

MADemoiselle

PARIS



DINNER MENU



APPETIZER

~ FOIE GRAS ~

Homemade terrine of semi cooked foie gras with pineapple & kiwi coulis served with toast

~ PLATEAU DE FROMAGES ~

assorted cheese for 2

~ CAMEMBERT CHAUD ~

baked whole camembert served with toast for 2

ENTREE

~ LAMB CHOP ~

Lamb chops roasted in its juice served with shoot potatoes in garlic and butter

~ FETTUCINE A LA PARISIENNE ~

choose : chicken, scallops or gambas mushrooms, parmesan cheese, and cream sauce

~ BEEF TENDERLOIN, SAUCE AU POIVRE ~

Beef tenderloin (8-10oz) with peppercorn sauce with truffle mashed potatoes

~ DUCK BREAST ~

served with orange sauce and sweet mashed potatoes

DESSERT

~ CREPE SUZETTE ~

served with orange sauce, flambée Grand Marnier

~ PROFITEROLES ~

round pastry filled with ice cream & covered hot chocolate

~ LAVA CAKE SERVED WITH ICE CREAM ~

& GLASS OF FRENCH SPARKLING WINE OR MIMOSA OR HOUSE OF WINE

\$49

plus tax and gratuity

