



M E N U

2 0 2 6

Julien-Leblanc

T R A I T E U R



MEAL SALADS

Minimum of 8 guests - 4 identical selections - Cutlery included

SÉOUL (VÉGAN) 21\$

- 🍴 SESAME-BREADED BULGOGI TOFU, GOCHUJANG EMULSION AND SESAME OIL
- 🍴 RICE VERMICELLI, CUCUMBER, CARROTS, RED CABBAGE, GREEN ONIONS, CILANTRO, SOY VINAIGRETTE, GOCHUJANG AND SESAME OIL
- 🍴 COCONUT ROCHER

GRECO 23.50\$

- 🍴 GRILLED SALMON, LEMON ZEST, GREEK YOGURT WITH DILL
- 🍴 ASSORTED GRILLED VEGETABLES
- 🍴 MEDITERRANEAN SALAD: CUCUMBER, OLIVES, CHERRY TOMATOES, FETA
- 🍴 MESCLUN AND BROWN RICE, HONEY AND OREGANO VINAIGRETTE
- 🍴 CHEESECAKE OF THE MOMENT

TAOUK 23.50\$

- 🍴 GRILLED CHICKEN BREAST WITH ZA'ATAR, LABNEH AND FRESH MINT
- 🍴 TABBOULEH: PARSLEY, MINT, TOMATOES, ONIONS
- 🍴 COUSCOUS AND PICKLED TURNIPS
- 🍴 CANDIED LEMON VINAIGRETTE
- 🍴 PASSION FRUIT PAVLOVA

ADD A BEVERAGE FOR AN ADDITIONAL FEE PAGE 7



LUNCHBOXES FRIENDLY PRICE PACKAGE

BOXES AT **14\$** AVAILABLE **ALL THE TIME**
MINIMUM OF 15 GUESTS – 4 IDENTICAL SELECTIONS – CUTLERY INCLUDED

VEGAN

- 👉 POPPY SEED SUBMARINE SANDWICH WITH SESAME-CRUSTED BULGOGI TOFU, CRUNCHY MARINATED VEGETABLES, VEGAN AIOLI, CILANTRO
- 👉 COCONUT ROCHER

CHICKEN

- 👉 ZA'ATAR CHICKEN WRAP, LABNEH, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, TAHINI SAUCE
- 👉 COOKIE

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY À LA CARTE

LUNCHBOXES

BOXES AT **24\$** AVAILABLE **ALL THE TIME**

Minimum of 8 guests – 4 identical selections – cutlery included

LE UMAMI (VEGAN)

- ❧ CRUDITÉS BOUQUET, HUMMUS
- ❧ POPPY SEED SUBMARINE SANDWICH WITH SESAME-CRUSTED BULGOGI TOFU, CRUNCHY MARINATED VEGETABLES, VEGAN AIOLI, CILANTRO
- ❧ RICE VERMICELLI, CUCUMBER, CARROTS, RED CABBAGE, GREEN ONIONS, CILANTRO, SOY VINAIGRETTE, GOCHUJANG AND SESAME OIL
- ❧ LEMON, POPPY SEED AND CRANBERRY BLONDIE

LE LUNCH EXPRESS (CHICKEN)

- ❧ FALAFELS, TAHINI DIP
- ❧ ZAATAR CHICKEN WRAP, LABNEH, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, TAHINI SAUCE
- ❧ MEDITERRANEAN SALAD: CUCUMBER, OLIVES, CHERRY TOMATOES, FETA
- ❧ COOKIES

LE CLASSIQUE (PORK)

- ❧ BRIE CHEESE AND GRAPES
- ❧ BAGUETTE, WHITE HAM, EMMENTAL, PICKLES, TOMATOES, DIJONNAISE, LETTUCE
- ❧ SALAD, CAESAR VINAIGRETTE, CROUTONS AND BACON (ON THE SIDE)
- ❧ ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES

LE FLASH LUNCH (BEEF)

- ❧ CHEDDAR CHEESE AND GRAPES
- ❧ PAGNOTTA BREAD, MONTREAL-STYLE STEAK SPICE ROAST BEEF, SWISS CHEESE, MUSHROOMS, TRUFFLE MAYO, LETTUCE
- ❧ MESCLUN, CRUNCHY VEGETABLES, OLD-FASHIONED MUSTARD AND MAPLE VINAIGRETTE
- ❧ MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

LUNCHBOXES

BOXES AT **24\$** AVAILABLE FROM **MARCH 9TH TO MARCH 22ND**

Minimum of 8 guests – 4 identical selections – cutlery included

LE VÉGÉTAL (VEGETARIAN)

- ✔ CRUDITÉS BOUQUET, HOMEMADE DIP
- ✔ FOCACCIA, GRILLED VEGETABLES, MUFFULETTA, PESTO MAYO, FRESH MOZZARELLA, ARUGULA
- ✔ MESCLUN, CRUNCHY VEGETABLES, OLD-FASHIONED MUSTARD AND MAPLE SYRUP VINAIGRETTE
- ✔ MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE

LE TOP CHRONO (FISH)

- ✔ ASSORTED GRILLED VEGETABLES
- ✔ POPPY SEED SUBMARINE SANDWICH WITH SMOKED SALMON, LEMON, DILL, CREAM CHEESE, CAPERS, FRESH HERBS, FENNEL, LETTUCE
- ✔ GABRIELLE POTATO SALAD WITH HARD-BOILED EGGS, PICKLES, BACON (ON THE SIDE), MUSTARD VINAIGRETTE
- ✔ COOKIES

LA PAUSE MIDI (TURKEY)

- ✔ VEGGIE PIZZA
- ✔ PRETZEL, SMOKED TURKEY, CREAMED SPINACH, OLD-FASHIONED MUSTARD
- ✔ CHERRY TOMATO SALAD, MOZZARELLA PEARLS, FRESH BASIL, BALSAMIC VINAIGRETTE
- ✔ ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES

MON P'TIT CANARD (POULTRY)

- ✔ OKA CHEESE AND GRAPES
- ✔ SMALL BAGUETTE, DUCK RILLETTES, CARAMELIZED ONIONS, DIJON MUSTARD, LETTUCE
- ✔ CHERRY TOMATO SALAD, MOZZARELLA PEARLS, FRESH BASIL, BALSAMIC VINAIGRETTE
- ✔ CHEESECAKE OF THE MOMENT

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

LUNCHBOXES

BOXES AT **24\$** AVAILABLE FROM **MARCH 23TH TO APRIL 5TH**

Minimum of 8 guests – 4 identical selections – cutlery included

LE TULUM (VEGETARIAN)

- ❧ CHEDDAR CHEESE AND GRAPES
- ❧ CHIPOTLE TOFU WRAP, SWEET POTATOES, TOMATOES, RED CABBAGE AND CILANTRO SLAW, CUMIN SOUR CREAM
- ❧ CARROT AND ZUCCHINI RIBBONS, SAVORY BUCKWHEAT GRANOLA, SUNFLOWER AND PUMPKIN SEEDS, HONEY, ORANGE VINAIGRETTE
- ❧ COCONUT ROCHER

LE MÉDI (FISH)

- ❧ CRUDITÉS BOUQUET, HOMEMADE DIP
- ❧ BAGUETTE, SLOUVAKI-STYLE GRILLED SALMON, OLIVE TAPENADE, ROASTED PEPPERS, FETA CREAM AND OREGANO, LETTUCE
- ❧ ORZO SALAD, PESTO, GRILLED VEGETABLES, TOMATOES
- ❧ PASSION FRUIT PAVLOVA

LE PIRI PIRI (CHICKEN)

- ❧ COD CROQUETTES, TARTAR SAUCE
- ❧ PAGNOTTA BREAD, PIRI PIRI CHICKEN, MANCHEGO CHEESE, TOMATOES, ARUGULA, AIOLI
- ❧ CARROT AND ZUCCHINI RIBBONS, SAVORY BUCKWHEAT GRANOLA, SUNFLOWER AND PUMPKIN SEEDS, HONEY, ORANGE VINAIGRETTE
- ❧ COOKIES

LE MILANO (PORK)

- ❧ VEGGIE PIZZA
- ❧ FOCACCIA, FINE COLD CUTS, FRESH MOZZARELLA, MUFFULETTA, PESTO, ARUGULA
- ❧ ORZO SALAD, PESTO, GRILLED VEGETABLES, TOMATOES
- ❧ MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

LUNCHBOXES

BOXES AT **24\$** AVAILABLE FROM **APRIL 6TH TO APRIL 19TH**
Minimum of 8 guests – 4 identical selections – cutlery included

LE MIMOSA (VEGETARIAN)

- 👉 VEGGIE PIZZA
- 👉 BAGUETTE, OMELETTE, GOAT CHEESE, CARAMELIZED ONIONS, TRUFFLE MAYO, ARUGULA
- 👉 KALE AND RED CABBAGE SLAW, PUMPKIN SEEDS, TAHINI VINAIGRETTE
- 👉 PASSION FRUIT PAVLOVA

LE FISH N SHIP (FISH)

- 👉 CHEDDAR CHEESE, GRAPES WRAP,
- 👉 COD WRAP, TARTAR SAUCE, FENNEL AND PARSLEY SLAW, LETTUCE
- 👉 SWEET POTATO SALAD, TOMATOES, SPINACH, INNU SPICES
- 👉 ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES

LE ATHENA (CHICKEN)

- 👉 ASSORTED GRILLED VEGETABLES
- 👉 PAGNOTTA BREAD, SLOUVAKI-STYLE CHICKEN, OLIVE TAPENADE, ROASTED PEPPERS, FETA AND OREGANO CREAM, LETTUCE
- 👉 SWEET POTATO SALAD, TOMATOES, SPINACH, INNU SPICES
- 👉 LEMON, POPPY SEED AND CRANBERRY BLONDIE

LE SÉSAME (BEEF)

- 👉 OKA CHEESE, GRAPES
- 👉 POPPY SEED SUBMARINE SANDWICH WITH GLAZED BEEF, SESAME, CRUNCHY MARINATED VEGETABLES, AIOLI, CILANTRO
- 👉 KALE AND RED CABBAGE SLAW, PUMPKIN SEEDS, TAHINI VINAIGRETTE
- 👉 CHEESECAKE OF THE MOMENT

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

LUNCHBOXES

BOXES AT **24\$** AVAILABLE FROM **APRIL 20TH TO MAY 3RD**
Minimum of 8 guests – 4 identical selections – cutlery included

LE FALAFOLIE (VEGAN)

- ✔ ASSORTED GRILLED VEGETABLES
- ✔ POPPY SEED SUBMARINE SANDWICH WITH FALAFELS, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, VEGAN RAITA, TAHINI SAUCE
- ✔ FENNEL SALAD, ORANGE SUPREMES, CILANTRO, SESAME OIL
- ✔ COCONUT ROCHER

LE MER NATURE (FISH)

- ✔ SALMON AND BEETROOT GRAVLAX, CRACKERS
- ✔ PAGNOTTA BREAD, TUNA RILLETES, LEMON ZEST, CHIVES AND DILL, OLIVE TAPENADE, RADISHES, LETTUCE
- ✔ FENNEL SALAD, ORANGE SUPREMES, CILANTRO, SESAME OIL
- ✔ MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE

LE THALI (CHICKEN)

- ✔ CHEDDAR CHEESE, GRAPES
- ✔ PRETZEL, TANDOORI CHICKEN, FRESH HERB SALAD, CUMIN YOGURT
- ✔ BEET SALAD, TARRAGON, GOAT CHEESE
- ✔ COOKIES

L'ARGENTINA (BEEF)

- ✔ CRUDITÉS BOUQUET, HOMEMADE DIP
- ✔ WRAP, SMOKED PAPRIKA BEEF STRIPS, CHIMICHURRI SAUCE, MANCHEGO, LETTUCE
- ✔ BEET SALAD, TARRAGON, GOAT CHEESE
- ✔ CHEESECAKE OF THE MOMENT

CHANGE YOUR SANDWICH FOR A COLD PROTEIN **ON PAGE 15**

ADD A BEVERAGE FOR AN ADDITIONAL FEE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE

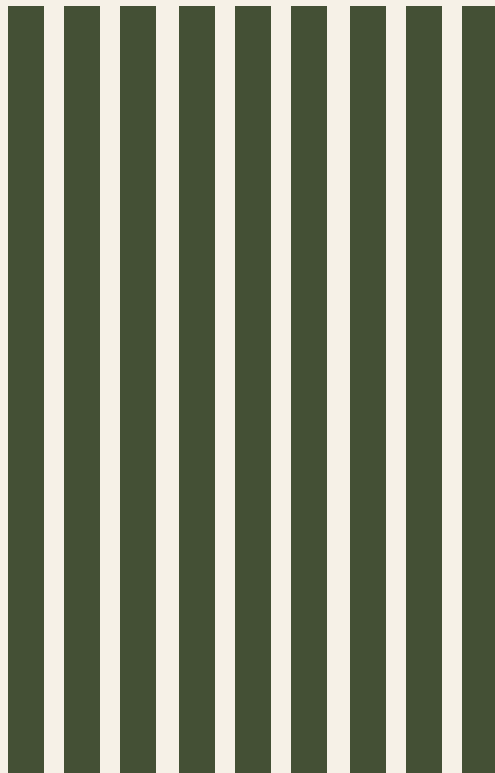


LUNCHBOXES MODIFICATIONS

CHANGE YOUR SANDWICH WITH A COLD PROTEIN

EXTRA 3.50\$

- 👉 SESAME-BREADED BULGOGI TOFU, GOCHUJANG EMULSION AND SESAME OIL
- 👉 FALAFELS, TAHINI DIP
- 👉 GRILLED SALMON, LEMON ZEST, GREEK YOGURT WITH DILL
- 👉 COD CROQUETTES, TARTAR SAUCE
- 👉 GRILLED ZA'ATAR CHICKEN BREAST, LABNEH AND FRESH MINT
- 👉 SMOKED PAPRIKA GRILLED BEEF HANGER STEAK, CHIMICHURRI SAUCE



DELUXE LUNCHBOXES

BOXES AT **24\$** AVAILABLE **ALL THE TIME**

Minimum of 8 guests – 8 identical selections – cutlery included

LE LISBONNE - 35\$

- 🍴 COD CROQUETTES, TARTAR SAUCE
- 🍴 ASSORTED FINE COLD CUTS, GRILLED VEGETABLES AND PICKLES
- 🍴 MANCHEGO CHEESE AND GRAPES, DELUXE CRACKERS
- 🍴 SMOKED PAPRIKA GRILLED BEEF HANGER STEAK, CHIMICHURRI SAUCE
- 🍴 MESCLUN, CRUNCHY VEGETABLES, OLD-FASHIONED MUSTARD AND MAPLE SYRUP VINAIGRETTE
- 🍴 ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES

D'ICI OU D'AILLEURS - 37\$

- 🍴 MIMOSA EGG
- 🍴 CHICKPEA PANISSE, ARTICHOKE MOUSSELINE, SUN-DRIED TOMATOES, BEET CHIPS
- 🍴 DUCK RILLETTES AND PICKLES
- 🍴 LOCAL FINE CHEESE SELECTION AND GRAPES, DELUXE CRACKERS
HERB-SEARED TUNA
- 🍴 MEDITERRANEAN SALAD: CUCUMBER, CHERRY TOMATOES, OLIVES, FETA
- 🍴 CHEESECAKE OF THE MOMENT

LE CARI - 34\$ (VEGAN)

- 🍴 ZUCCHINI BHAJI, CUMIN CHUTNEY
- 🍴 CRUDITÉS BOUQUET AND HUMMUS
- 🍴 CRISPY CURRY CHICKPEAS
- 🍴 TANDOORI TOFU, VEGAN RAITA AND NAAN BREAD
- 🍴 MESCLUN, CRUNCHY VEGETABLES, OLD-FASHIONED MUSTARD AND MAPLE SYRUP VINAIGRETTE
- 🍴 LEMON, POPPY SEED AND CRANBERRY BLONDIE

FOR ANY MODIFICATION, A FEE OF 2\$ WILL APPLY PER CHANGE



COLD BUFFET

minimum of 8 guests – 4 identical selections – cutlery included

BUILD YOUR MENU*

24\$

1 APPETIZER CHOICE 1 SALAD CHOICE
1 SANDWICH CHOICE 1 DESSERT CHOICE

*4 IDENTICAL SELECTIONS

APPETIZER CHOICE

- ❖ CRUDITÉS AND HOMEMADE DIP (OR HUMMUS)
- ❖ ASSORTED GRILLED VEGETABLES
- ❖ CHEESE AND GRAPES (OKA, BRIE OR CHEDDAR)
- ❖ VEGETARIAN PIZZA
- ❖ FALAFELS, TAHINI DIPS
- ❖ HOMEMADE BEETROOT SALMON GRAVLAX WITH DILL, LEMON AND DELUXE CRACKERS

ADD A BEVERAGE FOR AN ADDITIONAL FEE
ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY À LA CARTE



COLD BUFFET

Minimum of 8 guests – 4 identical selections – cutlery included

SANDWICH CHOICE

AVAILABLE **ALL THE TIME**

- ✦ POPPY SEED SUBMARINE SANDWICH WITH SESAME-CRUSTED BULGOGI TOFU, CRUNCHY MARINATED VEGETABLES, VEGAN AIOLI, CILANTRO
- ✦ ZA'ATAR CHICKEN WRAP, LABNEH, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, TAHINI SAUCE
- ✦ PAGNOTTA BREAD, MONTREAL-STYLE STEAK SPICE ROAST BEEF, SWISS CHEESE, MUSHROOMS, TRUFFLE MAYO, LETTUCE
- ✦ BAGUETTE, WHITE HAM, EMMENTAL, PICKLES, TOMATOES, DIJONNAISE, LETTUCE

AVAILABLE FROM **MARCH 9TH TO MARCH 22ND**

- ✦ FOCACCIA, GRILLED VEGETABLES, MUFFULETTA, PESTO, FRESH MOZZARELLA, ARUGULA
- ✦ POPPY SEED SUBMARINE SANDWICH WITH SMOKED SALMON, LEMON AND DILL, CREAM CHEESE WITH CAPERS AND FRESH HERBS, FENNEL, LETTUCE
- ✦ PRETZEL, SMOKED TURKEY, CREAMED SPINACH, OLD-FASHIONED MUSTARD
- ✦ BAGUETTE, DUCK RILLETTES, CARAMELIZED ONIONS, DIJON MUSTARD, LETTUCE

AVAILABLE FROM **MARCH 23RD TO APRIL 5TH**

- ✦ CHIPOTLE TOFU WRAP, SWEET POTATOES, TOMATOES, RED CABBAGE AND CILANTRO SLAW, CUMIN VEGAN MAYO
- ✦ PAGNOTTA BREAD, PIRI PIRI CHICKEN, MANCHEGO CHEESE, TOMATOES, ARUGULA, AIOLI
- ✦ BAGUETTE, SLOUVAKI-STYLE GRILLED SALMON, OLIVE TAPENADE, ROASTED PEPPERS, FETA AND OREGANO CREAM, LETTUCE
- ✦ FOCACCIA, FINE COLD CUTS, FRESH MOZZARELLA, MUFFULETTA, PESTO, ARUGULA



COLD BUFFET

Minimum of 8 guests – 4 identical selections – cutlery included

SANDWICH CHOICE

AVAILABLE FROM **APRIL 6TH TO APRIL 19TH**

- ❖ BAGUETTE, OMELETTE, GOAT CHEESE, CARAMELIZED ONIONS, TRUFFLE MAYO, ARUGULA, TOMATOES
- ❖ WRAP, BREADED COD, TARTAR SAUCE, FENNEL AND PARSLEY SLAW, LETTUCE
- ❖ PAGNOTTA BREAD, SLOUVAKI-STYLE CHICKEN, OLIVE TAPENADE, ROASTED PEPPERS, FETA AND OREGANO CREAM, LETTUCE
- ❖ POPPY SEED SUBMARINE SANDWICH WITH GLAZED BEEF AND SESAME, CRUNCHY MARINATED VEGETABLES

AVAILABLE FROM **APRIL 20TH TO MAY 3RD**

- ❖ POPPY SEED SUBMARINE SANDWICH WITH FALAFELS, TOMATOES, PICKLED TURNIPS, TABBOULEH-STYLE FRESH HERB SALAD, VEGAN RAITA AND TAHINI SAUCE
- ❖ PAGNOTTA BREAD, TUNA RILLETES WITH LEMON ZEST, CHIVES AND DILL, OLIVE TAPENADE, RADISHES, LETTUCE
- ❖ PRETZEL, TANDOORI CHICKEN, FRESH HERB SALAD, CUMIN VEGAN MAYO
- ❖ WRAP, SMOKED PAPRIKA BEEF STRIPS, CHIMICHURRI SAUCE, MANCHEGO CHEESE, LETTUCE

REPLACE YOUR SANDWICH WITH A COLD PROTEIN

3.50\$ EXTRA FEE

- ❖ SESAME-BREADED BULGOGI TOFU, GOCHUJANG EMULSION AND SESAME OIL
- ❖ FALAFELS, TAHINI DIP
- ❖ GRILLED SALMON, LEMON ZEST, GREEK YOGURT WITH DILL
- ❖ COD CROQUETTES, TARTAR SAUCE
- ❖ GRILLED ZA'ATAR CHICKEN BREAST, LABNEH AND FRESH MINT
- ❖ SMOKED PAPRIKA GRILLED BEEF HANGER STEAK, CHIMICHURRI SAUCE



COLD BUFFET

Minimum of 8 guests – 4 identical selections – cutlery included

SALAD CHOICE

AVAILABLE **ALL THE TIME**

- ✦ MEDITERRANEAN SALAD: CUCUMBER, CHERRY TOMATOES, OLIVES, FETA
- ✦ MESCLUN, CRUNCHY VEGETABLES, MAPLE SYRUP AND MUSTARD VINAIGRETTE
- ✦ RICE VERMICELLI, CUCUMBER, CARROTS, RED CABBAGE, GREEN ONIONS, CILANTRO, SOY VINAIGRETTE, GOCHUJANG AND SESAME OIL
- ✦ SALAD, CAESAR VINAIGRETTE, CROUTONS, BACON (ON THE SIDE)

AVAILABLE FROM **march 9th to march 22nd**

- ✦ GABRIELLE POTATO SALAD WITH HARD-BOILED EGGS, PICKLES, BACON (ON THE SIDE), DILL VINAIGRETTE
- ✦ CHERRY TOMATO SALAD, MOZZARELLA PEARLS, FRESH BASIL, BALSAMIC VINAIGRETTE

AVAILABLE FROM **march 23rd to april 5th**

- ✦ ORZO, PESTO, GRILLED VEGETABLES, TOMATOES
- ✦ CARROT AND ZUCCHINI RIBBONS, SAVORY BUCKWHEAT GRANOLA, SUNFLOWER AND PUMPKIN SEEDS, HONEY, ORANGE VINAIGRETTE

AVAILABLE FROM **april 6th to april 19th**

- ✦ SWEET POTATO SALAD, TOMATOES, SPINACH, INNU SPICES
- ✦ KALE AND RED CABBAGE SLAW, PUMPKIN SEEDS, TAHINI VINAIGRETTE

AVAILABLE FROM **april 20th to may 3rd**

- ✦ FENNEL SALAD, ORANGE SUPREMES, CILANTRO, SESAME OIL
- ✦ BEET SALAD, TARRAGON, GOAT CHEESE



COLD BUFFET

Minimum of 8 guests – 4 identical selections – cutlery included

DESSERT CHOICE

- ☞ COCONUT ROCHER (VEGAN, GLUTEN FREE)
- ☞ ALMOND TARTLET, PEAR POACHED IN RED WINE AND SPICES
- ☞ CHEESECAKE OF THE MOMENT
- ☞ COOKIES
- ☞ DARK CHOCOLATE COVERED FRUITS (VEGAN, GLUTEN FREE)
- ☞ MARSHMALLOW, DARK CHOCOLATE, BUCKWHEAT NOUGATINE
- ☞ LEMON, POPPY SEED AND CRANBERRY BLONDIE (VEGAN, GLUTEN FREE)
- ☞ PASSION FRUIT PAVLOVA (GLUTEN FREE)

ADD A BEVERAGE FOR AN ADDITIONAL FEE
ALL THESE ITEMS ARE AVAILABLE INDIVIDUALLY À LA CARTE



WINE MENU

SPARKLING WINES

PROSECCO ZONIN, ITALY - 29\$
NICOLAS FEUILLATE, CHAMPAGNE - 85\$

WHITE WINE

PAUL MAS - GRENACHE BLANC, FRANCE - 27\$
LAUDUN - ASSEMBLAGE, FRANCE - 30\$
CA'BOLANI - PINOT GRIGIO, ITALY - 30\$

RED WINE

PAUL MAS - CABERNET DE CABERNET, FRANCE - 27\$
ROCCA DI MONTMASSI LE FOCAIE - SANGIOVESE, ITALY - 28\$
CHÂTEAU CAROLLE - ASSEMBLAGE, FRANCE - 32\$

BEER

LOCAL OR IMPORTED - 8\$
MICROBRASSERIE - 10\$

COCKTAIL

HOMEMADE- 8\$
CANNED COCKTAIL - 6\$

ALCOHOL FREE

HOMEMADE MOCKTAILS- 4\$
BEER - 6\$
MOÛT DE POMME MICHEL JODOIN, QUÉBEC - 12\$
CANNED MOCKTAIL - 6\$



OTHER SERVICES

DELIVERY

MONDAY TO SUNDAY
BETWEEN 7 AM AND 5 PM
(MONTRÉAL and GREATER MONTREAL)

Additional fees may apply for deliveries
outside Montréal and/or outside our
regular hours.

ALCOHOL PERMIT

WE HOLD THE REQUIRED LIQUOR
LICENSE TO PROVIDE BAR SERVICE
FOR EVENTS.

Please contact your advisor for more
details.

STAFF

HEAD WAITER
SERVERS – BARTENDER
CHEF
COOKS

Minimum 4-hour shift per work period.
Travel or mileage fees may apply
depending on your event location.

VENUES

Contact our team to receive our
suggestions.

RENTALS

We can provide all necessary equipment
and decorations for your event.