



Station 2021

— **B**
— **M** —
— **A**
— **N** —
— **Q**

Musée national
des beaux-arts
du Québec

Québec 

Station 2021

14 / TARTARES

** Choose two varieties from this selection*

Beef tartare, sundried tomatoes
and parmesan

Salmon tartare

Venison, pistachio
and cranberries tartare

Mediterranean tuna tartare

14 / ORZOTTO

** Choose two varieties from this selection*

Lobster, shrimps and crustacean butter

Duck confit with wild mushrooms

Pulled beef cheek with caramelized onions

Arugula pesto and grilled vegetables

15 / FLAMBE

Seared scallops with grilled pineapple salsa

Maple glazed pork belly

14 / PLATTERS

Whiskey-maple smoked salmon

Beef carpaccio with parmesan and virgin oil

Five-spice tuna tataki

Porchetta

Pickled vegetables

8 / GARDEN

Crisp vegetables, hummus, dips
and bruschetta

13 / MAC 'N' CHEESE

Served with a variety of smoked meats,
duck confit and pulled pork

15 / OYSTERS AND SEAFOOD

Oysters, shrimps, scallops, calamari
and mussels degustation

14 / SEAFOOD SHACK

Lobster roll

Clam chowder

Fish 'n' chips

19 / FOIE GRAS AND DUCK

Foie gras trio; torchon, crème brûlée
and macaron

Smoked duck breast and sea buckthorn
duck candy

15 / CANAPES

** Choose 4 canapes among our regular selection*

13 / MEXICAN

** Choose two varieties from this selection*

Quesedillas (vegetarian or grilled chicken)

Grilled chicken fajitas

Beef tacos

Nachos

13 / MINI BURGERS

** Choose two varieties from this selection*

Beef, bacon and 1608 cheese

Pulled pork and old cheddar

Salmon, honey and cucumber

Vegetarian

15 / FLAMBE

Fine cheeses from Quebec,
terrines and charcuterie platter

Bread, crackers, fresh fruits and nuts

9 / MIGNARDISES

Mignardises varieties

14 / THE GOURMAND

Mignardises, sorbet station
and salted snacks