

DESSERTS

ASSORTIMENT DE FROMAGES AFFINÉS

Cheese Selection

“BRILLAT SAVARIN” AU MIEL

MOUSSE AU CHOCOLAT

Dark Chocolate Mousse

TARTE AUX FIGUES ET AMANDES

Vanilla Ice Cream

MILLEFEUILLE

With Madagascan Vanilla Bean

BABA AU RHUM

With Whipped Cream

GRANITÉ

With Green Apple

GLACES

Pistachio

Chocolate

Espresso

SORBETS

Cranberry

Grape

Coconut

SOUFFLÉS - \$15 supplement

Grand Marnier, Chocolate, Pear

HAZELNUT 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

BETTERAVES RÔTIES, LABNEH ET SUMAC

Heirloom Beets with Labneh and Sumac

POIREAUX CONFITS AU CITRON ET CAVIAR

Preserved Leeks with Lemon and Caviar

OYSTERS MALPECQUE*

“CRUDO” DE MAQUEREAUX, JUS ÉPICÉ À LA BETTERAVE*

Crudo of Spanish Maquerel, Spicy Beetroot Vinaigrette

POULPE GRILLÉ, POMMES DE TERRE AU PAPRIKA*

Grilled Octopus, Fingerling Potato with Smoked Paprika

COQUILLE SAINT-JACQUES “À LA BRETONNE” *

Sea Scallops “À la Bretonne”

RIS DE VEAU “AUX CÈPES”**

Sweetbread with Porcinis Mushroom

VOL-AU-VENT D’ESCARGOTS EN PERSILLADE*

Snails in Puff Pastry with Parsley and Garlic

FOIE GRAS POÊLÉ AU RAISIN ET VERJUS*

Seared Foie Gras with Grapes and Verjus

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 GRILLÉ À LA COURGE, BEURRE BLANC AU CAVIAR*

Grilled Salmon with Butternut Squash and Beurre Blanc with Caviar

CABILLAUD AU CURRY, RUTABAGA ET CHOUX DE BRUXELLES*

Wild Caught Cod with Curry, Rutabaga and Brussel Sprouts

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE*

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

DAURADE ENTIÈRE GRILLÉE “CHERMOULA”, GRATIN DE BLETTES AU COMTÉ*

Whole Daurade Grilled “Chermoula” with Swiss Chards “Gratin “

RISOTTO AUX LANGOUSTINES

Langoustine Risotto

CHOU-FLEUR ET CHOUX DE BRUXELLES RÔTIS, HUMMUS, ZA’ATAR ET MENTHE

Roasted Cauliflower and Brussel Sprouts with Hummus, Za’atar and Mint

POULET RÔTI GRAND-MÈRE*

Roast Chicken, Potato, Mushroom and Bacon

QUASI DE VEAU, TARTE FEUILLETÉE AUX CHAMPIGNONS*

Veal Tenderloin, Mushroom Tart

MAGRET DE CANARD, POMMES SARLADAISE*

Pan Seared Duck Breast and “Sarladaise” Potatoes

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

BRUSSEL SPROUTS

HAND-CUT FRIES

EXECUTIVE CHEF DAVID THUAL