

JEROME FERRER
EUROPEA

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

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

Truffle soy milk corn cappuccino, vegetal popcorn oatmeal

CARAMELIZED TOMATO TATIN WITH MELTED FAUXMAGE

Petals of tomato confit, melted vegan cashew fauxmage
Basil and herbs quinoa galette

AN IMMERSIVE VOYAGE

Strawberry, beet and lemon gazpacho
Chickpeas, velvety aquafaba-based vegetal Chantilly foam

LEGUME BBQ

Legume falafels, citrus confit, with an iceberg lettuce and cilantro wrap
Smoked eggplant caviar, roasted pepper piperade, chimichurri lactose-free yogurt sauce

FROM THE PASTRY CHEF'S ATELIER

Cotton candy shot

CHAUD DEVANT

Crumble with Québec-grown apples and rhubarb, oven roasted in a cast iron
Roasted oat flakes with cinnamon
Melted caramel sauce on a vegan coconut milk ice cream

EPILOGUE – HOLY GUILT

Treats and sweets from the olden days

NATURALITÉ MENU

VEGAN AND GLUTEN-FREE

8-COURSE GASTRONOMIC EXPERIENCE MENU : \$160

Elegance Sommelier Bundle – Three 5 oz (15 cl) wine glasses \$75

Prestige Sommelier Bundle – Three 5 oz (15 cl) wine glasses \$125

Divine Sommelier Bundle – Four 5 oz (15 cl) wine glasses + one glass of Champagne Louis Roederer cristal 2013 - \$250