

DESSERTS

ASSORTIMENT DE FROMAGES AFFINÉS

Cheese Selection

“BRILLAT SAVARIN” AU MIEL

MOUSSE AU CHOCOLAT

Dark Chocolate Mousse

TARTE À LA RHUBARBE

Pistachio Ice Cream

Millefeuille

with Strawberries

PAVLOVA

With Berries

GRANITÉ

Watermelon

GLACES

Lychee

Chocolate

Espresso

SORBETS

Hibiscus & Berry

Mango

Coconut

SOUFFLÉS - \$15 supplement

Grand Marnier, Chocolate, Raspberry

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

BURRATA, TOMATES ET BASILIC

Burrata, Tomato from Eckerton Hill Farm and Basil

LÉGUMES D'ÉTÉ À LA GRÈCQUE

Preserved Summer Vegetables with Coriander and Lemon

OYSTERS MALPECQUE*

“CRUDO” DE FLUKE, RADIS, CONCOMBRE ET JALAPEÑO*

Fluke Crudo, Radish, Cucumber, Jalapeño and Lemon

POULPE, POMMES DE TERRE SAUTÉES, MOJO PICON*

Octopus, Sautéed Fingerling Potatoes and “Mojo Picon”

PALOURDES FARCIES AU CHORIZO*

Stuffed Clams with Chorizo

RIS DE VEAU “À LA PROVENÇALE”

Crispy Sweetbread “Provençale”

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 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 FROID POCHÉ À L'OSEILLE, SALADE DE PETITS POIS

Cold Poached Salmon with Sorrel and Peas

LOTTE POÊLÉE, FLEUR DE COURGETTE AU THYM ET CITRON

Pan Seared Monkfish, Zucchini Blossom with Thyme and Lemon

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE

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

BAR DE LIGNE GRILLÉ, RATATOUILLE ET POIVRONS FUMÉS

Grilled Wild Striped Bass with Ratatouille and Smoked Red Peppers Sauce

RISOTTO AUX GIROLLES

Chanterelles Risotto

CRUMBLE DE LÉGUMES DE SAISON AU PARMESAN

“Crumble” of Summer Vegetables with Parmesan

POULET RÔTI GRAND-MÈRE

Roast Chicken, Potato, Mushroom and Bacon

FILET DE VEAU, POIVRONS FARÇIS AU CHÈVRE

Veal Tenderloin, Stuffed Piquillos Pepper with Goat Cheese

MAGRET DE CANARD AUX PÊCHES RÔTIES

Pan Seared Duck Breast and Roasted Peach

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

RATATOUILLE

HAND-CUT FRIES

EXECUTIVE CHEF DAVID THUAL