

LUNCH BANQUET



**RESTOS
PLAISIRS**

RÉUNIONS ET
BANQUETS

POUR

HÔTEL
LE CONCORDE
QUÉBEC

FOR LUNCH

SOUP

Chef's choice

MAIN COURSE

Sea trout fillet

Roasted beets, celeriac purée, smoked
lemon and dill sour cream

Beef chuck roast

Charlevoix cheese aligot and seasonal vegetables

Coq au vin

Potato purée and seasonal vegetables

Confit pork jowl

Green pea purée with bacon, roasted cauliflower,
gremolata and reduced cooking jus

Rabbit leg from St-Tite-des-caps

Carrot purée, roasted Brussels sprouts,
mustard and thyme sauce

Gnocchis

Seasonal vegetables and
fresh herb sauce

DESSERT

Pastry Chef's daily inspiration
Coffee, tea or herbal tea

