



## GROUP MENU

**OscO!**  
BRASSERIE Ô ACCENTS  
DE PROVENCE

3-course meal: starter, main course and dessert: \$45 per person

4-course meal: soup or salad, starter, main course and dessert: \$49 per person

5-course meal: soup or salad, starter, main course, cheese platter and dessert: \$57 per person

6-course meal: hors d'oeuvre, soup or salad, starter, main course, cheese platter and dessert: \$65 per person



### SOUP OR SALAD

Soup of the day

or

Green salad



### STARTERS

3 CHOICES PER GROUP

Shrimps kadaif, peperonata of vegetables and artichokes, shellfish sauce with pepper

or

Quinoa salad, kale, pumpkin and chia seeds, smoked cheddar, fresh herbs, raisins and squash

or

Salmon tartare, fresh salad and croutons

or

Beef tartare, fresh salad and croutons (+3\$)

or

Burratina, asparagus, cherry tomatoes, peaches, pecans, lime, basil and black garlic dressing

or

Grilled octopus, panzanella salad, almonds, artichokes, chorizo and sea buckthorn caramel (+3\$)

or



### MAIN COURSES

3 CHOICES PER GROUP

Braised veal cheek, Espelette pepper spaetzle and foie gras sauce

or

Salmon, red quinoa, limoncello mousse, kale, grapefruit, salicorne and verbena condiment

or

Grilled beef sirloin steak Angus AAA with sauteed vegetables and homemade fries

or

Pig breast, avocado mousseline, candied tomatoes, cream of corn with peppers and fresh garden herbs

or

Spelt risotto, mushrooms, parmesan, arugula, lime and truffle

or

Grilled beef flank steak Angus AAA with green salad and homemade fries



### DESSERT

Verrine

Coffee, tea or tisane

