
FESTIVE MENUS

The following menus are served as a sit-down meal around a single table that can accommodate up to 40 guests.

They are available in three family-style versions, designed to be shared just like during home celebrations.

You must choose one menu for the entire group and specify your group's selections whenever options are offered.

Everyone enjoys the same meal!

Menus will be adjusted for guests with dietary restrictions such as allergies and/or vegetarian preferences. It is therefore essential that you inform us of these dietary restrictions within the required timeframe along with your guest list, so that we can accommodate them properly.

We work exclusively with seasonal and, whenever possible, locally sourced products. As a result, some dishes may be modified depending on ingredient availability.

Canapés may be added to any of our festive menus to accompany your cocktail hour (see canapé list).

We suggest 2 to 4 canapés, depending on the chosen festive menu.

Service details: Our servers will place the appetizers, main courses, and desserts in the center of the table on platters designed for six people. You'll be free to help yourself and enjoy seconds according to your appetite. Between each course, our team will replace the sharing platters. If certain items run out, feel free to ask your server — we'll gladly bring out more of your favorites if possible.

FESTIVE MENU 49\$

Starters to share

Bread, cervelle de canut and homemade pickles

Carrot-rhubarb soup

Homemade pâté platter

(Example: Pork rillettes with duck fat, niçoise pâté, salmon or mackerel rillettes with lemon)

Israeli couscous salad, feta, almond, pomegranate, sorrel, apple, sun-dried tomatoes, Kalamata olive

Main dishes to share

Spring lamb navarin

Brined chicken with pink peppercorn, bay leaf, sumac, coleslaw, crunchy carrot, jalapeño cream

Za'atar-spiced broccoli with cheese curds and walnut-sea buckthorn purée

Homemade fries cooked in duck fat

*****You may replace one of the two meat proteins (lamb or chicken) with the following vegetarian dish for the entire group. Kindly specify this when choosing your menu.*****

General Tao tofu with sautéed crisp vegetables, peanut, coriander

Dessert to share

Pyrex of French toast, clove caramel, fleur de sel

FESTIVE MENU 56\$

Starters to share

Bread, cervelle de canut and homemade pickles

White bean cream with sherry, basil, and sun-dried tomato

Melting halloumi with carrot-ginger cream, hazelnut

Mango salad with roasted sweet potato, cherry tomato, shiso, sunflower seed, jalapeño, Cajun crouton

Homemade pâté platter

(Example: Pork rillettes with duck fat, niçoise pâté, salmon or mackerel rillettes with lemon)

Main dishes to share

3 choices for the group:

⇒ Braised beef chuck, broccoli, sesame, and coriander

⇒ Pork shoulder from Rang 4, roasted with mustard and maple, sautéed apple and potato

⇒ Lake perch 'bourride style' (emulsion sauce), potato, tender Nantes carrot and leek

⇒ Roman-style gnocchi gratin, shakshuka

Side dishes

Sautéed cauliflower with hazelnut, apricot, Kalamata olive, basil, yogurt

Arancini with sun-dried tomato and green pea

Desserts

1 choice for the group:

⇒ Pyrex of French toast, clove caramel, fleur de sel (to share)

⇒ Crème brûlée with mixed berry marmalade and light vanilla cream (**Extra \$3.50**)

FESTIVE MENU 66\$

Starters to share

Bread, cervelle de canut and homemade pickles

Zucchini soup with preserved lemon and basil

Melting halloumi with carrot-ginger cream, hazelnut

Homemade pâté platter

(Example: Pork rillettes with duck fat, niçoise pâté, salmon or mackerel rillettes with lemon)

Leek tarte tatin with goat cheese cream, endive, walnut

Tartar

1 choice for the group:

⇒ Beef tartare with caper, pickles, chives, Parmesan, mayonnaise

⇒ Salmon tartare with apple, rhubarb, feta, jalapeño, sorrel

Main dishes to share

3 choices for the group:

⇒ Confit duck with orange, glazed turnips, and fresh orange

⇒ Roast leg of lamb with maple syrup, red bean, spring vegetable

⇒ Cod with sumac, sorrel cream, char siu-spiced roasted cauliflower

⇒ General Tao tofu with sautéed crisp vegetables, peanuts, and coriander

Side Dishes

2 choices for the group:

⇒ Spring vegetable casserole with bay leaf butter and tartufata

⇒ Buttermilk risotto with tarragon

⇒ Sautéed broccoli with portobello ketchup, halloumi, labneh

⇒ Homemade fries cooked in duck fat

Dessert

1 choice for the group:

(Individual portions)

⇒ Chocolate fondant with namelaka cream and pear

⇒ Verrine: white chocolate, passion fruit gel, capucine biscuit

⇒ French toast, clove caramel, fleur de sel

ADDITIONAL OPTIONS FOR ALL FESTIVE MENUS:

⇒ Quebec cheese platter, nuts, toast, fruit marmalade
(2 choices of cheese(60gr): 1 cow / 1 blue / 1 goat / 1 sheep) / **+\$13/pers.**

⇒ Quebec cheese platter, nuts, toast, fruit marmalade
(3 choices of cheese (90gr): 1 cow / 1 blue / 1 goat / 1 sheep) / **+\$18/pers.**

⇒ Country table of desserts and cheeses in place of the dessert included in the selected menu.
3 miniature desserts of the chef's choice
2 choices of type of cheese of the customer's choice
Toasted bread, nuts, fruit marmalade **+\$20/pers.**

(This option is served at the counter; guests will have to stand up to serve themselves)