

Price per person

3 courses with soup – \$41

3 courses with appetizer – \$45

4 courses – \$49

APPETIZERS

Tomato carpaccio with wild arugula and watercress sprouts, Valbert and Gré des Champs cheese shavings, chives, garlic flower, and crushed black pepper with a peach Chardonnay and virgin olive oil vinaigrette

AAA beef tataki with shoestring potatoes and a five pepper emulsion, served with an Artisan360 gourmet salad and organic canola oil dressing from Maison Orphée

Trout gravlax with boreal spices and grapefruit, citrus fleurette cream, and flax and sesame seed croutons

Grilled vegetable and mozzarina cheese tian, with pesto, a balsamic reduction, garlic flower oil, and an Artisan360 floral sprout mix

Fleurmier cheese puff pastry with black currant and maple syrup jelly, and a crescendo sprout mix with a strawberry pink pepper vinaigrette

Turkey leg confit layered with guinea fowl liver mousse and chicken mousse with lovage, small mushroom salad with blood sorrel leaves

Asian salad with tuna cubes marinated in sambal oelek and exotic fruit with a cilantro and lime vinaigrette

HOT SOUPS

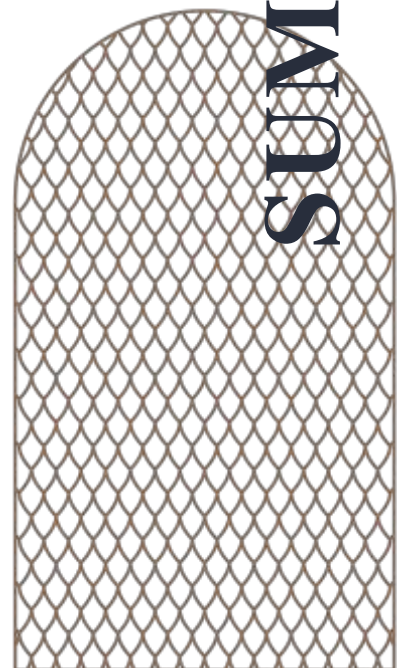
Seasonal hot soup

Cream of spring asparagus soup with red bell pepper and roasted garlic – **\$2 extra**

George V-style Tom Yum soup with shrimp – **\$4 extra**



SUMMER MENU



COLD SOUPS AND GRANITA

Tomato consommé with balsamic pearl and fresh basil oil – **\$2 extra**

Seasonal granita – **\$5 extra**
Served in an ice bowl – **\$8 extra**

CHEESE EXTRA

Gourmet cheese plate with grapes, nuts, and crackers (2 slates per table, 15g per person) – **\$10 extra**

MAIN COURSE

Roast chicken breast marinated in house BBQ spices and citrus yogurt, served with basmati rice, lentils, fine herbs from the chef's garden, market vegetables

Grilled sous vide beef steak, pepper sauce, mashed potatoes with marimite flavour and garden vegetables

Grilled frenched pork chop with a cherry bourbon sauce, orzo spinach cake, and market vegetables

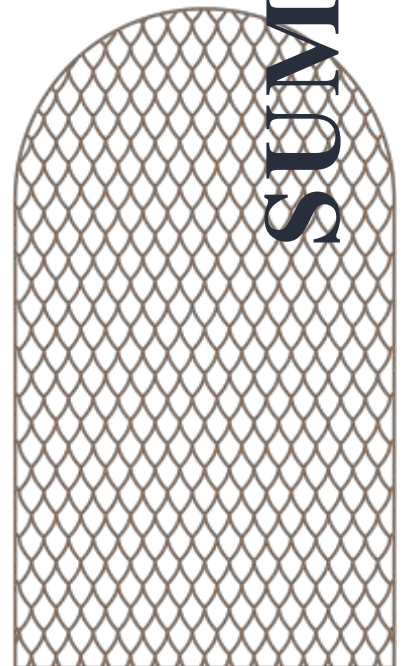
Atlantic halibut fillet with house Cajun spices with Riesling white wine sauce, smashed new potatoes with fresh mint and lovage and market vegetables – **\$2 extra**

Salmon, shrimp, and grilled scallop seafood trio in a fruit flavored bisque with Indian spices, basmati rice and Beluga lentils and market vegetables – **\$4 extra**

Veal tenderloin, tomato pesto fondue, mushroom crepes, Vieux St-François cheese puff pastry, port wine sauce and market vegetables – **\$4 extra**



SUMMER MENU



VEGETARIAN, VEGAN, AND ALLERGY-FREE OPTION

Lentils, edamame, corn, tomatoes, and a pesto chickpea cake with roasted pumpkins seed and spinach, served with a roasted bell pepper coulis and fried onions

Vegetarian option always included

We offer you the opportunity to choose up to two main courses in advance – **\$3 extra**

DESSERT

Strawberry Joy

Strawberry mousse and cream cheese mousse with urban honey, strawberry and rhubarb coulis, graham cracker crumble, English custard and dune pepper

Redcurrant Delight

Red currant and black currant cream, Greek yogurt mousse, pistachio and white chocolate crumble, pistachio sponge cake, and red currant sauce with pistachio slivers

Apricot Praline

Apricot and peach confit, Bavarian praline, hazelnut dacquoise, and praline crumble

Blueberry Rice Pudding

Puffed rice and wild blueberry crisp with dark chocolate, imperial rice pudding with lemongrass and a warm wild blueberry drizzle

George V chocolate trio

Caramelia and white vanilla chocolate mousse, dark syrup chocolate center, and a praline crisp with Sichuan pepper



SUMMER MENU





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