

**JF**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

\$95

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

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.

OR

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

OR

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

OR

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

SELECTED 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.

OR

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.

OR

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).

OR

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

DESSERTS AND SELECTED TREATS

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

OR

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

OR

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

OR

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

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

Sommelier bundle - 3 wines glasses of 5oz (15cl) - Discovery 65\$