

# MENU SAINT-VALENTIN

## Appetizers

AMUSE-BOUCHE



SOUPE DU JOUR

SALADE “MAJORELLE”

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

BETTERAVES RÔTIES, LABNEH ET SUMAC

HEIRLOOM BEETS WITH LABNEH AND SUMAC



OYSTERS “ROCKEFELLER”\*

CRUDO DE BAR, FRUIT DE LA PASSION ET YUZU \*

BASS CRUDO WITH PASSION-FRUIT AND YUZU

COQUILLES SAINT-JACQUES “ROSSINI”\*

SEA SCALLOPS “ROSSINI”



RIS DE VEAU AUX CÈPES\*

SWEETBREAD WITH PORCINIS MUSHROOM

VOL-AU-VENT D'ESCARGOTS EN PERSILLADE

SNAILS IN PUFF PASTRY WITH PARSLEY AND GARLIC

TERRINE DE FOIE GRAS, CHOCOLAT ET CLEMENTINE

DUCK LIVER TERRINE, CHOCOLATE AND MANDARIN

PETROSSIAN OSSETRA CAVIAR & BLINIS \$265

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

## Main Courses

OMBLE CHEVALIER MEUNIÈRE AUX NOISETTES\*

ARCTIC CHAR “MEUNIÈRE” WITH HAZELNUTS

BAR DE LIGNE RÔTI AUX AGRUMES (POUR 2)\*

ROASTED BRANZINO WITH CITRUS (FOR 2)

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE\*

GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE

\$ 22 SUPPLEMENT



RISOTTO AUX BETTERAVES ET CERNEAUX DE NOIX

BEETS RISOTTO WITH WALNUTS

TAGLIATELLES AUX OURSINS ET CITRON

HOME MADE TAGLIATELLI WITH SEA URCHIN AND LEMON



SUPREME DE VOLAILLE AUX MORILLES, VIN JAUNE ET POMMES TRUFFÉES\*

ROAST CHICKEN BREAST WITH MORELS, “VIN JAUNE” AND TRUFFLED POTATOES

FILET DE VEAU, SALSIFI ET TOPINAMBOUR\*

LOIN OF VEAL WITH SALSIFI AND JERUSALEM ARTICHOKES

CARRÉ D'AGNEAU RÔTI, GRATIN DE POMMES DE TERRE À L'ÉPOISSES\*

ROASTED RACK OF LAMB, POTATO GRATIN WITH ÉPOISSES CHEESE

MAGRET DE CANARD À L'ORANGE

DUCK BREAST WITH ORANGE

FILET MIGNON DE BOEUF AU POIVRE

BEEF FILET WITH PEPPERCORN



PRIX FIXE - 3 COURSES \$235

## Desserts

ASSORTIMENT DE FROMAGES AFFINÉS

CHEESES ASSORTMENT

BRIE DE MEAUX AUX TRUFFES



MOUSSE AU CHOCOLAT

DARK CHOCOLATE MOUSSE

BABA AU RHUM

WITH WHIPPED CREAM

VACHERIN

WITH ROSE AND RASPBERRY

GRANITÉ

POMEGRANATE



TRIO GLACES

CARAMEL

CHOCOLATE

ESPRESSO

TRIO SORBETS

BLOOD ORANGE

PINEAPPLE

COCONUT

SOUFFLÉS

GRAND MARNIER, CHOCOLATE, PASSION-FRUIT

\$ 15 SUPPLEMENT



FINANCIERS & TRUFFES AU CHOCOLAT

THÉ À LA MENTHE À LA MAROCAINE

\$9

CAFÉ — DEMI-TASSE — INFUSIONS

