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**FORMULE – MENU FESTIF**

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**MENUS FESTIFS:** SEAT FORMULA. OUR WAITERS WILL PUT THE APPETIZERS, MAIN COURSES AND DESSERT IN THE MIDDLE OF THE TABLES. YOU ARE FREE TO SERVE YOURSELF AND CHANGE PLACES DURING THE MEAL. THE SHARED PLATES WILL BE CHANGED FOR EVERY COURSE BY OUR TEAM. *DRINK ORDERS AND SERVICE OF DRINKS WILL BE DONE AT THE TABLE AND CAN BE ADDED TO THE INDIVIDUAL BILL OF EACH GUEST. IN THE CASE OF INDIVIDUAL BILLING, THE GUEST AGREE TO PROVIDE A LIST WITH THE NAMES OF THE GUESTS 48 HOURS BEFORE THE EVENT. THIS LIST WILL CONFIRM THE FINAL NUMBER OF GUESTS. TAXES AND SERVICE OF 15% HAVE TO BE ADDED TO THE PRICE OF THE MENU.*

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**MENU FESTIF 34\$**

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**Appetizer**

Bread and homemade Pickles

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Pitcher of soup of the day

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White, red and green bean salad, celery, apple, green cabbage, fennel, cilantro, mint, lemon, soy and balsamic vinegar dressing

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Platter of homemade terrine

**Main course**

Confit pork shoulder, tomato, cheese, parsley

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1/2 fried chicken, bean sprout salad, grapefruit, fried noodle, tahini and grapefruit caramel mayonnaise

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White bean ragout, maple, root vegetable

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French fries cooked in duck fat

**Dessert**

Pyrex of french toast, caramel, fleur de sel

\*\*\* Some dishes can be substituted with extra charges relative to items requested for replacements. Please advise us of any food allergies 48hrs before the event to ensure that we shall accommodate the concerned person.

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**MENU FESTIF 39\$**

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**Appetizer**

Bread and homemade Pickle

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Pitcher of soup of the day

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Beats salad, grapefruit, fig, dry banana, roasted cauliflower, red onion, lemon, tahini and honey dressing

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Potato salad, parsnip remoulade, radish, creamy yolk egg, chicory, mustard and horseradish cream

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Crispy roll veal feet, tomato, lemon, basil, black olive, pine nut, pepper mayonnaise

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Platter of homemade terrine

**Main course**

Braised beef, potato breadcrumbs, preserved onion, marinated acini di pepe, soy, mustard, basil, olive, almond

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Pork shoulder, potato and gravy

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Stew fish, spaghetti, turnip, zucchini

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Vegetarian moussaka, tomato, olive, feta, broccoli, cauliflower

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Pot of melting carrot, rosemary

**Dessert**

Pyrex of french toast, caramel, fleur de sel

\*\*\* Some dishes can be substituted with extra charges relative to items requested for replacements. Please advise us of any food allergies 48hrs before the event to ensure that we shall accommodate the concerned person.

**MENU FESTIF 45\$**

**Appetizer**

Bread and homemade Pickle

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Green bean, preserved tomato, cucumber, apple, balsamic and truffle dressing \*

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Mi-figue, mi-raisin: israeli couscous, fig, grape, fennel, mango,  
apple, dry banana, parsley, mint, cilantro, pine nut\*

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Platter of homemade terrine, foie gras mousses

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**Jug of soup (Choice of 1):**

Vegetable, olive oil

Yellow beat

Pea, carrot, bacon, light maple cream

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**By the knife (Choice of 1):**

Beef tartar, slice of old cheddar, balsamic dressing

Salmon tartar, cranberry, pecan, parsnip and apple in remoulade dressing

Crispy pork feet with tarragon and old fashioned mustard\*

**Main course**

Whole chicken stuffed with pork loin, bacon

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Lamb shoulder, lemon, potato, bay

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Fish mousseline, zucchini, lemon confit, green peas, basil, tomato sauce

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Rice, green peas, carry, cumin, pine nuts

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Vegetable pizza, zucchini, fennel, tomato, caperon, olive, parmesan shavings, arugula

**Desserts (Choice of 1) :**

Berry Pavlova

French toast, caramel, fleur de sel ( individual)

Crème brûlée

Crown praline cream, candied fruit

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**MENU FESTIF 52\$**

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**Appetizer**

Bread and homemade pickles

**Jug of soup ( Choice of 1 ) :**

Yellow beat

Vegetable, olive oil

Pea, carrot, bacon, light maple cream

**Salads ( Choice of 2 ) :**

Green bean, preserved tomato, cucumber, apple, balsamic and truffle dressing \*

Mi-figue, mi-raisin: israeli couscous, fig, grape, fennel, mango,  
apple, dry banana, parsley, mint, cilantro, pine nut\*

Beet, pears, fresh and preserved, goat cheese, nut vinaigrette, old Xérès vinegar, tarragon\*

Lentil, chopped liver, bacon, sea buckthorn, old wine vinegar, dijon vinaigrette, egg, graham

**By the knife (Choice of 1) :**

Beef tartar, slice of old cheddar, balsamic dressing

Salmon tartar, cranberry, pecan, parsnip and apple in remoulade dressing

Crispy pork feet with tarragon and old fashioned mustard\*

**Platter of homemade terrine: meat, fish and foie gras mousse**

**Main Course**

**Fish (Choice of 1) :**

Stew fish, spaghetti , turnip, zucchini

Fish mousseline, zucchini, lemon confit, green peas, basil, tomato sauce

**Meat (Choice of 2) :**

Confit pork shoulder, gratinated tomato, parsley

1/2 fried chicken, bean sprout salad, grapefruit, fried noodle, tahini and grapefruit caramel mayonnaise

Braised beef, potato breadcrumbs, preserved onion, marinated acini di pepe, soy, mustard, basil, olive,  
almond

Pork shoulder, potato and gravy

Whole chicken stuffed with pork loin, bacon

Lamb shoulder, lemon, potato, bay

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**MENU FESTIF 52\$ ( Suite)**

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**Accompagniment (Choice of 3) :**

French fries cooked in duck fat  
White bean ragout, maple, root vegetable  
Vegetarian moussaka, tomato, olive, feta, broccoli, cauliflower  
Pot of melting carrot, rosemary  
Rice, green peas, carry, cumin, pine nuts  
Vegetable pizza, zucchini, fennel, tomato, caperon, olive, parmesan shavings, arugula

**Desserts (1 au choix) :**

Berry Pavlova  
French toast, caramel, fleur de sel ( individual)  
Crème brûlée  
Crown praline cream, candied fruit

\*\*\*Certains plats peuvent être substitués moyennant des frais supplémentaires relatifs aux items de remplacements demandés. Svp mentionnez toutes allergies alimentaires 48hrs avant l'événement, afin de s'assurer que nous accommoderons les personnes concernées.

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**PIÈCES ENTIÈRES**

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Piglet stuffed with chestnut and pork, spit roasted	<b>300\$</b>
Aged grilled beef sirloin 1855 AAA,, spit roasted, béarnaise sauce	<b>300\$</b>
Apple pork belly	<b>200\$</b>
Beef brisket, homemade steak spice	<b>200\$</b>
Lobe of pan-fried foie gras	<b>125\$</b>
Stanstead rabbit stuffed with mushroom and fois gras	<b>125\$</b>
Turkey stuffed with butternut squash, cranberry and maple	<b>100\$</b>
A mounted cream puffs, vanilla, chocolate and praline	<b>2.50\$/ chou</b>

- ❖ *Menus can change because of product availability*
- ❖ *Vegetarian option available*
- ❖ *Any extra can be add to all menus with a 10 days notice*