



**JEROME FERRER**  
EUROPEA

**IT'S WITH GREAT PLEASURE TO WELCOME YOU IN OUR HOME.**

PROLOGUE- INUKSHUK, A NATIVE STROLL  
Appetizer bites : East to West introduction.  
Surf & Turf around provinces of Canada.

APPETIZER

The irresistible lobster cappuccino with truffle.

KING CRAB AND SNOW CRAB

Unctuous crab cake with confit lemon peel and crab claw  
or

THE LITTLE DUCKLING ENJOYING TAFFY

Pan-fried foie gras in gremolata with buckthorn from Quebec.  
Chips, millet salad and fizzy candy.

IMMERSION TRIP

New Brunswick iodine oyster, creamy foam from the Eastern Maritimes.

WILD LOBSTER

Magdalen Island wild lobster cooked on its shell & charcoal.  
Grilled, poached and confit in a wild garlic butter.  
Root vegetable chowder and Yukon morel.

or

ANGUS BEEF

Alberta Prime Angus fillet mignon,  
braised & caramelized in beef gravy. Vegetables in harmony with nature.

SWEET FACTORY

Ice cream, nougat chip and waffle

WATCH OUT

Flamboyant pancake

EPILOGUE – HEALTHY GUILT TRIP

Delicacies and sweetness of yesteryear.

**EXPERIENCE MENU IN 8 COURSES : \$135**

**SIGNATURE TASTING MENU IN 10 COURSES: \$195**

**Wine Pairings 3 wine glasses of 5oz**

**Elegance \$75 - Prestige \$125**

**JÉRÔME FERRER** Executive Chef

**RÉMY PEREZ** HeadChef

For allergies and intolerances, our team will be delighted to offer you alternatives if they are mentioned during your reservation