



Menu Banquet

— **B**
— **M** — **A**
— **N** — **Q**
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Musée national
des beaux-arts
du Québec

Québec 

Menu Banquet

SOUP

Tomatoes, grilled pepper and bacon

Wild mushroom, roasted walnut
and Espelette pepper

Grilled cauliflower, basil
and lemon confit sour cream

Carrot, green apple and arugula

Corn, fried leek and green pea

Butternut squash, fennel
and herb infused oil

APPETIZERS

Trout gravlax with basil
and mascarpone

Beef tataki with truffle oil potatoes
and parmesan

Yellow beets with goat cheese
and hazelnuts

Salmon fillet with orange
infused caramel, green apple
and fennel salad

Sesame crusted tuna tataki
with vermicelli and crisp vegetables

Bison carpaccio with asparagus
and cherry tomatoes

Duck breast with cranberries
chutney and foie gras espuma

Foie gras au Torchon with
citrus marmalade and brioche

3 course meal
STARTING AT 43\$

4 course meal
STARTING AT 48\$

Add 3 canapés to
the cocktail hour for 9\$

MAIN COURSE

Butter confit Icelandic cod with,
almond and sauce vierge

Chicken breast with spinach,
pancetta and parmesan

Pork Osso buco, gremolata and lardon

Zucchini, olive and tomatoe orzotto

Beer braised beef cheek +4

Salmon fillet with citrus
and Triple Sec marmalade +3

Legume Pot-au-Feu
with seasonal vegetables +2

Rosemary and mustard rabbit leg +4

Boreal infused duck breast +5

Maple and thyme veal medallions +6

Venison medallions with porto
and cardamom sauce +6

Surf'N turf - Highland beef filet mignon
with prawns in hollandaise sauce +10

DESSERTS

Chocolate raspberry dome

Dulce de leche cheesecake

Basil lemon meringue tart

Wild berry mousse
with almond shortbread cookies

Chocolate crunch

* Modify your dessert for
a mignardises station for 3\$