



*Le Menu du Dimanche Midi*  
*Sunday February 15th, 2026*  
*Lunch Menu*

*Appetizer*

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*Seasonal selection of hors d'oeuvres and salad*

*Main*

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*Duck à l'orange*

Our Chef will prepare a duck a 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*

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*Chocolate Mousse*

Dark chocolate, hazelnuts, sea salt

**\$85**

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

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