











Dietary restrictions menu



L'Huile d'Olive

Vegetarian, Vegan, Celiac, Lactose-free

FIRST COURSE











-    Falafel served with Marcus tomato sauce
-   Fried spring rolls with vegetables, served with sweet chili sauce
-    Salad topped with sunflower seeds and pumpkin, homemade shallot vinaigrette
-   Add grilled Halloumi cheese

SECOND COURSE










Potage du moment

-    Small salad, homemade shallot vinaigrette

MAIN COURSE

-    Chana Masala on jasmine rice and vegetables garnished with fresh lime
-   Vegetable stir-fry and soba noodles with Asian peanut sauce
-    Available with rice vermicelli
-   Vegan lasagna au gratin (Lasagna, spinach and caramelized onions, seasoned creamy tofu, vegetable ratatouille, Marcus tomato sauce, fauxmage)

DESSERTS

-    Warm berry crumble casserole
-    Chocolate delight with coulis
-    Sorbet Coupelle with fruits



Végétalien



Sans produits laitiers



Sans Gluten

\$79 per person plus tax and service charge | All items are also available à la carte