

514 735 6107

Additional Service Fees

Delivery fees

Staff service

Tableware rental available with service only

DANSEREAUTRAITEUR

DINNER À LA CARTE

Go for a private chef at home

Minimum Purchase of 4 per selection

48 hour notice is preferable for all orders

Cold Entrees

Beef tartare with marrow, mushrooms, crispy potato layers, sour cream and Mujol caviar 23
Gluten free, nut free

Poached "ravioli" style beets, lemon and herb ricotta, caramelized pecans, port reduction, lamb's lettuce 20
Gluten free, vegetarian

Hot Entrees

Butternut squash risotto, smoked duck, fried sage lemon herb ricotta 20
Gluten free, nut free

Pan-fried scallops U10 (3), Cava sauce, truffled cauliflower puree, bacon, compressed potatoes 26
Gluten free, nut free

Main courses | Includes accompaniments

Fish & Sea Food

Grilled sea bass with Yuzu, umeboshi white butter, celeriac puree, fried panko zucchini, chili oil | *Nut free* 40

Meat

Roasted guinea fowl supreme, fermented blueberry port sauce, risotto style pearled couscous with wild mushroom, asparagus, green peas | *Gluten free, lactose free, nut free* 36

Braised beef short ribs, reduced braising liquid, butternut squash puree with ginger, honey-roasted Nantes carrots and pickled apples | *Gluten free, lactose free* 45

Vegan

Sweet and sour eggplant, fried polenta, zucchini, garlic crushed tomatoes with basil oil 30
Gluten free, nut free

Cauliflower steak with spices, virgin sauce and cauliflower puree, Capers, lemon, parsley 30
Gluten free, lactose free

Dessert

Caramelized Rougemont apples calvados custard tart | *Contains gluten, lactose* 16

Guayaquil molten chocolate cake, hazelnut mousse, Breton shortbread, Jerusalem artichoke chips 16
Contains gluten, lactose, nuts

Almond buffalo yogurt cake with candied orange and exotic caramel 16
Contains gluten, lactose

Raspberry pistachio panna cotta tuile | Vegan | *Contains nuts* 16