

IMPASTO

FOCACCIA - 3 -
huile d'olive

OLIVE MARINATE - 5 -
olives marinées

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QC MOZZARELLA DI BUFALA - 19 -
champignons pleurottes blanc de gris, épinards, oignons verts,
grains de blé, fleurs de zucchini

POLPO - 19 -
pieuvre, yogourt de lait de bufflone QC fumé, pancetta, pois verts

ZUCCHINA PATISSONE - 12 -
pâtissons, jerky de porc, pecorino romano

GAZPACHO - 13 -
melon d'eau, tomate, concombre, croutons anchois blancs & olives

BATTUTO - 16 -
tartare d'agneau QC, pesto trapanese, amandes

ANTIPASTO MISTO PER DUE - 36 -
charcuteries maison, fromages, condiments maison, pour 2

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GNOCCHI RICOTTA - 22 -
sauce tomate & basilic, parmigiano reggiano

CAMPANELLE - 24 -
pois chiches, sauce tomate, fenouil, pecorino romano

SCARPINOCC - 25 -
fromage taleggio, ricotta, parmigiano reggiano, balsamique âgé 12 ans,
grains de blé

BIGOLI- 27 -
esturgeon fumé, anchois, oignons, persil

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PESCE - 28 -
doré, lardo, pâtissons & endives, pesto de roquette

PORCHETTA DEL NONNO (ferme St-Canut)- 34 -
porcelet Gaspior, rapini, poire

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MENU DÉGUSTATION POUR LA TABLE
4 services à partager
- 65 \ pers. -

accords vins
- 35 \ pers. -

IMPASTO

FOCACCIA - 3 -
olive oil

OLIVE MARINATE - 5 -
marinated olives

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QC MOZZARELLA DI BUFALA - 19 -
blanc de gris oyster mushrooms, spinach, spring onions, wheat grains,
zucchini flowers

POLPO - 19 -
octopus, QC smoked buffalo milk yogurt, pancetta, green peas

ZUCCHINA PATISSONE - 12 -
pattypan squash, pork jerky, pecorino romano

GAZPACHO - 13 -
watermelon, tomato, cucumber, white anchovies & olives crackers

BATTUTO - 16 -
QC lamb tartar, pesto trapanese, almonds

ANTIPASTO MISTO PER DUE - 36 -
homemade charcuteries, cheeses, homemade preserves, for 2

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RICOTTA GNOCCHI - 22 -
tomato & basil sauce, parmigiano reggiano

CAMPANELLE - 24 -
chick peas, tomato sauce, fennel, pecorino romano

SCARPINOCC - 25 -
taleggio cheese, ricotta, parmigiano reggiano, aged balsamic 12 yr,
wheat grains

BIGOLI - 27 -
smoked sturgeon, anchovies, onions, parsley

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PESCE - 28 -
walleye, lardo, pattypan squash & endives, arugula pesto

PORCHETTA DEL NONNO (St-Canut Farm)- 34 -
Gaspur suckling pig, rapini, pear

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TASTING MENU FOR THE TABLE
4 courses to share
- 65 \ pers. -

wine pairing
- 35 \ pers. -