

## DANSEREAUTRAITEUR

**COLD** Minimum 12 per Selection  
**HORS-D'OEUVRES****Vegetarian & Vegan**

BBQ tofu skewer with Masago, marinated melon radish and citrus gel   <i>Gluten free, lactose free, Vegan</i>	2.5
Wild mushrooms with poached pears in maple wine on brioche bread   <i>Vegetarian</i>	2.5
Mini "Cheesecake" with goat cheese and herbs   <i>Gluten free, vegetarian</i>	2.5
Vegetarian spring roll with Vietnamese sauce   <b>Unavailable on weekends</b>   <i>Gluten free, lactose free, Vegan</i>	2.5
Whipped tahini with balsamic-glazed grapes on sesame cracker   <i>Gluten free, lactose free, Vegan</i>	2.5

**Meat**

Cocoa macaron filled with foie gras and Armagnac-soaked prunes   <i>Gluten free, contains nuts</i>	3
Chicken and marinated vegetables on mini crêpe Banh Mi	3
Duck rilette, blackcurrant gel on buckwheat cranberry shortbread   <i>Gluten free, lactose free</i>	3
Beef tataki, crispy onion, lemon aioli and fried capers   <i>Gluten free, Lactose free</i>	3
Chicken tikka masala "roulade" on crouton	3

**Fish & Sea Food**

Maple salmon skewer, served rare   <i>Gluten free, lactose free</i>	3.5
Shrimp with Cajun spices and Pikliz   <i>Gluten free, lactose free</i>	3.5
Layered scallops, strawberries, prosciutto and pesto   <i>Gluten free, contains nuts</i>	3.5
Swordfish gravlax with beets, rosemary gel and roasted caraway seeds   <i>Gluten free, lactose free</i>	3.5
Sesame crusted tuna, wasabi lime mayo and cucumber   <i>Gluten free, lactose free</i>	3.5

**HOT** Minimum 12 per Selection  
**HORS-D'OEUVRES****Vegetarian & Vegan**

Halloumi skewer, eggplant and roasted pepper salsa   <i>Gluten free</i>	2.5
Moroccan carrots in 3 steps   <i>Lactose free</i>	2.5
Aged cheddar cheese stick	2.5
Imperial roll with Thai sauce   <i>Lactose free</i>	2.5

**Meat**

Spiced beef, cork mushroom kebab with tarragon sauce   <i>Gluten free, lactose free</i>	3
Yakitori Chicken Skewer, with Ginger Dip   <i>Gluten free, lactose free</i>	3
Mini burrito with chicken, white beans and Pico de Gallo	3
Pulled beef sandwich, cheddar cheese and dill pickles	3

**Fish & Sea Food**

Salmon "Cake" with Fennel and Arugula Salad   <i>Lactose free</i>	3.5
Crab puff with Parmesan and Parsley Tuile	3.5
Citrus Shrimp with "Green Goddess" Dip   <i>Lactose free</i>	3.5
Lobster served on a potato gratin   <i>Gluten free</i>	3.5

**SWEETS** Minimum 12 per Selection

Assorted miniature pastries   <i>Contains nuts</i>	3
Almond sea salt chocolate cluster	3

**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, Peanut free	10

Ortas Rhonéa Rasteau Tradition   Vin rouge   750 ml   France, Vallée du Rhône	33
Willm Riesling Réserve   Vin blanc   750 ml   France, Alsace	33