



RESTAURANT

la Quintessence

MEAL PLAN

APPETIZERS

Soup of the day

Mesclun salad, orange & pumpkin seeds, mint yogurt & housemade vinaigrette

Caesar salad, smoked duck bacon, kale, fried capers & garlic flower croutons

Salmon tartare with ponzu sauce & marinated ginger

Beef tartare with sun-dried tomatoes and parmesan

★ Two-sesame tuna tataki, mango and pineapple salsa with sea buckthorn mousse

Extra 9

★ Homemade lobster bisque with saffron rouille

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

Extra 6

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

Extra 5

Pan seared foie gras, gingerbread with poached pear deglazed with Sortilège

Extra 11

Seafood platter

Extra 61

Oysters of the market (6)

Extra 12

Rockefeller oysters (6)

Extra 18

★ Signature dishes / plus service and taxes



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MEAL PLAN

MAIN DISHES

Ratatouille & mushrooms sautéed, roasted pine nuts
and balsamic caramel

Arctic char, quinoa with leek & orange,
red wine & cardamom caramel

Shrimps, mussels and scallops, parmesan polenta,
fennel, pernod & creamy saffron sauce
Extra 21

Smoked piglet loin from Gaspor farm, sweet potato purée,
balsamic cipollini onions, veal juice with pesto

Milk-fed veal chop, roasted garlic potato purée,
xeres vinegar sauce
Extra 9

★ Pan seared duck breast and leg confit,
sweet potato purée & honeyberry sauce

★ Lobster, mushroom risotto, grilled asparagus,
hollandaise truffle sauce
(half) Extra 21 (full) Extra 42

★ Angus beef filet, garnished rustic style,
piglet bacon, pepper sauce
(6 oz) Extra 21 (8 oz) Extra 31

SIDE DISHES

Grilled asparagus	8
Sautéed mushrooms	12
Vegetables	10
Shrimp 6/8	8
Scallop U/10	10
Caviar 'Impérial'	60
Pan seared foie gras	16

★ Signature dishes / plus service and taxes