

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

Pomegranate and Pineapple

GLACES

Caramel

Chocolate

Espresso

SORBETS

Hibiscus & Berry

Green Apple

Coconut

SOUFFLÉS - \$15 supplement

Grand Marnier, Chocolate, Chestnut

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

SALADE D'ENDIVES ET POIRES AU ROQUEFORT

Endives and Pear Salad with Blue Cheese and Walnuts

POIREAUX CONFITS AU CITRON ET CAVIAR

Preserved Leeks with Lemon and Caviar

OYSTERS MALPECQUE*

“CRUDO” DE THON*

Tuna Crudo, Lemon and Caper Berries

CRABE EN RÉMOULADE, CELERI ET POMMES VERTES*

Peekyto Crab with Celery and Green Apple

NOIX DE SAINT-JACQUES À LA PROVENÇALE*

Sea Scallops “Provençale”

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 AUX POIRES

Seared Foie Gras with Sautéed Pears

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 AUX LENTILLES

Sautéed Salmon and Lentils

CABILLAUD, FONDUE DE POIREAUX ET SAFRAN

Cod with Leeks Fondue and Saffron Sauce

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE

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

LOUP DE MER GRILLÉ, PURÉE DE TOPINAMBOURS ET SAUCE VIERGE

Grilled Branzino, Sunchokes Purée

RISOTTO AUX OURSINS

Sea Urchin Risotto with Candied Lemon

TAJINE DE LÉGUMES ET COUSCOUS

Vegetables Tajine and Couscous

POULET RÔTI GRAND-MÈRE

Roast Chicken, Potato Mushroom, and Bacon

MAGRET DE CANARD AUX MARRONS ET CELERI

Duck Breast with Chestnuts and Celery

CARRÉ D'AGNEAU RÔTI, GRATIN DE POMMES DE TERRE À L'ÉPOISSES

Roasted Rack of Lamb, Potato Gratin with “Epoisses” Cheese

FILET MIGNON DE BOEUF, SAUCE AU POIVRE

Beef Tenderloin with Peppercorn

FILET DE VENAISON AUX SALSIFIS

Loin of Venaison with Salsifis and Chanterelles



SIDES

\$15

CREAMED SPINACH

POTATO MOUSSELINE

HARICOTS VERTS

HAND-CUT FRIES