



RESTAURANT

la Quintessence

TASTING

MENU

Amuse-bouche

Sturgeon caviar, blinis and sour cream

Appetizers

Rockefeller oysters

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Grilled octopus, chorizo, cilantro,
tomatoes & peppers, black garlic mayo

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Pan seared foie gras, gingerbread with
poached pear deglazed with Sortilège
(7&9 services)

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Duck poutine, sweet potatoes,
'Riopelle' cheese & port wine sauce

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Trou Normand (9 services)

Main courses

Smoked piglet loin from Gaspior farm,
balsamic cipollini onions & veal juice with pesto

Artic char, quinoa with leek&orange,
red wine & cardamome caramel (9 services)

Dessert

Bavarois & mango sorbet,
small pistachio cake

7 services – 125

Add 105 p.p for wine pairing

9 services – 150

Add 120 p.p for wine pairing

plus service and taxes