



Group Menu Wedding Celebration Minimum 15 people

APPETIZER

Soup of the season
Or
Organic lettuce mix salad from our garden
Shaved parmesan with orange and star anise vinaigrette

*(Included with the main dish)
(Customized first course available, price on demand)*

MAIN COURSE MAKE YOUR CHOICE

Suckling pig filet
Sweet pea purée
Chinese vegetable and soy mirin sauce
25,95\$

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Stuffed blue cheese and chorizo chicken breast
Polenta and green vegetables
Balsamic gastric sauce
29,95\$

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Roasted beef filet
Sweet potato and cheese curd purée
Red wine sauce
35,95\$

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Roasted duck breast
Smashed fingerling potato and mascarpone cheese
Wild mushroom and green beans
Duck jus with truffle
37.95\$



Rosemary and mustard crusted Quebec lamb rack
Coco bean, Toscan kale, roasted onions
Lamb jus
39,95\$

Laurentian trout filet
Quinoa risotto and petits légumes croquants
Saffron beurre blanc
28,95\$

Cumin crusted Halibut filet
Warm baby vegetable salad and arugula
Tomato salsa with extra virgin olive oil
36,95\$

Quebec cheese platter and garnish
(Extra 8,00\$/pers)

DESSERT

MAKE YOUR CHOICE

(Included in your main dish meal)

White chocolate and passion fruit

Bitter sweet chocolate fondant with vanilla ice cream

Strawberry, basil and olive oil mouse cake

(Special dessert or wedding cake available - price on demand)

NOTES :

This proposition must be served by our staff
Chef 40\$/h and waiter 25\$/h, minimum 5 hours
Transport and Equipment rental if needed, cost to be confirmed
15% tip & taxes to be added to bill