



DINNER

APPETIZERS

SALADE “MAJORELLE”

WATERCRESS, BOSTON LETTUCE, AVOCADO, CUCUMBER,
HARICOTS VERTS AND LEMON VINAIGRETTE

BURRATA, TOMATES ET BASILIC

BURRATA, SUMMER TOMATO AND BASIL

CARPACCIO DE LÉGUMES D’ ÉTÉ AU PISTOU

SUMMER VEGETABLES CARPACCIO WITH PESTO



OYSTERS “MALPECQUE” *

“CRUDO” DE FLUKE*

FLUKE CRUDO, CUCUMBER, LEMON AND JALAPENO

POULPE GRILLÉ, POMMES DE TERRE EPICÉES*

GRILLED OCTOPUS WITH SPICY FINGERLING POTATO



RIS DE VEAU “GRENOBLOISE”

CRISPY SWEETBREAD WITH CAPERS, LEMON, CROUTONS

VOL-AU-VENT D’ESCARGOTS EN PERSILLADE

SNAILS IN PUFF PASTRY WITH PARSLEY AND GARLIC

TERRINE DE FOIE GRAS, GELÉE AU PORTO BLANC

FOIE GRAS TERRINE WITH WHITE PORTO GELÉE

OSSETRA CAVIAR AND BLINI \$ 265



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

MAIN COURSES

SAUMON FROID, POCHÉ AUX ASPERGES VERTES

COLD POACHED SALMON WITH GREEN ASPARAGUS AND GRIBICHE

FLÉTAN EN CROÛTE DE CITRON

HALIBUT WITH LEMON CRUST

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE

GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE

\$ 22 SUPPLEMENT



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

FILET DE VEAU AUX MORILLES

LOIN OF VEAL WITH MORELS

MAGRET DE CANARD AUX CERISES

DUCK BREAST WITH CHERRIES

CARRÉ D’AGNEAU RÔTI, FINE RATATOUILLE AU ROMARIN

ROASTED RACK OF LAMB, RATATOUILLE AND ROSEMARY

FILET MIGNON DE BOEUF, SAUCE AU POIVRE

FILET MIGNON OF BEEF WITH PEPPERCORN



SIDES \$ 15

HAND CUT FRIES - GREEN ASPARAGUS - HARICOTS VERTS

CREAMED SPINACH - POTATO MOUSSELINE

PRIX FIXE 2 COURSES \$135 / 3 COURSES \$155

DESSERTS

ASSORTIMENT DE FROMAGES AFFINÉS

CHEESE SELECTION

“BRILLAT SAVARIN” AU MIEL



MOUSSE AU CHOCOLAT

DARK CHOCOLATE MOUSSE

MILLEFEUILLE

WITH VANILLA FROM MADAGASCAR

PAVLOVA

WITH RED BERRIES

GRANITÉ

WATERMELON



GLACES

LYCHEE

CHOCOLATE

ESPRESSO

SORBETS

HIBISCUS & BERRY

MANGO

COCONUT

SOUFFLÉS

GRAND MARNIER, CHOCOLATE, RASPBERRY

\$ 15 SUPPLEMENT



BISCUITS À LA FLEUR D’ORANGER

THÉ À LA MENTHE À LA MAROCAINE \$ 9

CAFÉ — INFUSIONS