GROUP LUNCH MENU

FIRST THINGS FIRST

Soup of the moment

RÉSISTANCE

Pasta

Fresh local artisanal pasta with marinated Sainte-Famille-de-l'Île-d'Orléans asparagus and Saint-Sauveur oyster mushrooms, a soft-boiled egg and creamy morel sauce

OR

Saint-Germain-de-Grantham guinea fowl

Butternut squash purée, roasted squash, warm succotash vinaigrette and crispy bacon bits

THE FINALE

Rhubarb and strawberries

Poached rhubarb, fresh strawberry salad, lemon cream and moist olive oil cake

Coffee, tea or herbal tea from Camellia Sinensis

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

ENJOY YOUR MEAL

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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Vegetarian, vegan on request