

# DANSEREAU

## DINNER MENU

Minimum of 4 per selection

### MEATS

Duck Breast, Blackcurrant Sauce 28\$

Veal Fillet, Chanterelles and Foie Gras Sauce 30\$

Beef Wellington, Bordelaise Sauce 40\$

### FISHES

Icelandic Cod Fillet, Fresh Ginger and lime zest butter 35\$

Roasted Halibut, Saffron Homardine Sauce 40\$

### VEGETARIAN

Cauliflower Plate, Grenoble Sauce 24\$  
Capers, lemon and Parsley

### SIDE DISHES

Yukon-Gold Patato Mousseline and Chives 4,50\$

Roasted Fingerling Patatoes 4,50\$

Gratin Dauphinois 4,50\$

Colorful Vegetables 4,50\$

Roasted Root Vegetables with Chives 4,50\$



*Duck Breast, Blackcurrant Sauce (only)*



*Filet de veau, sauce aux chanterelles et foie gras (seulement)*



*Icelandic Cod Fillet, Fresh Ginger and Lime Zest Butter (only)*



*French Apple Tart*

### DESSERTS

French Apple Tart (Rougemont Apples) 10\$  
Caramel and Sea Salt

Breton Chocolate Shortbread 15\$  
Square Chocolate-Orange Ganache, Grand Marnier Custard



*Breton Chocolate Shortbread*