

Welcome

Fresh mushroom crostini

Truffle poultry emulsion, fresh mozzarella,
poached quail's egg, pine nut, red onion, basil oil

or

Carpaccio of young duck from «Canard Goulu» farm

Butternut squash dressing, «royale» of foie gras

or

Jerusalem artichoke «vichissoise» & house smoked scallop, wild poached shrimps

Sunflower seed, oil & sprouts, finger lime caviar

Seared fillet of fish, Thermidor sauce (shellfish bisque lightly mustardy)

Eggplant purée, radish & kolrabi salad, yuzu dressing

or

Québec veal sirloin in a mushroom & sage crust, truffle veal jus

Butter & broth poached potato, fresh leaves with dressing

Fresh beans and mushrooms with crispy pork belly

or

Guinea Hen: roasted breast & braised leg, «jus» and «foie gras» emulsion

Chick pea purée, glazed carrots and ground cherries «compote» with lemon

Shortbread bar, Valrhona Manjari chocolate & prunes

«Prunelle de Bourgogne» mascarpone cream, Squash & ginger

or

Panacotta with pistachios and almond milk, flavored with pepper

Cranberries sherbet & compote, pistachio macaron,

chanterelle confit in maple syrup

Tea, coffee or herbal tea

65 \$ per person (taxes & service not included)



RESTAURANT TERRASSE SALON PRIVÉ

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