

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

CHICKEN HASH 20

breakfast potato, farm egg, chicken confit

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

YOGURT & BEE POLLEN

GRANOLA 12

HERITAGE BACON 10

CHICKEN SAUSAGE PATTIES 10

HOMESTYLE POTATOES 10

SEASONAL FRUIT 12

MIXED BERRIES 13

Sides

WHOLE GRAIN

SOURDOUGH TOAST 8

HOUSE ENGLISH MUFFIN 8

CROISSANT 10

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

white bean, roasted squash, charred corn

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

POTATO TARTIFLETTE 16

cheese, cream, potato

BRUSSEL SPROUTS 16

mushroom marmalade, brussel kimchi

HERB FRIES 16

bistro aioli
truffle style MKT Price

CAESAR 19

gem lettuce, sourdough crumb, parmesan frico, anchovy vinaigrette

FALL PANZANELLA 18

cucumber, pickled tomato, lavash

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, butternut squash, white wine cream sauce

PACCHERI 28

calabrian chili soffrito, winter greens

STEAK FRITES 38

sirloin, herb fries, maitre de butter, bistro aioli

SEA SCALLOPS 44

royal trumpet mushroom, buttered leek, fennel puree