



GROUP MENU

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

Anise Salmon Gravlax, pickled and maple mousseline beets duo with lemon and fennel salad

or

Salad of King crab tartare, citrus supreme and balsamic vinegar shoots

or

Salmon tartare, fresh salad and croutons

or

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

or

Heirloom tomatoes, salicornia, asparagus mousse, soft Mozzarella di Bufala and crispy green apple

or

Torchon-style duck foie gras marinated in maple eau de vie, wild raspberries and pan-fried brioche (+\$5)



MAIN COURSES

3 CHOICES PER GROUP

Braised veal cheek, Espelette pepper spaetzle and foie gras sauce

or

Atlantic salmon, vegetable risotto and Meunière condiments

or

Grilled beef sirloin steak with green salad and homemade fries

or

Kamouraska rack of lamb with its jus, white-bean casserole, fresh sage and ox-eye daisy capers (+\$5)

or

Flavor of the day creamy Parmigiano Reggiano risotto

or

A la plancha seared scallops, shichimi togarashi, creamy sea urchin and caviar



DESSERT

Verrine

Coffee, tea or tisane

