

**NB: YOU MUST SEND YOUR MENU CHOICE A MINIMUM OF 14 DAYS BEFORE YOUR EVENT.**

**Festive menus: this is our seated formula. The following 4 menus are to be shared in full. You must choose a single menu for the group, specifying your choices in the sections where options are offered. Everyone eats the same thing! Concerning the course of the meal, our servers will place the starters, main courses and desserts in the center of the table like a big feast. You are therefore free to serve yourself and refill according to your appetite. The sharing plates will be changed between each service by the team of servers. Drink orders and service will be done at the table. Individual billing is possible. In this case, the organizer undertakes to complete the guest list provided 2 days at noon before the event and respective food allergies. Taxes and service are not included in prices displayed.**

**PLEASE NOTE THAT WE ALWAYS WORK WITH SEASONAL PRODUCTS, SO CERTAIN DISHES MAY CHANGE DEPENDING ON THE SEASON AND ARRIVAL IN CASE OF UNAVAILABILITY FROM SUPPLIERS.**

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**FESTIVE MENU 41\$**

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**Starters to share**

Bread, cervelle de canut and homemade pickles

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Pitcher of soup of the day

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Tray of homemade terrines

(Example: Salmon rillettes, pâté niçois, pork rillettes with duck fat)

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Israeli couscous salad, apple, preserved tomato, date, fig, candied grapes, almond, feta, honey, mint, coriander

**Main dishes to share**

Tender pork shoulder, squash and ricotta gratin, candied apple

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Roasted poultry ballotine with mushrooms, spinach salad, dried cranberries, onion, balsamic vinaigrette

***Vegetarian option: Asian-style romano bean stew, tofu, fried vegetables, peanuts, coriander***

***\*\*You can replace one of the two meat proteins (pork or poultry) with this choice of vegetarian dish for the entire group. \*\*\****

Pan-fried Brussels sprouts and carrots with garlic and bacon, breadcrumbs

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Homemade fries cooked in duck fat

**Dessert to share**

French toast pyrex, clove caramel, fleur de sel

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**FESTIVE MENU 47\$**

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**Starters to share**

Bread, cervelle de canut and homemade pickles

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Pitcher of root vegetables soup, sherry vinegar and olive oil

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Beetroot salad, napa cabbage, orange, kimchi vinaigrette, nashi, shiso, daikon, peanuts

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Endive salad, apple, bacon, preserved sweet potato, cream, mustard, horseradish

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Tray of homemade terrines

(Example: Salmon rillettes, pâté niçois, pork rillettes with duck fat)

**Main dishes to share**

**Proteins - 3 choices for the group:**

⇒ Braised beef shoulder, red wine sauce, braised celeriac

⇒ Rabbit saddle, chestnut, truffle onion, carrot puree

⇒ Western cod, Bourride style, Nantes carrot, melting leek

⇒ Asian-style Romano bean stew, tofu, fried vegetables, peanuts, coriander

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Baked red cabbage with gingerbread, Mornay sauce (cheese béchamel)

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Potato gratin with cheddar and maple, broccoli

**Dessert - 1 of your choice**

French toast pyrex, clove caramel, fleur de sel

**OR**

Homemade éclair, red fruit coulis, light tonka cream, chocolate **(\$2.50 extra)**

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**FESTIVE MENU 57\$**

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**Starters to share**

Bread, cervelle de canut and homemade pickles

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**Soup – 1 choice for the group:**

⇒ Root vegetables soup, sherry vinegar and olive oil

⇒ Parsnip cream, pear, hazelnut oil

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Tray of homemade terrines and foie gras mousse

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Green bean salad, cucumber, preserved tomato, almond, crouton, balsamic-truffle vinaigrette

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Lentil salad, celery root, apple, pomegranate, Dijon, duck confit

**Tartare or Cheese – 1 choice for the group:**

⇒ Beef tartare, parmesan, dried cranberry, white truffle oil, tarragon, caper, mayonnaise

⇒ Salmon tartare, apple, celery, celeriac, tabasco, olive oil, parmesan

⇒ Melted cheeses from Quebec, toast, mustard seed, apple, endive

**Main dishes to share**

⇒ **Proteins - 3 choices for the group:**

⇒ Grilled beef chuck, fried mushrooms, celeriac puree

⇒ Stuffed rabbit with chestnut and truffle, foie gras sauce, pear in red wine, tarragon

⇒ Piece of veal like my grandmother Monique's blanquette

⇒ Burnt salmon with soy and maple syrup, porridge, hazelnuts, ras el hanout

⇒ Gnocchi gratin with Quebec cheeses, Jerusalem artichoke, buffalo mozzarella

**Garnishes – 2 choices for the group**

⇒ Cranberry glazed carrots and onions, breadcrumbs

⇒ Artisan salad, apple, parmesan, vinaigrette with homemade wine vinegar

⇒ Mashed potatoes with Quebec cheeses

⇒ Homemade fries cooked in duck fat

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**DESSERTS - FESTIVE MENU 57\$**

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**Dessert – 1 choice for the groupe :**  
*(Individual portions)*

- ⇒ French toast, clove caramel, fleur de sel
- ⇒ Soft chocolate cake, milk chocolate ganache, fruit jam, crumble  
(Gluten-free option)

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**FETSIVE MENU 67\$**

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**Individual starters**

Bread, cervelle de canut

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Pitcher of white bean cream with sherry

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Fresh oysters, mignonette with homemade apple vinegar

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Royale of foie gras and mushrooms, homemade brioche

**Starters to share**

**Tartare or Cheese – 1 choice for the group:**

- ⇒ Beef tartare, parmesan, dried cranberry, white truffle oil, tarragon, caper, mayonnaise
- ⇒ Salmon tartare, apple, celery, celeriac, tabasco, olive oil, parmesan
- ⇒ Melted cheeses from Quebec, toast, mustard seed, apple, endive

**Salad – 1 choice for the group:**

Please choose a salad from previous menus

**Main dishes to share**

**Proteins - 3 choices for the group:**

- ⇒ Piece of veal like my grandmother Monique's blanquette
- ⇒ Braised beef shoulder, veal jus, foie gras with old homemade red wine vinegar
  - ⇒ Roasted lamb shoulder with cumin, Indian-style potato stew
- ⇒ Swordfish tataki marinated in yuzu-miso, sticky rice, dried cranberries, coriander, peanuts, napa cabbage leaf
  - ⇒ Pan-fried scallops, sweet potato brandade, « sauce poulette »
- ⇒ Homemade cavatelli, pan-fried shiitake, Nantes carrot, ravioli, celery, peas, sorrel, parmesan, breadcrumbs, creamed corn

**Garnishes – 2 choices for the group**

- ⇒ Risotto with buttermilk, tarragon
- ⇒ Artisan salad, apple, parmesan, vinaigrette with homemade wine vinegar
  - ⇒ Pan-fried Asian-style root vegetables
- ⇒ Roasted red cabbage, Mornay sauce, parmesan, rosemary breadcrumbs
  - ⇒ Potato gratin with truffle

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**DESSERTS - FESTIVE MENU 67\$**

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**Dessert - 1 choice for the group:**

*(Individual portions)*

- ⇒ French toast, clove caramel, fleur de sel
- ⇒ Verrine : chestnut cream, candied chestnut, confit orange peel
- ⇒ Soft chocolate cake, milk chocolate ganache, fruit jam

**Additional options for all festive menus:**

- ⇒ Quebec cheese platter, nuts, toast, fruit marmalade  
(2 choices of cheese: 1 cow / 1 blue / 1 goat / 1 sheep) / **+10\$/pers.**
  - ⇒ Quebec cheese platter, nuts, toast, fruit marmalade  
⇒ (3 choices of cheese: 1 cow / 1 blue / 1 goat / 1 sheep) / **+14\$/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 **+\$15/pers.**
- (This service will be at the counter facing the kitchen and not at the table.  
Guests will need to get up to help themselves)