



RESTAURANT

la Quintessence

MEAL PLAN

APPETIZERS

Red wine and yellow French onion soup,
Swiss cheese and Cheddar from Île-aux-Grues

Caesar salad, pork belly bacon from Gaspor farm,
capers & garlic flower croutons

Beef tartare with sun-dried tomatoes and parmesan

Smoked trout, fresh apple, beets purée & honey

Terrine of foie gras, gingerbread
smoked duck breast & red wine pear
Extra 8

Fresh oysters (6)
Extra 4

Rockefeller oysters (6)
Extra 9

Taxes are extra



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MEAL PLAN

MAIN DISHES

Mushrooms risotto, truffle and parmesan

Stripped bass, blue potatoes, lobster cream sauce

**Braised lamb shank, roots vegetables,
shallots and red wine sauce**

**Scallops, creamy black rice with herbs,
mullet eggs and beurre blanc**

**Angus beef filet, Dauphine potatoes,
carrots and port wine sauce**

SIDE DISHES

Sautéed mushrooms	12
Vegetables	10
Shrimp 6/8	8
Scallop U/10	10
Caviar 'Impérial'	60
Pan seared foie gras	15

Taxes are extra