



**BANQUET
2026**

Julien-Leblanc

TRAITEUR



Cold appetizers

Small greens & grilled artichoke

Artichoke tapenade, celery ribbons, mustard vinaigrette, extra virgin olive oil

Root vegetable carpaccio

Shallot jam, capers, roasted walnuts, walnut oil, rocket sprouts

Gaspacho & Parmesan

Chilled tomato, cucumber and pepper soup, olive oil, parmesan crumble

Asparagus two ways

Crispy asparagus, asparagus gel, pecorino shavings, truffle oil sabayon

Burratini with squash

Duo of sous-vide cooked squash, squash roll, pumpkin seed oil, fleur de sel

Salmon tartare with grapefruit

Grapefruit supremes, capers, green onions, grapefruit vinaigrette, bread crisp

Salmon gravlax

Lemon yogurt with mujol caviar, green apple and beetroot salad, beetroot chips

Tataki de thon Yellowfin & caponata

Tangy salpicon of peppers, eggplant, onions, grapes and pine nuts, green bean salad

Beef tartare with wild blueberries

Fresh and dried blueberries, shallots, capers, mustard, camelina oil, bread crisp

Forest deer carpaccio

Pickled honey mushrooms, shallot jam, homemade mayonnaise with garlic flower, porcini mushroom fleur de sel

Duck duo, sherry reduction

Foie gras torchon, thin slices of smoked duck breast, young shoots



Hot appetizers

Cream of bell pepper soup

Red and yellow pepper soup, pepper stew, basil sprouts

Creamy green risotto

Peas, asparagus, leeks, basil, lemon zest

Endive & Raclette

Braised endive in white wine, melted raclette cheese, walnut and pink peppercorn crumble

Truffle-infused baked egg

Baked egg, crème fraîche, truffle oil, bacon and Comté cheese

Mushroom parfait

Mushroom flan with aged cheddar cheese, country bread toast, sautéed mushrooms with garlic flower

Cod fritters

Ravigote sauce with Minashkuat vinegar from LaVilla, celeriac remoulade

Mini Quebec bouillabaisse

Scallops from the Magdalen Islands, trout, mussels, fondant potatoes, creamy saffron broth

Octopus / corn / chorizo

Pan-fried octopus, creamed corn with pastis, chorizo jam, Espelette pepper popcorn

Beef tataki with balsam fir

Small greens, creamy mushroom soup, marinated mushrooms, crunchy radishes

Braised lamb medallions

Fresh pasta stuffed with lamb, veal stock with sage and tomatoes, parmesan cheese, basil

Duck breast, honeycomb

Slice of pan-seared duck breast, honey vinaigrette, honeycomb, pollen



Main dishes

Fish

Grilled salmon fillet, virgin sauce

Dill beurre blanc, squash purée, sautéed baby vegetables

Pan-fried Quebec trout fillet

Dill beurre blanc, squash purée, sautéed baby vegetables

Atlantic halibut medallion

Grilled asparagus, hollandaise sauce with mujol caviar

Icelandic cod steak

Melting potatoes, cooked sous-vide, grilled asparagus, butter/miso/lemon emulsion

Poultry

Chicken breast stuffed with goat cheese and asparagus

Rich chicken jus, meltingly tender roasted leek, parmesan oregano

Duck leg confit

Warm salad of baby gem lettuce and endives, with a vinaigrette made with duck fat, maple syrup and sherry

Pan-fried half duck breast

Blackcurrant sauce, turnip and potato purée, honey-glazed carrots



Main dishes

Red meat

Quebec pork loin in gravy

Mushroom salpicon with garlic flower, Minashkuat vinegar gastrique

Quebec veal shoulder stuffed with morels

Roasted Gabrielle potatoes, veal jus with mushrooms and marjoram

Beef cheek braised in brown beer

Salted herbs from the lower river, gremolata with roasted pumpkin seeds

Pan-fried beef tenderloin

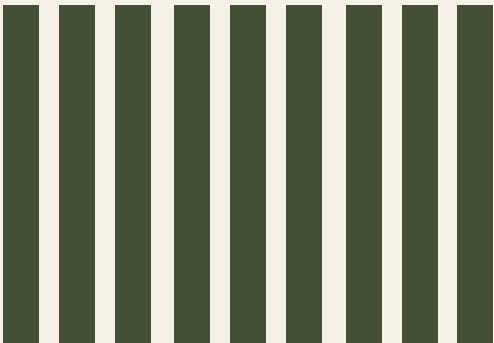
Pepper sauce, mashed potatoes with confit garlic

Braised lamb shank in red wine, creamy polenta with Mamirolle cheese, roasted rapini

Rack of lamb roasted in its own juices, herb and goat cheese crust, creamy polenta with Mamirolle cheese,
honey-glazed carrots



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Desserts

Dark chocolate fondant

Strawberry coulis, fresh strawberries (Vegan, gluten-free)

Passion Fruit Pavlova

Crispy meringue, passion fruit cream, whipped cream

Sweet clover crème brûlée

Hazelnut praline tuile, rhubarb cream

Chocolate/buckwheat/caramel

Crispy toasted buckwheat, milk chocolate ganache, caramel, dark chocolate

Genoese cake with citrus and sea buckthorn

Genoise cake, orange and sea buckthorn jelly, lemon cream, meringues

Mascarpone mousse with sweet clover and strawberries

Joconde sponge cake, white chocolate ganache, candied strawberries

Paris-Brest, maple, hazelnuts, haskap berries

Crispy choux pastry, haskap berry mousseline cream, caramelized hazelnuts



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