TEACHING-RESTAURANT LES JARDINS

NEWSLETTER

https://lesjardins.collegelacite.ca/



SUNDAY, MARCH 24TH 2024

Teaching-restaurant Les Jardins

Let yourself be seduced by this week's menu, executed and served by students who are passionate about their program. Every week, they exceed our expectations and will continue to do so, thanks to our excellent teachers who encourage them to always surpass themselves.

Don't hesitate to reserve your place now to encourage the next generation.

We look forward to seeing you soon!

TAKEOUT MENUS

You can now order your takeaway meals and pick them up at the restaurant-school store on Thursday. Our takeaway meals are high quality and can be enjoyed in the comfort of your own home. This great alternative is in high demand, so don't delay in placing your order.

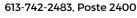
This week's menu is available below!

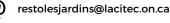
CONTACT US





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BOUTIQUE-ÉCOLE LES JARDINS DE LA CITÉ

TAKEOUT MENU MARCH 28TH 2024

ENTRÉE

Soup St-Germain

MAIN COURSE

Tortellini stuffed with cheese and tomato sauce

DESSERT

Chocolate ball with meringue

PRICES

\$36 Meal for 2 person





TEACHING-RESTAURANT LES JARDINS DE LA CITÉ

TABLE D'HÔTE MENU LUNCH

WEDNESDAY MARCH 27TH

THURSDAY 29TH IS SOLD OUT

STARTER

Fresh salmon tartare, croutons and pickled cucumbers

Or

Carrot and sweet potato soup with coconut milk



MAIN COURSE

rêpes stuffed with seafood, white wine sauce Or

Pork medallions with paprika, sautéed broccoli and rice pilaf with red peppers

DESSERT

Diplomat pudding and custard
Or

Dessert of the day

PRICES

2 services: 18,95\$ + tax 3 services: 21,95\$ + tax

Student: 25% discount on food



TEACHING-RESTAURANT LES JARDINS DE LA CITÉ

GASTRONOMIC MENU THURSDAY, MARCH 28TH 2024

SOLD OUT

STARTER

Niçoise-style salad, tuna tataki and aioli sauce or

Chicken liver parfait with Calvados and onion confit

FOLLOWED BY

Dubarry cream soup

MAIN COURSE

Roasted pork tenderloin, chasseur sauce and fondant potatoes

Or

Shrimp and scallop risotto with saffron

DESSERT

Crème brûlée with orange and Cointreau or

Dessert of the day

PRICE

\$55 + tax/person

