

APPETIZERS

SALADE MAJORELLE

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

ASPERGES BLANCHES, SAUCE GRIBICHE

White Asparagus with Gribiche Sauce

BURRATA, PETITS POIS ET GRENADE

Burrata with Peas and Pomegranate

OYSTERS MALPEQUE*

“CRUDO” DE FLUKE, RADIS ET JALAPEÑO*

Crudo of Fluke, Pickled Radishes and Jalapeño

POULPE GRILLÉ, HARISSA FUMÉE*

Grilled Octopus, Smoked Harissa

PALOURDES FARCIES AU CHORIZO*

Stuffed Clams with Chorizo

RIS DE VEAU AUX ÉCREVISSES, SAUCE NANTUA

Sweetbreads with Crayfish

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 BLINIS* - \$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

RED SNAPPER, COURGETTES, OLIVES ET COULIS DE CRESSON*

Red Snapper with Zucchini, Olives and Watercress Coulis

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE*

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

LOUP DE MER ENTIER RÔTI AU CITRON*

Roast Whole Branzino with Lemon “

RISOTTO AU CITRON CONFIT ET ASPERGES VERTES

Preserved Lemon Risotto with Green Asparagus

NAVARIN DE LÉGUMES PRINTANIERS

Spring Vegetables “Navarin”

POULET RÔTI GRAND-MÈRE*

Roast Chicken, Potatoes, Mushrooms and Bacon

FILET DE VEAU AUX FÈVES, MORILLES ET SAUCE AU VIN JAUNE*

Veal Loin with Fava Beans, Morels and “Vin Jaune” Sauce

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

SIDES

\$16

CREAMED SPINACH

POTATO MOUSSELINE

ENGLISH PEAS

HAND-CUT FRIES

EXECUTIVE CHEF DAVID THUAL

DESSERTS

ASSORTIMENT DE FROMAGES AFFINÉS

Cheese Selection

“BRILLAT SAVARIN” AU MIEL

MOUSSE AU CHOCOLAT

Dark Chocolate Mousse

RHUBARB TART

Pistachio Ice Cream

MILLEFEUILLE

With Madagascan Vanilla Bean

VACHERIN

Pineapple

GRANITÉ

Citrus

GLACES

Pistachio

Chocolate

Espresso

SORBETS

Blood Orange

Pineapple

Coconut

SOUFFLÉS - \$15 supplement

Grand Marnier, Chocolate, Passion-Fruit

Lemon Biscuits

THÉ MAROCAIN À LA MENTHE - \$9

CAFÉ | DEMI-TASSE | INFUSIONS

PASTRY CHEF MATTHEW LAMBIE



MAJORELLE