



Le Menu du Dimanche Midi

Sunday February 15th, 2026

Lunch Menu

Appetizer

Seasonal selection of hors d'oeuvres and salad

Main

Duck à l'orange

Our Chef will prepare a duck à l'orange, the breasts will be cooked medium-rare and the legs will be braised with a classic Grand Marnier sauce bigarade.

Your duck will be served with glazed carrots and fresh orange

Dessert

Chocolate Mousse

Dark chocolate, hazelnuts, sea salt

\$85

Price per person. Menu will be served family style to your entire party.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.