

# m é l i s s e

The formula that is proposed to the group is this one; 4 course menu to share where all the dishes are placed in the center of the tables with serving utensils. It is a very convivial meal at \$55 per person.

*(before taxes and 20% service for groups)*

## SERVICE 1

### **Homemade toasted flatbread**

*hummus or baba ganoush*

### **Oyster mushrooms**

*lime and caper vinaigrette  
marinated turnips, pine nuts*

### **Beef tartar**

*dukkah, almonds, flatbread croutons*

---

## SERVICE 2

### **Crispy falafel**

*herb mayonnaise*

### **Green bean salad**

*arugula, cashews, feta cheese, black olives  
lemon and oregano vinaigrette*

### **Endive salad**

*radicchio, green grapes, herb vinaigrette  
pumpkin seeds and sunflower seeds*

### **Qc Mozzarella**

*topping of the moment*

### **Chicken skewers**

*homemade tzatziki*

---

## SERVICE 3

### **Grilled Arctic char**

*lentils, grilled vegetables and chermoula*

### **Fresh pasta**

*handmade pasta, garnish of the day*

---

## SERVICE 4

### **Desserts of the day**