

DÎNER



SALADE LANDAISE

HARICOTS VERTS, ARTICHOQUES, FRISEE, FOIE GRAS

FOIE GRAS POËLÉ AU SAUTERNES

DUCK LIVER PAN SEARED IN SAUTERNES WINE

VELOUTÉ AUX BETTERAVES

BEETROOT SOUP, PUMPERNICKEL CROUTONS



SAUMON FUMÉ ROYALE

SMOKED SALMON WITH CAVIAR

CÉVICHE DE BASS AU CITRON

BASS CÉVICHE WITH LEMON AND OLIVE OIL

HUITRES AUX ENDIVES

OYSTER AND ENDIVE SALAD

LITTLE NECK CLAMS DANTE

LITTLE NECK CLAMS, PARSLEY, GARLIC, WHITE WINE



LANGOUSTINES AU CURRY

CURRIED LANGOUSTINES, FRISEE, APPLE

CAVIAR OSSETRA ET BLINIS \$ 195

OSSETRA CAVIAR WITH BLINIS AND GARNISHES

LE 14 FÉVRIER 2019



TAJINE AUX LÉGUMES, COUSCOUS ET HARISSA

SEASONAL VEGETABLES, CHICKPEAS, COUSCOUS AND "HARISSA"

TAJINE DE SNAPPER AU FENOUIL, OLIVES ET CITRON

RED SNAPPER, FENNEL, LEMON, MOROCCAN OLIVES

TAJINE D'AGNEAU AUX NAVETS, PRUNEAUX, COUSCOUS

BRAISED LAMB SHANK, PRUNES, TURNIPS, COUSCOUS

RISOTTO AUX CHAMPIGNONS ET TRUFFE NOIRE

MUSHROOM RISOTTO WITH BLACK TRUFFLE



SAUMON AU MIEL D'ACACIA ET CITRON

GRILLED SALMON WITH ACACIA HONEY AND LEMON

MEDLEY DE HOMARD ET ST JACQUES AU RIESLING

SEA SCALLOPS, LOBSTER, GREEN APPLE, CELERY, RIESLING

SOLE GRILLÉE, HARICOTS VERTS

GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE



MAGRET DE CANETON À L'ORANGE, RIZ SAUVAGE

BREAST OF DUCKLING WITH ORANGES AND WILD RICE

BLANC DE POULARDE À LA TRUFFE

BREAST OF CHICKEN WITH BLACK TRUFFLE, CHESNUTS, SAUSAGES

FILET DE BOEUF ROSSINI

FILET OF BEEF WITH FOIE GRAS BRAISED, ENDIVES

OX TAIL BRAISÉ AU VIN DE BOURGOGNE

OXTAIL BRAISED IN RED BURGUNDY WINE

DESSERTS



GRANITÉ AU CHAMPAGNE ROSÉ

FONTAINEBLEAU AUX GRIOTTES

FROMAGES AFFINÉS ET PAIN AUX NOIX GRILLÉ

ASSORTED CHEESES, GRILLED WALNUT BREAD AND FRUITS

SOUPE DE FRUITS ROUGE, GLACE À LA VANILLE

BERRIES STEEPED IN RED WINE, VANILLA ICE CREAM



OEUF À LA NEIGE

WHISKED EGG WHITE COATED IN VANILLA, "CRÈME ANGLAISE"

TOURTE CHAUDE AU CHOCOLAT NOIR, GLACE MOCHA

DARK CHOCOLATE "TOURT", MOCHA ICE CREAM

BABA AU RHUM

BABA WITH FLAMBÉED RUM AND CRÈME FRAÎCHE

TARTE DU CHEF

THE CHEF'S FRUIT TART OF THE DAY

DATTIER À LA FLEUR D'ORANGER

WARM DATE "TOURT" WITH ORANGE BLOSSOM



GLACES MAISON

VANILLE, CHOCOLAT, CAFÉ

SORBETS MAISON

CITRON, FRAMBOISE, MANGUE

PETITS FOURS



PRIX FIXE DÎNER \$135

*PLEASE ADVISE YOUR CAPTAIN OF ALLERGIES