GENEROUS KITCHEN

THE GOURMET TABLE
BY JÉRÔME FERRER

WARM ATMOSPHERE

THE ENTRANCES

Squid in tagliatelle, carbonara style, yellow wine sauce, poached quail egg	27$
Crab cake like a donut, tartar sauce crust,with candied lemon.	26$
Truffled lobster bisque, mousseline and lobster salad.	26$
Duck confit wellington, butter puff pastry and foie gras meat jus.	23$
Homemade sharing bread served with our fragrant oils and churned artisanal butter.	7,5$

THE DISHES

Sea bass fillet cooked in hay, potatoes in wine juice, shallots, sautéed mushrooms and rocket leaves.	46$
Braised and lacquered veal cheek, mousseline of candied carrots with blood orange.	47$
Lemony scallops with cauliflower milk, creamy blood risotto in a Parmesan wheel.	48$
Angus beef tenderloin flambéed at the table with morels and cognac. Potatoes, butter and truffle.	53$
The signature caramelized lobster tail, its cappuccino-style bisque. Root vegetable purée.	49$
*Our desserts of the day or selection of cheeses from our province.	16$

MIDI GOURMAND 50$

3 SERVICES +
1 GLASS OF WINE
INCLUDED
(STARTER + MAIN COURSE + DESSERT)

CHOICE FROM THE MENU OF THE DAY OFFERED AT LUNCH

ANNIVERSARY MENU

FEAST AND SHARING DISHES

90$

12 DISHES TO TASTE AND SHARE !

STARTERS TO SHARE (3 CREATIONS)

-Confit duck wellington, butter puff pastry and foie gras meat jus.
-Crab cake like a donut, tartar sauce crust, with candied lemon.
-Canadian lobster cappuccinos with truffle.

MAIN COURSES (3 CREATIONS)

-Angus beef filet mignon flambéed at the table, morels and cognac.
-Caramelized lobster tail
-Lobster bisque risotto, cuttlefish ink and Nordic shrimp.

ACCOMPANIMENTS (3 CREATIONS)

-Potato mousse, butter and truffle.
-Carrots with orange and ginger.
-Pan-fried rapini with lemon garlic butter.

SWEET TREATS (3 CREATIONS)

-Maple cotton candy
-Chef's fine chocolates
-Pavlova with red berries and lemon cream

***IF YOU DON'T FINISH, TAKE THE LEFTOVERS AWAY!**

LUNCH:
Wednesday to Friday
From 11 a.m. to 2 p.m.

THE EVENING :
Monday to Sunday
From 5 p.m. to 9:30 p.m.

EVENT EVENINGS
45$
PRE-MATCH MENU AND SHOWS
3 SERVICES





RESTAURANT JÉROME FERRER
FROM 5 P.M. TO 7 P.M.