

514 735 6107

Additional Service Fees

Delivery fees

Staff service

Tableware rental available with service only

DANSEREAUTRAITEUR

HOT BUFFET PACKAGE 39.95 p. pers.

Minimum Purchase of 8 | 48 hour notice is preferable for all orders**Choice of one salad** | Included : Mixed Salad | Mesclun, endives, radicchio, prosciutto chips, mimolette shavings, caramelized onion vinaigrette *Gluten free*
Bread & butterBeet salad | Beets, fennel, citrus fruits, goat cheese, parsley and roasted fennel seed vinaigrette *Vegetarian, gluten free*Asian Carrot Salad | Carrots, ginger, sesame, coriander, edamame and lime soy sauce *Vegan, gluten free*Celeriac salad | Celeriac, Granny Smith, pomegranate, cider vinaigrette and maple syrup *Vegan, gluten free, lactose free*

Brussels sprout salad | Roasted cabbage, bacon, croutons, cream sauce and parmesan

Couscous salad | Couscous, grilled vegetables, feta, parsley and curry *Vegetarian*Pasta salad | Farfalle, roasted mushrooms, green peas, parmesan and chive vinaigrette *Vegetarian*

Pasta salad | Orecchiette, rapini, Calabrese sausage, dried tomato pesto, bomba and bocconcini

Potato salad | Baby potatoes, artichokes, tomatoes, capers, lemon and basil vinaigrette *Vegan, gluten free, lactose free***Choice of one hot main course** | Supplement : Chaffers and serving utensils**The prices on the right indicate the cost per portion if purchased separately | Cold delivery or pick-up**

- Beer-braised beef with caramelized onions 18
- Crispy gochujang beef with sautéed peppers 18
- Beef polpettes with parmesan rosemary breadcrumbs and red wine sauce 18
- Piglet shank with calvados sauce and sautéed apples 16
- Thinly sliced chicken with mushrooms, cream sauce, white wine and chives 16
- Chicken pot pie | Carrots, green peas, mushrooms, puff pastry 16
- Butter Chicken | Garam masala, tomato, coriander, cream 16
- Onion soup-style pasta shells | Chicken stock, cognac, Comté cheese, caramelized onions and crusty bread brunoise 12
- Eggplant involtini stuffed with ricotta, arugula, candied tomatoes, caramelized onions and tomato sauce *Vegetarian* 12
- Gratinated cauliflower with gruyere and panko and herb béchamel sauce *Vegetarian* 12
- 6 Tiger shrimp sautéed with garlic, Spanish cava sauce and chorizo 12
- Roasted salmon with yuzu and tobiko sauce 18

Choice of two hot accompaniments | Supplement : Chaffers and serving utensils

Jardinière of vegetables	Fingerling potatoes with herbs and lemon zest
Roasted root vegetables	Mashed potatoes with chives
Ratatouille	Tagliatelle with oil and herbs
Scalloped potatoes	Basmati rice with shallots
Orzo with fresh basil	

Choice of one dessert

Home made cookie | Chocolate pecans / Oats and raisins / Oats - cranberries and oranges | 1 p. pers.

Chocolate brownie square *Gluten free, lactose free*

Choux pastry with hazelnuts

Orange chocolate tartlet

Raspberry and pistachio panna cotta *Vegan*

Fresh fruit salad

Accompaniments | Minimum purchase of 5 per selection

Vegetables & dip 12 pcs 12 pcs	4.75
Refines cheese 75 g Fruits and crisp bread	12.95
Refined cheese & cold cuts Fruits and accompaniments 100 g each	21.95
Assorted spiced nuts 150 g <i>Peanut free</i>	10
Smoked salmon (60 g) and accompaniments Capers, lemon, pickled onions, dill sauce and croutons	9,95
Assorted miniature pastries 3 per pers.	9
Almond and sea salt chocolate clusters 3 per pers.	9

DANSEREAUTRAITEUR

COLD BUFFET

À la carte

Minimum Purchase of 5 | 48 hour notice is preferable for all orders

Vegetable Platters Minimum 5 portions per choice	Portion
Honey braised Nantes carrots, caramelized pecans, lemon ricotta and herbs <i>Gluten free</i>	5.5
Roasted Jerusalem artichoke, white beans with truffle, hazelnuts and fine herbs <i>Gluten free, lactose free</i>	5.5
Soy-ginger glaze kabocha squash, roasted and salted pumpkin seeds, mint-coriander pesto <i>Lactose free</i>	5.5
Green beans with garlic flower vinaigrette and roasted pepper compote <i>Gluten free</i>	5.5
Salads Minimum 5 portions per choice	Portion
Beet salad Beets, fennel, citrus fruits, goat cheese, parsley and roasted fennel seed vinaigrette <i>Vegetarian, gluten free</i>	5.5
Asian Carrot Salad Carrots, ginger, sesame, coriander, edamame and lime soy sauce <i>Vegan, lactose free</i>	5.5
Celeriac salad Celeriac, Granny Smith, pomegranate, cider vinaigrette and maple syrup <i>Vegan, gluten free, lactose free</i>	5.5
Brussels sprout salad Roasted cabbage, bacon, croutons, cream sauce and parmesan	5.5
Couscous salad Couscous, grilled vegetables, feta, parsley and curry <i>Vegetarian</i>	5.5
Mixed Salad Mesclun, endives, radicchio, prosciutto chips, mimolette shavings, caramelized onion vinaigrette <i>Gluten free</i>	5.5
Pasta salad Farfalle, roasted mushrooms, green peas, parmesan and chive vinaigrette <i>Vegetarian</i>	5.5
Pasta salad Orecchiette, rapini, Calabrese sausage, dried tomato pesto, bomba and bocconcini	5.5
Potato salad Baby potatoes, artichokes, tomatoes, capers, lemon and basil vinaigrette <i>Vegan, gluten free, lactose free</i>	5.5
Bread and butter 1 portion	2.25
Meat & Fish Minimum 5 portions per choice	Portion
• Chicken breast, cucumber salad, tomatoes, olives, tzatziki sauce and wild oregano <i>Gluten free</i>	12.95
• Chicken breast, clamato gel, celery salad, roasted pearl onions and sumac ranch dressing <i>Gluten free</i>	12.95
• Roast beef, marinated honey mushrooms, pickled onions, cream parmesan sauce, roasted green onion oil and microgreens <i>Gluten free</i>	13.95
• Roast beef with béarnaise sauce, shoestring potatoes and mimolette cheese <i>Gluten free</i>	13.95
• Maple-glazed duck breast, sautéed potatoes in red wine and smoked Dijon sauce <i>Gluten free</i>	15.95
• Salmon fillet, fennel, radish and Green goddess sauce <i>Gluten free</i>	15.95
• Tuna tataki, sesame mayonnaise, furikake, soy-lime sauce and chili oil <i>Gluten free</i>	15.95
Sandwiches Minimum 2 to 3 identical per choice	Unit
• Pretzel baguette with ham Ham, raclette cheese, lettuce, tomatoes, truffle and chervil mayonnaise	9.5
• Pulled beef burger Beef, Guinness caramelized onions, Swiss cheese, arugula and smoked Dijon sauce	9.5
• Nordic shrimp roll Herb cocktail sauce, celery remoulade and lettuce <i>Lactose free</i>	9.5
• Falafel Pita Tomato, marinated onions, lettuce, cucumber and tarator sauce <i>Vegan, lactose free</i>	9.5
• Chicken wrap Spicy popcorn chicken, bacon, lettuce, coleslaw with ranch dressing	9.5
• Cranberry Baguettine Cranberries, roasted squash, pecans, lettuce and sage snow goat cheese <i>Vegetarian</i>	12.5
• Marinara Chicken Burger Chicken breast, fresh mozzarella, tomato, lettuce, dried tomato pesto, basil mayonnaise	12.5
• Schiacciata with herbs Porchetta, marinated eggplant, arugula and chipotle sauce <i>Lactose free</i>	12.5
• Roast Beef Ciabatta Beef, kimchi, Comté cheese, lettuce and candied garlic mayonnaise	12.5
• Salmon wrap Salmon rilette seasoned with everything bagel, lettuce, lemon, capers, dill and potato chips	12.5
Desserts Minimum 5 portions per choice	Portion
Home made cookie Chocolate pecans / Oats and raisins / Oats - cranberries and oranges	3
Chocolate brownie square <i>Gluten free, lactose free</i>	4.5
Choux pastry with hazelnuts	6
Orange chocolate tartlet	6
Raspberry and pistachio panna cotta <i>Vegan</i>	6
Fresh fruit salad	5.5
Assorted miniature pastries 3 p. pers.	9
Almond and sea salt chocolate clusters 3 p. pers.	9
Accompaniments Minimum purchase of 5 per selection	
Vegetables & dip 12 pcs	4.75
Refines cheese 75 g Fruits and crisp bread	12.95
Refined cheese & cold cuts Fruits and accompaniments, 100 g each	21.95
Assorted spiced nuts, 150 g. <i>Peanut free</i>	10
Smoked salmon with its accompaniments Capers, lemons, pickled onion, dill sauce and croutons	9.95