

BANQUET SERVICE

AVAILABLE FOR GROUPS OF 20 OR MORE.
Final count must be provided **14 days in advance**

\$86 3-COURSES MENU

Includes a choice of soup or salad, 2 main course options, and 2 dessert options.

It is possible to replace the salad or soup with 2 appetizer options for an additional \$15.

\$100 4-COURSES MENU

Includes a choice of soup or salad, 3 appetizers (1 vegetarian option), 2 main courses, and 2 dessert options.

SOUPS & SALADS

POTAGE DU MOMENT

Vegetables soup

CHEF'S SALAD

Mesclun and seasonal toppings

APPETIZERS

SALMON GRAVLAX

Gin and beetroots, shallot vinaigrette, lime cream

BURRATA (\$12 extra per person)

Chef's inspiration

FOIE GRAS PARFAIT (\$10 extra per person)

Apples and Melba toasts

TUNA TARTAR

Crispy rice bites, sriracha emulsion, tobiko.

ASPARAGUS CARPACCIO

Roasted buckwheat, pickled Québec asparagus tips, lemon peel-confited asparagus, roasted hazelnuts, and camelina oil

BEEF CARPACCIO

Smoked egg yolk, garlic chips, balsamic caviar, parmesan

MAIN COURSES

DUCK BREAST

Seasonal vegetable and potatoes

FISH OF THE DAY

Vegetables, gremolata, lemon labneh, dukkah

RISOTTO OF THE MOMENT

Vegetarian version available on demand

ROASTED CAULIFLOWER

Hummus, dukkah, paprika oil

BEEF CUT - CHEF'S INSPIRATION (\$12 extra per person)

Celery and truffle mousseline, roasted root vegetables, mushroom cream

DESSERT

FRUIT PAVLOVA

Creamy lime, mixed berry coulis

LEMON TARTLET

GENOISE CAKE BAR (\$5 extra per person)

Poached with silky white chocolate mousse, hazelnut praline diplomat cream, citrus marmalade, flowers and leaves.

Regular coffee and tea included. Price per person, taxes and service charges not included

Monsieur Jean.