

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 | *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