



SUMMER MENU



Price per person

3 services with soup - \$68

3 services with appetizer - \$71

4 services - \$74

APPETIZERS

Arugula, radicchio, endive salad with strawberries, thinly sliced house-smoked duck breast, toasted pumpkin seeds, kumquat vinaigrette

California poke bowl with northern shrimps, edamame, carrot, mango, chayote, avocado, scallion, tempura crisps and ponzu vinaigrette

Tomato carpaccio, pickled cucumber, eggplant caviar, roasted red pepper vinegar, chive and tarragon oil

Chef Meesen's cold smoked salmon, garden asparagus, creamy ricotta with fresh horseradish, fresh herb vinaigrette

Grilled vegetables Tian and fresh mozzarella, garlic flower oil, balsamic glaze and local Flora microgreens

HOT OR COLD SOUP, GRANITÉ

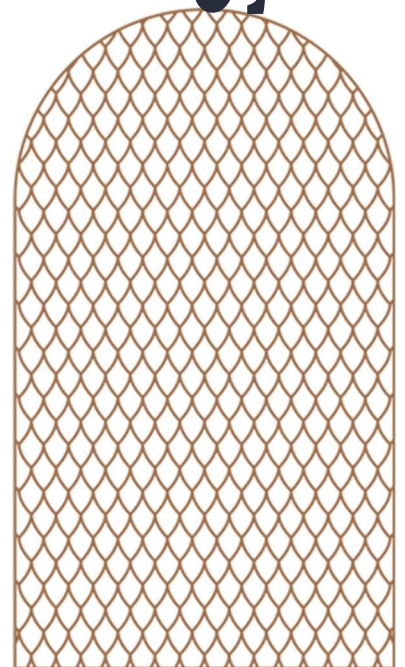
Seasonal velouté

George V refreshing: tomatoes, roasted peppers, vegetable brunoise, basil infused olive oil

Seasonal fruit granita



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MAIN COURSE

Grilled Atlantic salmon on a bed of sautéed kale and mushrooms, orange flavoured beurre blanc, rice pilaf with zucchini, market vegetables

Pan-seared veal grenadin, Zurich-style sauce, farmhouse spaetzle, market vegetables

Marinated AAA flank steak, Bordelaise sauce, crispy shallots, potato mille feuille with herbs, market vegetables

Chicken breast stuffed with sun-dried tomatoes and mascarpone cheese, chicken velouté with basil and lemon, fresh herb linguini, market vegetables

Confit duck lacquered leg with blueberry honey glaze, black currant sauce, mashed potatoes with lovage, market vegetables

Frenched grilled pork chop, Jamaican mango chutney, Kraken spiced dark rum sauce, mashed potatoes, market vegetables

OPTION FOR VEGETARIANS

Grilled portobello mushroom steak on a bed of asparagus, ratatouille, fermented and grilled tofu, vine cherry tomatoes confit, lemon oil

Vegetarian/vegan option is always available with any menu choice

3+++choices of main course are available with quantities confirmed in advance -extra \$5

CHEESE SERVICE

Platter of fine cheeses, mixed nuts, grapes and crackers (2 platters per table, 15 g per person) – extra \$15



DESSERT

Citrus mousse dome, honeyberry jam, matcha green tea biscuit, and meringue

Quebec strawberry cake with cheese and speculaas crisp

Layers of chocolate sheets and chocolate mousse, salted caramel Sauce

Madagascar vanilla ice cream vacherin with Quebec raspberries

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