

MAJORELLE AT HOME

COCKTAIL \$14 16 OZ. BOTTLE

SAFFRON VERBENA SPIKED TEA

VERBENA TEA STEEPED WITH SAFFRON AND SPICES,
INFUSED WITH WHITE WINE

APPETIZERS

“MAJORELLE” SALAD \$25

BURRATA AND TOMATO “CONFIT” \$32

BEET MOSAÏC WITH GOAT CHEESE \$29

ENDIVE, PEAR AND WALNUT SALAD \$27

SOUPE DU JOUR \$19

SIDES \$9

FRENCH FRIES

POTATO “MOUSSELINE”

CREAMED SPINACH



MAIN COURSES

FILET MIGNON, ARMAGNAC SAUCE \$62

JACQUES’ BURGER \$25

CHICKEN CURRY WITH MANGO CHUTNEY \$35

SALMON WITH HERB SAUCE \$39

MUSHROOM RISOTTO \$32

SPAGHETTI WITH TOMATO AND BASIL \$28

VEGETABLE COUSCOUS \$35

DESSERTS

“TARTE TATIN” \$21

MOUSSE AU CHOCOLAT \$25

BERRIES WITH GRAND MARNIER SAUCE \$21

“BRIE DE MEAUX” WITH TURFFLES \$38

PLEASE CALL MAJORELLE AT EXTENSION 400 TO ORDER
TAKE AWAY AVAILABLE FROM 1PM-9PM

WINES BY THE BOTTLE

CHAMPAGNE

POMMERY, APANAGE, BRUT, REIMS, NV	\$130
DELAMOTTE, LE MESNIL-SUR-OGER NV	\$130
LE CHAPITRE, BRUT, ROSÉ, REIMS, NV	\$145

WHITE WINE

ELENA WALCH, PINOT GRIGIO, ALTO ADIGE, ITALY 2018	\$85
PASCAL JOLIVET, SANCERRE, LOIRE VALLEY 2018	\$90
MAISON DE MONTILLE, RULLY "LA CHAMPONNIÈRE" BOURGOGNE 2016	\$90

ROSÉ WINE

LA CHAPELLE GORDONNE, "TÊTE DE CUVÉE" CÔTES DE PROVENCE 2018	\$75
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RED WINE

BARONS DE ROTHSCHILD, LOS VASCOS, GDE. RESERVE, CABERNET SAUVIGNON, CHILE 2017	\$80
HAUTS DE CANON LA GAFFELIÈRE, SAINT EMILION BORDEAUX 2016	\$115

