



**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

**\$110**

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

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SELECTED APPETIZERS

Creamy crab cake with candied lemon peel and snow crab claw ( Add. 9.50\$)

OR

Signature Marinière mussels string-attached and hash browns style potatoes.

OR

Crispy beef tartare assembled at your table.

Poutine with shoestring fries, mushroom cream and Béarnaise sauce. Caesar salad my way.  
(available as a starter or main course)

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SELECTED MAIN COURSES

Hay cooked salmon on a layer of citrus fruits.

Gourmet vegetable chowder with Yukon morels in an Umami broth.

OR

Lobster claw blood risotto with beet and lemon.

Edamame beans and charcoal croutons. White butter mousseline sauce.

OR

Crispy beef tartare assembled at your table.

Poutine with shoestring fries, mushroom cream and Béarnaise sauce. Caesar salad my way.

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).

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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.

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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**

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