



EASTER MENU

Available April 2 to May 2, 2021

Please allow 24 hours for orders

For custom or last-minute orders, please call us

Taxes and service included

Mezze

Easter Plateau Sofia - sampler platter, made to share (or to enjoy alone with a big appetite!):

*Salad with fresh snow crab meat from Gaspésie with lemon butter and thyme, served over a bed of watercress

*marinated peppers with dill

*snejanka ("snow white salad" with strained yogurt without gelatin, pickles, dill, garlic, walnuts)

*lyuténitza (roasted red pepper spread with tomatoes and eggplant, Southeast Balkan recipe)

*kyopolou (eggplant spread)

*artisanal charcuterie (locally sourced, traditional Balkan method)

*assorted cheese imported from the Balkans

*organic Kalamata olives

*house-made crackers

34 -

Main dishes

Roasted portobello mushrooms filled with Bulgarian feta, Royal cherry tomatoes and basil, served with carrot écrasé and spring salad

19 per person

Lamb shoulder confit, simmered in its own juice (seaweed fed lamb from Gaspésie, antibiotic and GMO free), with a potato gratin with organic Kalamata olives and Balkan cheeses served with a spring salad

31 per person

Desserts

Easter Chocolate by Avanaa (made in Montreal from organic cocoa beans)

Chocolate bunnies lollipop 4 - (3.50 before taxes)

Chocolate bunnies with toffee (70% dark chocolate from the Norandino coop, Peru): 15 - (13 - before taxes)

Dark chocolate bunnies with 70% chocolate and coconut milk (vegan, lactose free): 15 - (13 - before taxes)

Le Bourbon - Madagascar vanilla mousse, creamy caramel with fleur de sel, over a soft, flourless 71% chocolate biscuit (by les Gourmandises de Marie-Antoinette)

Cake for four: 24/60 (21.40 before taxes)

Cake for six: 36 - (31.40 before taxes)

Le Trianon - 71% dark chocolate mousse, dark chocolate custard over a soft, flourless 71% chocolate biscuit (by Les Gourmandises de Marie-Antoinette)

Cake for four: 25 - (21.60 before taxes)

Cake for six: 37 - (32.45 before taxes)

Wine suggestions:

Domaine du Chapitre, Exsultate 2018 (muscat petits grains sélection massale and Roussanne, private import) 34 -

Chateau Majoureau Bordeaux Superior 2018 (merlot 80%, cabernet 15 % malbec 5%, private import) 32 -

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Bistro Sofia – 6701, avenue de Chateaubriand - 438 380 2551