

DESSERTS

ASSORTIMENT DE FROMAGES AFFINÉS

Cheese Selection

“BRILLAT SAVARIN” AU MIEL

MOUSSE AU CHOCOLAT

Dark Chocolate Mousse

TARTE À LA RHUBARBE

Pistachio Ice Cream

FÔRET NOIRE

With Whipped Cream

GRANITÉ

Citrus

GLACES

Pistachio

Chocolate

Espresso

SORBETS

Hibiscus & Berry

Pineapple

Coconut

SOUFFLÉS - \$15 supplement

Grand Marnier, Chocolate, Passion-Fruit

FINANCIERS

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

ASPERGES BLANCHES, SAUCE GRIBICHE

Warm White Asparagus with Gribiche Sauce

PRESSÉ DE LÉGUMES DE PRINTEMPS AU CITRON

Preserved Spring Vegetables with Lemon

OYSTERS MALPECQUE*

“CRUDO” DE SNAPPER AU FENOUIL*

Red Snapper Crudo, Lemon and Fennel

POULPE GRILLÉ, POMMES DE TERRE ÉPICÉES AU PAPRIKA*

Grilled Octopus, Spicy Fingerling Potatoes and Smoked Paprika

POÊLÉE DE CALAMAR ET SON BOUILLON*

Seared Calamari and Broth

RIS DE VEAU “GRENOBLOISE”

Sweetbread with Capers, Lemon and Croutons

VOL-AU-VENT D’ESCARGOTS EN PERSILLADE

Snails in Puff Pastry with Parsley and Garlic

TERRINE DE FOIE GRAS, DÂTES ET PISTACHES

Foie Gras Terrine with Dates and Pistachio

PÉTROSIAN OSSETRA CAVIAR AND BLINI - \$265

PRIX FIXE : 2 COURSES \$145 | 3 COURSES \$165

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

MAIN COURSES

SAUMON SAUTÉ, PETITS POIS ET MENTHE

Sautéed Salmon, Spring Peas and Mint

HOMARD “THERMIDOR” POMMES VAPEUR

Lobster “Thermidor”, Steamed Potatoes

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE

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

LOUP DE MER ENTIER GRILLÉ “CHERMOULA”

Grilled Whole Branzino “Chermoula”

RISOTTO AUX MORILLES

Morels Risotto

NAVARIN DE LÉGUMES PRINTANIERS

Spring Vegetables “Navarin”

POULET RÔTI GRAND-MÈRE

Roast Chicken, Potato, Mushroom and Bacon

FILET DE VEAU, POLENTA ET ASPÈRGES VERTES

Veal Tenderloin with Polenta and Grilled Asparagus

MAGRET DE CANARD FUMÉ, BARIGOULE D’ARTICHAUTS

Smoke Duck Breast and Artichokes “Barigoule”

TAJINE D’ÉPAULE D’AGNEAU AUX LÉGUMES

Lamb Tajine with Vegetables and Couscous

FILET MIGNON DE BOEUF, SAUCE AU POIVRE

Beef Tenderloin with Peppercorn

EXECUTIVE CHEF DAVID THUAL

SIDES

\$15

CREAMED SPINACH

POTATO MOUSSELINE

HARICOTS VERTS

HAND-CUT FRIES