAVES ET RICOTTA

Beets Salad, Ricotta and Mustard "Vinaigrette"

OYSTERS MALPECQUE*

"CRUDO" DE HAMACHI*

Hamachi Crudo, Jalapeños and Pink Peppercorn

POULPE GRILLÉ, POMMES DE TERRE ÉPICÉES*

Grilled Octopus with Spicy Fingerling Potatoes

NOIX DE SAINT-JACQUES, LENTILLES ET GIROLLES*

Scallops with Lentils and Chanterelles

RIS DE VEAU AUX CHATAIGNES ET MORILLES

Sweetbread with Chestnuts and Morels

VOL-AU-VENT D'ESCARGOTS EN PERSILLADE

Snails in Puff Pastry with Parsley and Garlic

FOIE GRAS SAUTÉ, COMPOTE DE FIGUES ET BRIOCHE

Seared Foie Gras with Fig Jam and Clove

OSSETRA CAVIAR AND BLINI - \$265

PRIX FIXE : 2 COURSES \$135 | 3 COURSES \$155

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAIN COURSES

SAUMON SAUTÉ SUR RATATOUILLE

Sautéed Salmon and Ratatouille

CABILLAUD CONFIT AU VIN BLANC, CHOUX DE BRUXELLES

Cod with White Wine and Brussels Sprouts

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE

Grilled Dover Sole, Haricots Verts, Mustard Sauce - \$22 supplement

LOUP DE MER GRILLÉ, SAUCE VIERGE

Grilled Branzino "Salmoriglio"

RISOTTO AU HOMARD

Lobster and Saffron Risotto

TAJINE DE LÉGUMES ET COUSCOUS

Vegetables Tajine and Couscous

POULET RÔTI GRAND-MÈRE

Roast Chicken, Potato Mushroom, and Bacon

MAGRET DE CANARD AUX CÈPES

Duck Breast with Porcini Mushrooms

CARRÉ D'AGNEAU RÔTI, GRATIN DE BLETTES "MORNAY"

Roasted Rack of Lamb, Swiss Chards Gratin

FILET MIGNON DE BOEUF, SAUCE AU POIVRE

Beef Tenderloin with Peppercorn



SIDES

\$15

CREAMED SPINACH

POTATO MOUSSELINE

BRUSSELS SPROUTS

HAND-CUT FRIES