



La Table des Chefs

Menu 2021 edition

Like at the restaurant!

MONDAY

We explore France with Julia Child

« Bon appétit! »



Discover

Vegetarian cuisine, a colourful universe!

Cook and enjoy

- Eggs stuffed with fine herbs - Lentil soup, smoked curry yogurt and salted granola with spices
- Pissaladière with olives - Cucumber salad with mint, sunflower seeds with a lime and buttermilk vinaigrette
- Chocolate soufflé, strawberry coulis

TUESDAY

Travel to Italy with Gualtiero Marchesi

« Cooking is in itself a science it's the chef's job to turn it into an art. »

Discover

Foods from Quebec, a fascinating journey!

Cook and enjoy

- Giant squash and ricotta ravioli, rosemary flavored olive oil - Creamy beet risotto, with a parmesan and spinach sauce - Oat milk frozen yogurt with honey and blueberries
- Cranberry panettone - Eggplant dip with tomato and parmesan



WEDNESDAY

Jehane Benoît and his revolutionary Canadian cuisine

« Long live the Salad Bar! »



Discover

2021 food trends!

Cook and enjoy

- Grilled chickpeas as a garnish and snack - Crispy macaroni salad with broccoli and cheese, tarragon vinaigrette - Potato salad with beef - Green salad, poached egg and herb vinaigrette - Strawberry chiffon pie - In the afternoon: We cook to give back to the community!

THURSDAY

Family spirit and a friendly cuisine, with Ferran Adria in Spain

« A chef should be a better taster than a cook. »

Discover

How to spice up your dishes with different chillies.

Cook and enjoy

Homemade botifarra sausages with espelette pepper - Salty and sweet milk bun
- Gazpacho and summer corn salsa - Tortilla with chips and marinated peppers
- Green beans with smoked paprika whipped cream - Catalan rhubarb cream

FRIDAY

Discover the Nordic countries with Magnus Nilsson

« Offer a cuisine that resembles us and brings people together. »

Discover

We're having fun with food decorations: culinary creations as delicious as they are pretty

Cook and enjoy

Magnus Nilsson's favorite salad - Finnish salmon puff pastry with fennel seeds and dill - Grated carrots and citronette - Raspberry ginger jam swiss roll, white chocolate coulis
- Crispy waffles and finnish fudge - Sandwich bread

In the afternoon

It's festive!

We cook using ingredients from a surprise basket and we prepare a family brunch for the weekend.
It's a good start to the day and you'll wow your family!

LONGUEUIL |

Head office

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

MONTREAL |

Jean-Talon Market

Salle Mandoline

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

QUEBEC |

Grand Marché de Québec

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

