

DESSERT

PETIT GATEAU 20

safflower mousse, mango curd,
preserved mango, pistachio
sponge cake, ginger shortbread,
rose chantilly

FIVE SHADES OF CHOCOLATE 24

aerated milk chocolate, dark
chocolate souffle, dulcey bark,
crystallized dark chocolate

CHOCOLATE CHIP COOKIES 10

dark chocolate, spelt, sea salt

HOUSE MADE GELATO 11

3 scoops of chef's seasonal offerings

DRINKS

FRESH ORANGE JUICE 12

FRESH GRAPEFRUIT JUICE 12

COFFEE 5

LATTE 6

ESPRESSO 5

HOT TEA 5

1 L BOTTLED PANNA 10

1 L BOTTLED SAN PELLEGRINO 10

SODA 4

IN-ROOM DINING

Maddam

BREAKFAST *7am-11am*

Mains

OVERNIGHT OATS 17
seasonal toppings

SMOKED CHICKEN HASH 20
breakfast potato, farm egg,
roasted corn, tomatillos

BUTTERMILK PANCAKES 20
seasonal topping, maple syrup

TWO EGGS ANY STYLE 20
potatoes, house bacon or
chicken sausage
choice of toast:
whole grain sourdough
house english muffin
croissant +2

FARM EGG OMELET 20
gruyere, fine herbs, endive
add seasonal truffle MP

MADAM BEC 20
house made bacon, soft
scrambled egg, pimento
cheese, english muffin

STEAK & EGGS 37
potatoes, endive,
maitre de butter

AVOCADO TOAST 20
house made sourdough, elote
style
add smoked salmon +12
add any style egg +7

Sides

**WHOLE GRAIN
SOURDOUGH TOAST** 8

HOUSE ENGLISH MUFFIN 8

CROISSANT 10

**YOGURT & BEE POLLEN
GRANOLA** 12

HERITAGE BACON 10

CHICKEN SAUSAGE PATTIES 10

HOMESTYLE POTATOES 10

SEASONAL FRUIT 12

MIXED BERRIES 13

ALL DAY *11am-11pm*

Appetizers

SOURDOUGH 16
Michigan whole
grains, seasonal butter

FORBIDDEN RICE 24
spicy pork sausage,
wild shrimp, leeks,
farm egg yolk, chile

BURRATA 24
sauce vierge, house
made sourdough

Mains

HOT CHICKEN SANDWICH 22
bread & butter pickles, creamy
slaw, spicy BBQ rub, pepper mash
aioli

GRILLED SALMON SANDWICH 28
brioche bun, arugula, herbed
tomato aioli, cucumber

MADAM BURGER 28
pimento cheese, shredded lettuce,
house pickles, pepper mash aioli

Sides

CHARRD BROCCOLINI 16
green goddess aioli, pickled
mustard seed, trout roe

CHARGRILLED EGGPLANT 16
caponata, black garlic
romesco

HERB FRIES 16
bistro aioli
truffle style MKT Price

CAESAR 19
gem lettuce, sourdough crumb,
parmesan frico, anchovy
vinaigrette

PANZANELLA 18
farm lettuce, charred sourdough,
pickled heirloom tomato

MADAM WEDGE 18
bacon, blue cheese dressing,
gem lettuce, overnight tomatoes

salads with your choice of
seared salmon +17
grilled chicken +14
grilled shrimp +22

CAMPANELLE 30
calabrian sausage, rapini, white
wine fennel cream sauce

AGLIO E OLIO 28
pappardelle, calabrian chili
sofrito, arugula

STEAK FRITES 38
sirloin, herb fries, maitre de
butter, bistro aioli

SEA SCALLOPS 44
braised bacon, charred tomato,
ratatouille