

Flavor package



APPETIZERS

PASTIS SNAIL FEUILLETÉ

Velvet sundried tomato sauce
Portneuf brie melt
Living mache

COLOURFUL BEETROOTS

Finely sliced red & Chioggia beetroots
Goat's cheese with Le Miel d'Émilie honey
Roasted maple pecans
Tangy arugula leaves
Croutons

DUCK MAGRET

Lightly smoked then finely sliced
Condiment Sea buckthorn berries
Marinated mustard seeds
Microgreens

DESSERT

CRÈME BRÛLÉE

Apple & cinnamon
Maple sugar tile
Chantilly

MAIN DISHES

MAPO TOFU

Rustic spicy pork stew & Udon noodles
Foie gras escalope
Coriander

STUFFED SADDLE OF RABBIT

Calf sweetbreads mousseline & BC morel bits
BBQ carrot purée & herb ricotta
Sage Demi-glace

LINGUINE & ARGENTINIAN RED SHRIMPS

Cognac lobster bisque
Kale fricassee & confit lemon zest
Shrimp chips

LOCAL PORK RIBS

Dry aged for at least 15 days
Sarladaises & smoked bacon
Aioli
Black garlic powder

1855 BLACK ANGUS BEEF

Medallion in black pepper crust
Parmentier bacon & arugula mousseline
Roasted vegetables with Montreal spices
Flambéed 5-pepper demi-glace



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Please let us know of any food allergies or intolerances.