

## Chez L'épicier –The canapé's

### The cones

- Beef tartare flavored with truffle oil
- Yellowfin tuna tartare with pickled ginger and sesame
- Smoked Arctic Char, sour cream and shallots
- Creamy goat cheese, \*candy\* pecan crumble \*
- Oriental salmon tataki, fennel salad, tobiko and wasabi foam
- Cucumber salad, yoghurt and bacon \*

### The Puffs

- Fine mushroom tart with Parmigiano and Reggiano \*
- Crissini of prosciutto and arugula
- Herbs and smoked salmon straw
- Tomato Religieuse and smoked paprika yogurt \*
- Guinea fowl baklava with truffle honey
- Leeks *Trottoir* with roasted pine nuts, citrus dressing \*

### The lollipops

- Migneron de Charlevoix grilled cheese lollipop \*
- Melting cheese and prosciutto
- Foie gras royal candy
- Melting parmesan and green onions \*
- Chicken satay, peanut sauce and coconut

### The verrines

- Shrimp tempura, white Chocolate mayonnaise
- Avocado purée, Granny Smith apple jelly, spicy rock shrimp salad
- Scallop ceviche, yuzu meringue, green onion flavor
- Green beans parfait, truffle pearls and roasted almonds \*
- Long pepper crusted tataki of venison, pickled ginger foam
- Fish and chips, roasted garlic aioli

### The canteen and the others

- Beef tartar burger
- rock shrimp and lime roll
- Pogo style leg of pork with mustard
- Coleslaw emulsion, crispy fingerling potato and dill salt \*
- Dates with bacon and sausages

### The shooters

- Fresh Quebec oyster and shallot caviar
- Lobster Cappuccino, creamy white chocolate
- Gazpacho with watermelon, soy cheese and lemon chip\*



#### The salty macaroons

- Mousse of foie gras with port
- Rillettes of salmon with dill
- Goat cheese and black olives \*
- Confit of guinea fowl with dark chocolate

#### The dessert verrines

- Cream of dark chocolate, meringue balls
- Flavor of lemon and thyme tart
- Tatin of caramel with apples
- Chocolate mirror and crumble soil
- Cheesy carrot cake
- Strawberry salad with raspberry jelly and basil juice
- Café au lait, caramel foam and chocolate shavings
- Cannelé Bordelais cake

#### The seasonal desserts

- Pistachio square, lemon juice pipette
- Textured fresh citrus salad
- Mango jelly, raspberry coulis and cocoa coating
- Biscuit meringue, apricot compote and diced strawberries, banana foam
- Brownies, black chocolate ganache, lemon jelly
- Apple tiramisu

#### The dessert macaroons

- Strawberry Tagada
- Chocolate cocoa
- Pistachio and raspberry
- Lemon
- White chocolate and cocoa
- Madagascar vanilla
- Tiramisu
- Bailey's



#### Vegetarian \*\*