

Le Beaux-Arts

TRAITEUR

Cocktail Hors D'oeuvres

Meat

Cold

Pork filet mignon lollipop with tandoori spices and garlic flower mayonnaise 2.50

Beef tartar with raspberry mustard, foam of badiane and fennel shoots 2.75

Cone of lamb confit with smoked paprika and cumin, thyme cream
And Jerusalem artichoke chips 3.00

Bison Carpaccio *à la Rossini* with Truffle Oil and Labrador Tea Emulsion 3.95

Hot

Mini burger of boar and cheese melted oka, snow peas, roasted peppers
and cayenne pepper mayonnaise 3.00

Lamb chop with panko and Québec salted herbs 3.50

Mini burger of grilled filet mignon, pan-fried mushrooms
and caramelized onions 3.50

Poultry

Cold

Mini goose tacos with thyme, horseradish mayonnaise, multicolored peppers julienne
and coriander shoots 2.85

Toast of smoked duck breast with black tea and coriander seeds,
Black cherry jam 2.95

Foie gras lollipop, crunchy of pure black chocolate and silver dust 3.00

Creamy Foie Gras with Ice Cider and Grilled Hazelnuts 2.70

Hot

Mini burger of poached guinea fowl and pan-fried *foie gras*, Jerusalem artichoke crisp,
Mayonnaise with cranberry 3.70

Fish

Cold

Spoon of roasted snapper with <i>rouille</i> sauce, guacamole, topped with puffed rice	2.75
Scalloped ceviche with olive oil and zesty lime	2.75
Cuttlefish ink Black cone with garnished with salmon tartare, Tobiko eggs, And Granny Smith apples	2.75
Black cone garnished with a trout tartar with raspberry and chopped chives, Surmounted by a silver leaf	3.00
Yuzu mackerel ceviche with anise foam and fennel chiffonade	3.00
Snow crab spoon, pastis leaf and dill foam	3.25
Pine smoked scallop clamp, coated with fillet carrot slices And crunchy Wasabi peas	3.25
Oysters and garnishes (In season only)	3.50
Yuzu salmon tartar cone with ginger cream	2.70

Vegetarian

Cold

Bruschetta of cherry tomatoes with Japan black garlic on toast	1.75
Compressed Watermelon, acidulated guacamole and lavender foam	2.00
Wafer cornet, goat mousse and coriander	2.50
Gaspacho of tomatoes 007, touch of Martini and mini skewer of stuffed olives	2.75
Snow Goat cheese Half-Sphere with Green Grapes And coated with a powder of pistachios	2.75
"Bleu d'Elisabeth" and snow goat cheese balls, hazelnut powder And black cherry gel pipette	3.00
Goat cheese macaron with black olives	2.70

Vegetarian

Hot

Brie and Oka grilled cheese on pan fried mushrooms (Oyster mushrooms and Porto Bello)	2.80
Arancini with lemon, arugula ganish	2.70

Sweets

Assortment of fine chocolates from our <i>maître chocolatier</i> (order by the dozen)	2.00
Multiple flavors and colors macarons from Christophe Morel	2.25
Salt Peanut Caramel Tartlet with Black Chocolate Ganache	2.25
Coconut Panna Cotta, raspberry jelly and dried pineapples chunks	2.50
Crème brûlée à l'érable and crunchy chocolate	2.50
Candied Pineapple cone with Madagascar vanilla and citrus fruits (Lemon or raspberry cone " La Rose Noire ")	2.50

Minimum order of 3 dozens per variety
Subject to availability