

JEROME FERRER
EUROPEA

AN EXPERIENCE
GASTRONOMIC DISCOVERY MENU
For children up to 15 years old

Initiation to Gastronomy
6-course meal

PROLOGUE – INUKSHUK, AN ABORIGINAL JOURNEY

Hors d'œuvre: an introduction from East to West
Surf and turf inspired by the provinces of Canada

MISE EN BOUCHE

An irresistible truffle lobster cappuccino

MAIN COURSES

Salmon cooked in hay, served on a bed of citrus. Lemon beet risotto
Edamame beans and charbroiled croutons. Mousseline sauce

or

Maple-smoked, roasted breast with crispy skin, sage and prosciutto
Truffle potato mousseline, gravy and parmesan crusted asparagus

FROM THE PASTRY CHEF'S ATELIER

Ice cream, nougat shards and wafer

CHAUD DEVANT

Flamboyant crêpe Suzette

EPILOGUE – HOLY GUILT

Treats and sweets from the olden days

GOURMET CHILDREN'S MENU \$50
6-COURSE MEAL

An initiation to gastronomy
Your child will be invited to visit the kitchen at the end of the meal.