EVENING BANQUET



3 COURSES

Starter
Main course
Dessert
Coffee, tea or
herbal tea

4 COURSES

Soup Starter Main course Dessert Coffee, tea or herbal tea



per person

SOUPS

Tomato

Tomatoes, roasted bell peppers and paprika. Served with diced bacon and garden greens

CREAM

Cauliflower

Granny Smith apple and basil garnish

Beet

Espelette pepper sour cream garnish

Mushroom

Arugula and nuts pesto garnish

Carrot

Curry oil garnish

Sauash

Caramelized onions and toasted pumpkin seeds garnish

STARTERS

Tiger prawns

Tomato, coriander and lime salsa, avocado purée

Garden salad

Cherry tomatoes, Cucumbers, artichokes, braised fennel and herb oil, cider vinegar dressing

Beef tataki

Charlevoix cheese, capers, stout mustard seeds and olive oil

Beetroot carpaccio

Caramelized nuts, goat cheese and sherry-maple vinaigrette

Smoked duck thin crusted pie

Tomato, arugula, balsamic and mozzarina

Arancini

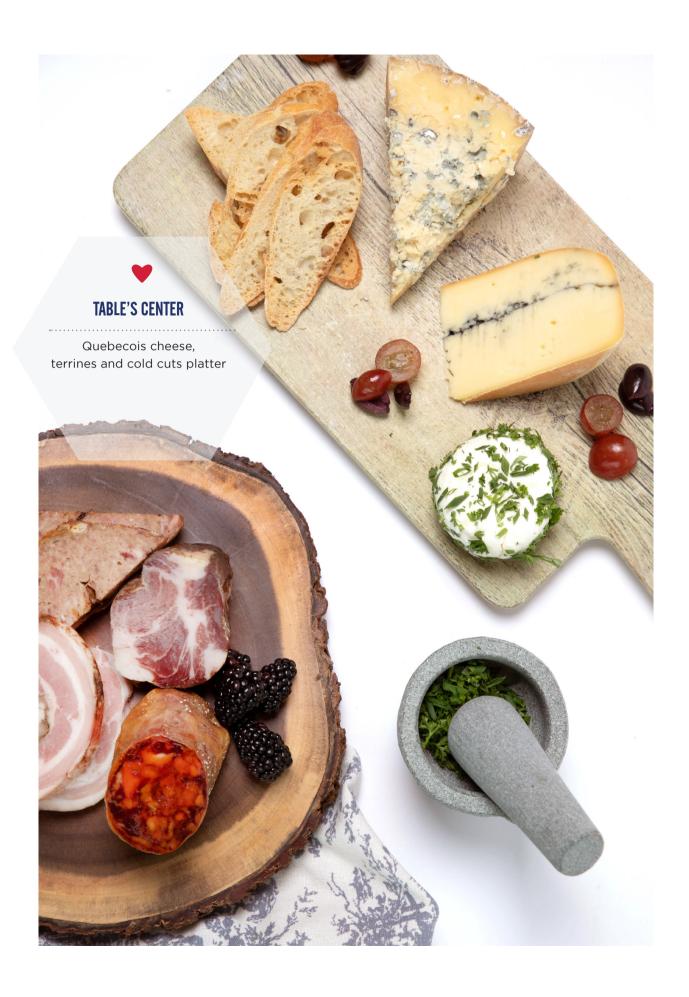
Stuffed with « Le Pieux de Charlevoix » dry sausage and « Le Cendré » goat cheese

Migneron de Charlevoix fondue

Tomato salad, arugula and fennel

Maple and whisky smoked salmon

Celery root salad and herb sour cream





1 choice for the group



green onion and ginger sauce, served over jasmine rice

