



Groups Menu

by Chef Emmanuel Renaud

Appetizer



*Cream of vegetable,
hazelnut crumble and vegetable tartar*

*Indian-style poultry puff pastry,
creamy coconut milk sauce*



*Mediterranean caponata,
tomato and basil coulis*

*Melt-in-the-mouth bread with proscuitto and parmesan,
light cream with old-fashioned mustard*



*Ancestral tomato (in season) carpaccio, +6\$
feta and pancetta, mint oil*

*Salmon gravlax with pink pepper and Québec gin, +8\$
toasted brioche and red onion chutney*

Vegetarian



Vegan



Gluten-free



Menu and prices subject to change without notice

Main courses



**Fresh Canadian salmon cooked at low temperature,
red bell pepper cream** +6\$



**Melt-in-the-mouth beef skirt steak,
snacked a la plancha**



**Slow-cooked roast chicken supreme,
red wine sauce**



**Leg of lamb confit with pesto
and
with full-bodied jus** +6\$

Videz lista de ingredientes



**Orzo basil risotto arancini
and
beet coulis**

All dishes are accompanied by seasonal vegetables.

**You must also make one (1) single choice of support for
everyone:**

**Mashed potatoes with brown butter
Or
Gratin Dauphinois**



Vegetarian



Vegan



Gluten-free

Desserts

Chef's choice (same dessert for all)

Plate of 3 local cheeses +10\$

<i>Cappucino</i>	4,75\$
<i>Espresso</i>	3,70\$
<i>Café au Lait</i>	4,75\$
<i>Café Brésilien, Espagnol, Irish...</i>	13\$
<i>Café Brass (Espresso, Amarula)</i>	11\$
<i>Café Brass Cellier(Espresso, Crème Tiramisu)</i>	11\$
<i>Hot Shot (Espresso, Galiano, Crème fouettée)</i>	9\$