CHEZ LEON

First course

Smoked trout on lime yogurt, fried capers and corn kernels

Blinis with quail eggs, ricotta and tobiko

Zucchini flan and viande des Grisons

Artichoke, squid and nordic shrimp salad

Fresh toasted bread and whipped basil butter

Second course

Green pea velouté, fresh cheese and prosciutto chips

Barley salad with squash, arugula, chia and pumpkin seeds

Roasted beets, pressed melon and crumbled feta cheese

Third course

Braised veal cheek with Québec apples

Roasted potatoes au gratin with Swiss Gruyère and diced bacon

Roasted root vegetables with honey

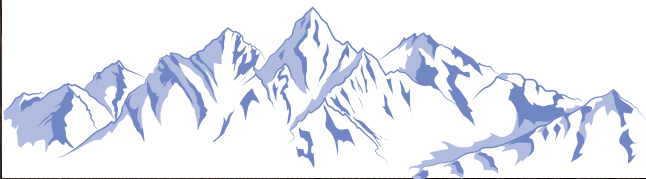
Decadent desserts

Almond roulette cake

Holiday treats

Pudding chômeur

Coloured meringues and sponge toffee!

Agnus Dei

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