

DINNER WITH THE CHEF

DANSEREAUTRAITEUR

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MINIMUM DE 4 SERVINGS PER SELECTION

ENTREES

Cold

Salmon cooked at low temperature, chicory, candied fennel, lemon gel and bread "tuile" 20

Hot

Veal sweetbreads, Muscat wine sauce, grapes, morels and Jerusalem artichoke 24

Caramelized onion cream, grated crouton with Clos-des-Rochesc heese, apple and smoked duck 14

MAIN COURSE | Includes accompaniments

Fish

Icelandic cod, white butter tarragon oil, celeriac, leeks and crab mushrooms 40

Meats

Porcini mushrooms, foie gras, marsala sauce stuffed chicken breast (grain-fed) with glazed salsify, cipollini, mashed potatoes and Brussels sprouts 36

Beef filet, red wine sauce, crispy scalloped potatoes, onion purée, squash and beets 42

Vegan

Cauliflower steak, grenobloise sauce and accompaniments | Gluten free and lactose free 30

CHEESE & SALAD

Tête de Moine, dates and pear compote, buckweat chips and greens 20

DESSERTS

Caramel millefeuille filled with bourbon vanilla whipped cream 14

Rougemont apple tart served with custard sauce 14

Belgian chocolate "Diablotin" cake served with fruit coulis 14