
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



 <https://lesjardins.collegelacite.ca/>
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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



LA CITÉ ●



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



LA CITÉ 

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

LA CITÉ 

