

DISCOVERY BISTRO MENU

A multi-course dining menu, tailored to your appetite.
Select from a refined variety of dishes and create your own experience.

Refreshing salad | 15.

Strawberries, cucumbers, grilled halloumi cheese, roasted pecans, creamy avocado dressing

Tempura cauliflower | 15.

Coated with honey-caramelized hascap berries, pineapple and red pepper chutney

Salmon tartare, trout shavings (3.5 oz) | 21.

Vegetable salsa, camelina oil, young shoots (served with croutons)

Beef tartare with foie gras and smoked duck (3.5 oz) | 23.

Mustard mayonnaise (served with croutons)

Calf sweetbread | 28.

Brown butter, vanilla-caramelized apple-pear, white chocolate sauce

Duck rillettes | 19.

Onion and cranberry marmalade, fig and honey croutons

Bowl of fries | 8. – With parmesan and black garlic | 12.

Pepper mayo

Beet gravlax salmon | 19.

Beetroot mousseline with vanilla, Chioggia beet, lemon confit, baby greens, yuzu vinaigrette

Marinated beef tataki | 23.

Fried capers, onions, truffle oil, baby greens, spicy mayonnaise

Seafood dish | 23.

Mango, cucumber, avocado and lemon yogurt

Burratini | 24.

Candied tomatoes with ginger, zucchini, tapenade

Mushroom panzerotti | 32.

Organic black garlic pan-fried mushrooms, foie gras, cream veal sauce

Homemade brioche bread | 5.

Flavored butter

Grilled beef sirloin | 24.

Cooked medium/rare

Yukon Golf mashed potatoes, sautéed vegetables, five-peppercorn and Cognac sauce



DESSERTS



Guayaquil caramel dessert | 16.

Guayaquil chocolate mousse, fleur de sel caramel, soft chocolate biscuit

Rum savarin with seasonal fruits | 16.

Rum-soaked savarins, seasonal fruit compote, vanilla whipped cream

Fresh fruit platter | 14.

Fresh cut fruits



BARISTA



Coffee, tea (Earl Grey | Red Rose | Green tea) | 4.

UrbaniThé herbal tea | 4.

No Stress

Lemon balm, mint, ginger, lemon, calendula petals

“L’Élixir bleu”

Blueberry, currant, apple, rosehip, hibiscus, orange peel, butterfly pea flowers, cornflower

“Érable gourmande”

Apple, rosehip, hibiscus, orange, apple, maple sugar, maple syrup, calendula petals

Latte | 7.

Cappuccino | 6.

Espresso | 5.

Double Espresso | 7.

Americano | 6.

Iced coffee | 8.

Flavored iced coffee (Vanilla | Hazelnut) | 9.

Brazilian (Brandy St-Rémy, Kahlua, Cointreau) | 14.

Spanish (Brandy St-Rémy, Kahlua) | 14.

Irish (Jameson, Irish Mist) | 14.