

JEROME FERRER  
EUROPEA

IT IS WITH GREAT PLEASURE THAT WE WELCOME YOU TO OUR HOUSE.

BRASSERIE MENU  
La Table du petit Europea  
New in 2021 for our reopening  
\$89.50

Here in this private dining room, we invite you to discover or rediscover the great classics we created at the beginning of our history, which started over 20 years ago.

Each week, we'll take you on a journey through time, our history and our various dishes from our past, which will be constantly renewed. Before becoming this institution, our creativity was always overflowing. We invite you to relive it as friends, in all its simplicity.

This is a 3-course meal, maybe even more... if we get along and if you're nice.

Bon appétit !  
Jérôme Ferrer

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HORS-D'ŒUVRE, WARM BREAD ROLLS AND WHIPPED BUTTER MADE IN-HOUSE

SELECTED APPETIZERS

6 fresh oysters from our Atlantic provinces served on sea foam  
Crab claw and mignonnettes

OU

Lobster roll on a garlic butter bread  
Extra creamy mayonnaise celery remoulade, with lemon juice, yuzu and green apple

OU

Crispy beef tartare assembled at your table  
Poutine with shoestring fries, mushroom cream and Béarnaise sauce. Caesar salad my way.

OU

Appetizer of the day chosen by the team. Announced at the table.

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SELECTED MAIN COURSES

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

OU

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

OU

Braised beef bourguignon-style with mushroom fricassée, gnocchis and grated crème de foie gras  
Full-bodied civet sauce with espresso coffee. Mixed vegetables confit in a ramekin

OU

Lobster and beef surf n'turf : Lobster tail cooked and roasted on its shell in a garlic butter gremolata  
with lemon pesto, finished on live fire  
Alberta Angus Prime filet mignon cooked on hot stone  
Jus, Béarnaise sauce and crispy melting vegetables (add \$36.50)

OU

Dish of the day chosen by the team. Announced at the table

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DESSERTS AND SELECTED TREATS

Hot and cold crêpe Suzette flambée with vanilla soft serve,  
meringue shards and red berries

OU

Late night around the fire pit : assortments and tastings of several of our desserts  
and treats to share at the table

OU

The cheese box : our selection of 3 cheeses from home and abroad in their box  
With their essential accompaniments

OU

Dessert of the day chosen by the team. Announced at the table.

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THE SWEET TOOTH COUNTER: MIGNARDISES AND TREATS

You can choose at your convenience to add plates to share at the table:  
Appetizer \$19.50 – Main dish \$36.50 - Dessert \$13.50