GROUPE MENU



1 PREMIER SERVICE

DAHL SOUP

Red lentils with Indian flair

2 DEUXIÈME SERVICE

TO SHARE

HOME MADE SALMON GRAVLAX

Citrus and maple syrup

ARUGULA SALAD

Toasted slivered almonds, parmesan and two mustard dressing

3 TROISIÈME SERVICE

TO SHARE

DUCK CONFIT PARMENTIER

Yukon gold mashed potatoes and stewed Savoie cabbage

WILDS MUSHROOMS RAGOÛT AND WATERCRESS SALAD

Mushrooms simmered in white wine, cream and garlic, topped with a watercress salad and balsamic dressing

OCTOPUS CONFITE BROWNED IN PERSILLADE ON LEEK AND POTATOE RÖSTIS

Accompanied by a smoked paprika and white wine tomatos coulis

ROASTED VEGETABLES 100 % QUEBEC

Medley of carrots, parsnips, squash, Jerusalem artichokes and new potatoes

4 QUATRIÈME SERVICE

"TOUT CHOCO" CAKE

Chocolate genoese and 67% cacao frosting

Coffee, tea, herbal tea