



Grand Hôtel Moderne



Soubirous Frères - Lourdes

Restaurant Le Majorelle

LA CARTE

Nos Entrées

Mixed salad

€ 14,00

Œuf parfait

€ 15,00

Sous-vide egg, mushroom velouté and crispy bacon

Chef's Salmon Gravlax:

€ 18,00

Salmon cured with lemon zest and timut pepper
and served with mascarpone mousse

Foie gras de Canard

€ 20,00

Duck foie gras of southwestern France
with figue chutney and gingerbread toast



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Nos Suggestions

Fish of the day

€ 26,00

Confit de canard traditionnel des Landes

€ 26,00

Slow roasted Duck leg confit from southwestern France

Chicken Ballotine

€ 28,00

with mushrooms and its white truffle butter

Argentinian Rib-eye Steak

€ 30,00

an exceptional beef known for being rich in flavor and tender texture

All our mains are served with a side of rustic fries and seasonal vegetables



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Nos Desserts

Vanilla Crème brûlée

€ 9,00

Chocolate Cœur fondant

€ 10,00

Warm chocolate fondant pudding with vanilla ice cream

Apple Tarte fine

€ 11,00

french apple tart with salted caramel ice cream

Cheese plate

€ 12,00

Roquefort, Camembert and Comté with honey





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MENU OF THE DAY

Starter + Main + Dessert € 32,00

Starter + Main Course € 22,00

Main Course + Dessert € 22,00

Our "Menu of the Day" changes daily based on the fresh produce available to the Chef.