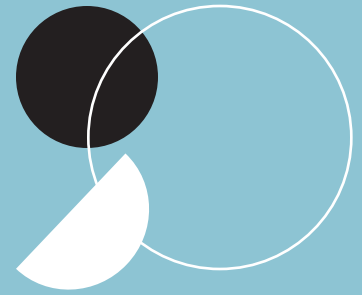


# GROUP LUNCH MENU



## FIRST THINGS FIRST

### RÉSISTANCE

#### Soup of the moment

#### Québec beef

Beef cheek confit glazed in its own jus, Yukon Gold potato purée with Canadian cheese, curly kale with brown butter, marinated onions

OR

#### Sautéed gnocchi

Brown butter, roasted seasonal vegetables, spinach, rustic sunflower pesto, arugula, herbs from the garden, Blackburn cheese, vegetable jus

## THE FINALE

#### Almonds with red currant compote

Honey and almond panna cotta, red currant compote, candied almonds, crispy tuile

#### Coffee, tea or herbal tea from Camellia Sinensis

(chai, Earl Grey, Sencha Nagashima, mint, Assam Breakfast black tea, chamomile)

ENJOY YOUR MEAL

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#### Conditions

This menu is available Monday to Friday, from 11:30 a.m. to 2:00 p.m.

Available for parties of 15 people or more.

The choice of menu and number of guests must be confirmed 3 working days before the date of your reservation. After that date, all confirmed meals will be billed.

Applicable taxes and 15% gratuity (tip) will be automatically added to the final bill.

A single global bill is issued for all group meals, payable at the end of the meal.

The choice of dishes and prices are subject to change without notice.

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