



La Tablée des Chefs

SPRING MENU

STARTERS

Radish flambé with miso, crispy silky tofu, anchovy vinaigrette, coriander
or

Nordic shrimps, poached celery with verjuice, cucumber, smoked eggs,
bbq spice mayonnaise, shrimp chips

DISHES

Spice-crusted veal tataki, lentil croquette, grilled romaine,
sunflower pesto with garlic flower, capers

\$85 for a three-course menu, add \$5 for a four-course menu (two starters)

or

Open lasagna, leek sauce, corn and buttermilk, scallops, oyster and arugula salad,
lemon and parsley vinaigrette

\$95 for a three-course menu, add \$5 for a four-course menu (two starters)

DESSERT

Panna cotta with rye bread, creamy Jivara chocolate, cranberries,
caramel and sesame croutons, chocolate tile



SOCIALLY CONSCIOUS ACTIVITY

LONGUEUIL |

Siège social

930, boulevard Curé-Poirier Est
Longueuil (Québec) J4J 4X1

MONTREAL |

Marché Jean-Talon

Salle Mandoline (Mezzanine)
7070, avenue Henri-Julien
Montréal (Québec) H2S 3S3

QUÉBEC | nouveau

Grand Marché de Québec

250-M Boulevard Wilfrid-Hamel
Québec, QC G1L 5A7

TABLEEDESCHEFS.ORG