

MENU DÉCOUVERTE DU SUD OUEST

35 €

MENU DÉCOUVERTE DU SUD-OUEST

FOIE GRAS MAISON À L'ARMAGNAC

Chutney de figues et pain
d'épices

CONFIT DE CANARD IGP

Jus au cidre et miel des
Pyrénées, purée de pommes de
terre

DESSERT DU JOUR

Menu disponible uniquement au
déjeuner

MENU DISCOVER THE SOUTHWEST

HOMEMADE FOIE-GRAS À L'ARMAGNAC

with chutney of figues and
gingerbread toast

DUCK LEG CONFIT OF THE REGION IGP

with jus of apple cider and honey
of the Pyrénées, and creamy
mashed potatoes

DESSERT DU JOUR

Available only at lunch



THE SOUTH WEST OF FRANCE ON YOUR PLATE

At Le Majorelle, we bring the warmth and generosity of Southwest France to your table.

A land of rolling vineyards and time-honoured traditions, this region is a true culinary treasure — bold, authentic, and deeply rooted in craftsmanship.

EXCEPTIONAL INGREDIENTS

Duck, goose, and the prized Black Pig of Bigorre lie at the heart of the cuisine. Foie gras, confit, and magret showcase the depth and richness that define the region. Raised close to nature, these ingredients deliver remarkable flavour and character in every bite.

WINES OF DEPTH AND DISTINCTION

The hills of the Southwest produce wines of power and elegance. Malbec, Tannat, and Merlot thrive here, creating bottles of depth and complexity.

Madiran, where Tannat reigns supreme, offers brooding black fruit and subtle spice balanced by refined tannins. Alain Brumont's Château Montus La Tyre stands as a benchmark cuvée that helped place Madiran firmly on the global fine-wine stage.

From the same region, Pacherenc du Vic-Bilh brings luscious notes of honey, tropical fruit, and white blossoms — perfect as an apéritif or paired beautifully with silky foie gras.