



Oscó!

BRASSERIE Ô ACCENTS
DE PROVENCE

GROUP MENU

4-course meal, including soup, appetizer, main course and desert: **45\$** per person

5-course meal, including hors-d'oeuvre (3 per person), soup, appetizer, main course and desert: **54\$**
per person

For an extra of 8\$ per person, add a cheese platter to your menu



SOUP OR SALAD

Soup of the day
Green Salad



APPETIZER

3 CHOICES PER GROUP

Shrimps kadaif, peperonata of vegetables and artichokes, shellfish sauce with pepper
Kale salad with quinoa, grapes, smoked cheddar cheese, squash, citrus and seasonal herbs vinaigrette
Artichoke barigoule with pistou, smoked bacon, guinea fowl comesquis with saffron juice
Delicate crab tart, avocado with lime, coriander, candied tomatoes and crunchy vegetables
Lobster raviolis with herbs and citrus zest, Nantes butter with tarragon, mild pepper and crunchy
vegetables brunoise
Beef or salmon tartare, fresh salad and croutons (+3\$)



MAIN COURSE

3 CHOICES PER GROUP

Roasted cod fish, fregola pasta, arugula, fresh mussels and clams
Yellowfin tuna steak, green peas, pine nuts, pickles and crunchy cauliflower
Duck breast with thyme, dauphine potatoes, truffle and balsamique juice
Chicken ballotine, Espelette pepper spaetzle, carrots, piquillos and black olives
Creamy spelt risotto with morels, parmesan cheese and roasted quail
Grilled beef flank steak Angus AAA with sautéed vegetables and homemade fries



DESSERT

Verrine with coffee, tea or infused tea

