



Gascogne



HOLIDAY MENU 2013-2014



HOLIDAY SCHEDULE

Monday	December 23	Normal hours
Tuesday	December 24	9:00 to 18:00
Wednesday	December 25	closed
Thursday	December 26	10:00 to 17:00
Monday	December 30	Normal hours
Tuesday	December 31	9:00 to 18:00
Wednesday	January 1	closed
Thursday	January 2	10:00 to 17:00

In order to ensure you better service, please place your orders:
For Christmas: before Thursday, December 19
For New Years: before Thursday, December 26

Ville St-Laurent

1950, Marcel Laurin blvd H4R 1J9
514.331.0550

Pointe-Claire

940, St-Jean blvd H9R 5N8
514.697.2622

Westmount

4825, Sherbrooke West H3Z 1G6
514.932.3511

Plateau Mont-Royal

237, Laurier av West H2T 2N9
514.490.0235

Marché 440 - Laval

3535, Autoroute 440 West H7P 5G9
450.781.3700

The number of portion per person is calculated for information purposes · The prizes are subject to change without advance notice. Some of these products are taxable.



Gascogne

**Our chefs have set up a choice, sumptuous menu
to help you celebrate the holiday season
and welcome in the New Year calmly and in peace.**

*This will enable you to spend more time with your
guests and to give them the attention they deserve.*

MENU
2013
2014

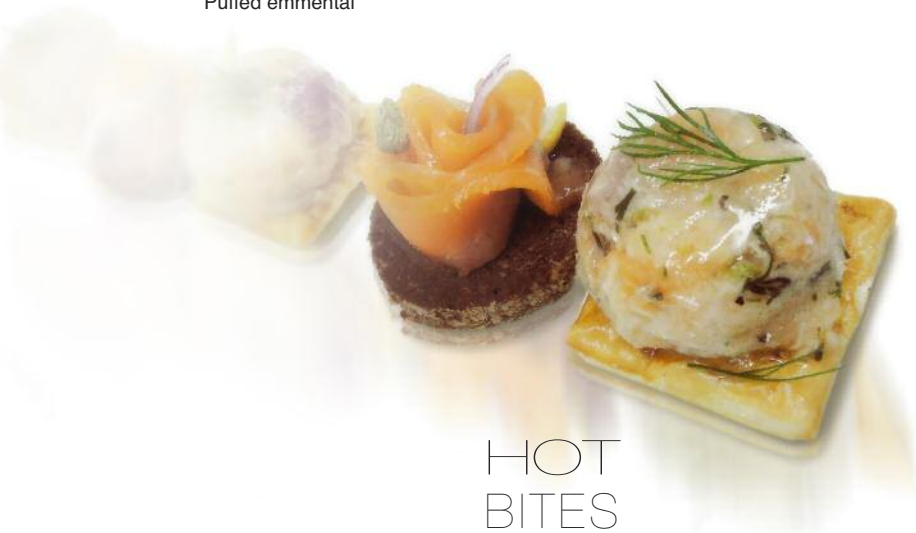
Order now

**ORDER DEADLINE: CHRISTMAS: DECEMBER 19TH, 2013 - NEW YEAR'S DAY: DECEMBER 26TH, 2013.
LIMITED QUANTITIES**



COLD APPETIZERS

- Gourmet mini-bites** \$19.50 / dz
Goose (mince spread) canapés, “foie blond mousse brioche”,
goat & tapenade canapés, smoked salmon tartar on crispy shortbread.
- Festive bites** \$20.85 / dz
“Navette” smoked salmon, mimosa egg,
chicken profiterole, shrimp tart
- Mini assorted sandwiches** \$13.50 / 2 dz
- Assorted appetizers** \$11.50 / 250 g
Puffed salted crackers with cheddar cheese,
emmental, parmesan, anchovies, curry
- Cheese staws** \$11.50 / 250 g
Puffed emmental



HOT BITES

- Hot mini-bites** \$22.50 \$ / dz
Spinach quiche, sausage rolls, vol-au-vents
with shrimp and mushrooms.
- Mini “Nice style” pizzas** \$20.75 / dz
- Spinach quiches or “mini-Lorraine”** \$24.10 / dz
- Sausage rolls** \$20.95 / dz
- Shrimp vol-au-vents** \$20.65 / dz
- Mushroom vol-au-vents** \$19.50 / dz



QUICHES & PUFF PASTRIES

Ham and cheese pie	8 pers.	\$24.95
Provençal pie	6 pers.	\$18.95
“Tourtière”- meat pie Suggested with our homemade fruit ketchup	6 pers.	\$13.25
Salmon or chicken pie	6 pers.	\$13.50
Quiche with two salmons	4-5 pers.	\$15.00
Quiche Lorraine	8 pers.	\$18.95
Puff salmon pastry Accompanied with a white wine sauce.	ind. portion	\$11.25
Ham and gruyère puff pastry	ind. portion	\$6.85



SALADS

400 grams

Potato	\$4.75
Beats	\$7.15
Tabbouleh with celery dressing	\$7.50
Nicoise-Style	\$7.95
Tomatoes and bocconcini	\$9.95



SOUPS & POTAGES

Escargots in garlic, parsley	2 portions	NEW	\$5.95
Cream of mushroom	2 portions		\$5.95
Clam chowder	2 portions	NEW	\$7.75
Cream of lobster and shrimp, ginger and tarragon	2 portions		\$8.25
French onion soup	ind. portion		\$8.75



HOT&COLD APPETIZERS

Escargots à l'ail persillé	1/2 dz	NEW	\$9.25
Half quail "glacée au cèdres", polenta with mushrooms	ind. portion	NEW	\$11.25
Salmon tartar with crunchy shortbread covering, virgin sauce	ind. portion		\$10.15
Braised duck "parmentier" and celeriac	ind. portion		\$10.20
Shortbread Nicoise-Style with goat's cheese	ind. portion		\$7.95
Shell seafood	ind. portion		\$8.80
Smoked salmon and mascarpone rolls	ind. portion	NEW	\$8.50



MAIN DISHES

Individual portions

Coq au vin (chicken stewed in wine sauce)		\$14.95
Chilean sea bass, grilled fresh tomatoes with olives and pine nut	NEW	\$21.25
Heart of beef filet with morel mushrooms, “velour de foie gras”	NEW	\$24.75
Guinea fowl supreme with olives and dried tomatoes		\$17.85
Lobster cannelloni bisque, tarragon and ginger		\$13.50
Traditional beef Wellington filet Suggested with our Périgueux sauce - 250 ml - \$6.75		\$19.60



SIDE DISHES

Individual portions

Scalloped potatoes “Gratin dauphinois”		\$3.95
Duo of white roots with parsley, persillade		\$3.95
Cabbage cake and stewed chestnuts		\$3.50
Potato casserole with chives		\$3.50
French Tian (Yellow and green zucchini, tomatoes on a bed of onion, garlic, thyme and pesto)	NEW	\$3.85



PASTRY LOGS

Chocolate

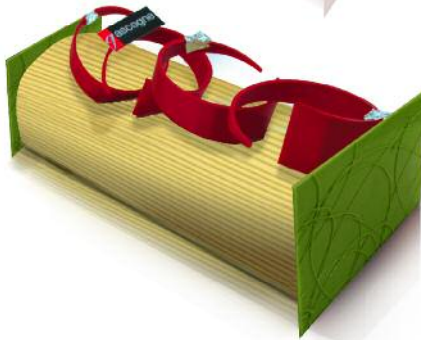
Biscuit roll, cocoa syrup, dark emulsified chocolate frosting.



7 pers.	\$33.25
10 pers.	\$44.75
15 pers.	\$61.50

Moka

Biscuit roll, coffee syrup, lightened coffee cream.



7 pers.	\$33.25
10 pers.	\$44.75
15 pers.	\$61.50

Succès noisettes

Hazelnut, praline supreme.



7 pers.	\$33.25
10 pers.	\$44.75
15 pers.	\$61.50



PASTRY LOGS

Red Nose

"Sacher" biscuit, strawberry pulp, "ganache" dark chocolate, whole strawberries, dark chocolate icing.



7 pers.	\$33.25
10 pers.	\$44.75

Marrons confits

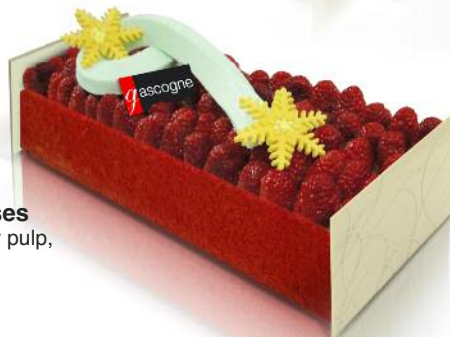
Biscuit roll, old brown rum syrup, muslin chestnuts, chestnut bits crystallized in old brown rum.



7 pers.	\$38.25
10 pers.	\$52.50

Charlotte framboises

Biscuit with strawberry pulp, mascarpone mouse, whole strawberries.



7 pers.	\$34.25
10 pers.	\$44.95



HOLIDAY SPECIALS

Couronne de Gascogne

Hazel nuts, pralines supreme, dark chocolate mousse, chocolate chips.



8 pers. \$38.95
12 pers. \$54.95

Feu d'artifice du jour de l'An

"Sacher" biscuit, almond foam, exotic fruit mousse, "ganache" dark chocolate



6 pers. \$32.25
12 pers. \$54.95

Log slices

Chocolate, moka \$4.65
Candied chestnuts \$4.95



Mini-logs

Croquant, Indulgent, Red Nose portion ind. \$4.85



CHRISTMAS LOGS

Omelette norvégienne

Cookie shell, chocolate and vanilla ice-cream, strawberry sorbet, Italian meringue.



6 pers. \$32,50
10 pers. \$49.50

Marron-poire

Candied chestnut icing, pear sorbet, soft macaroon, chestnuts crystallized in old brown rum.



10 pers. \$48.50

Choco-mangue

Dark chocolate icing, mango sorbet, soft macaroon.



10 pers. \$49.50



GASCOGNE SPECIALITIES

Candied chestnuts



6 chestnuts	21.95
15 chestnuts	51.50
24 chestnuts	79.95

Fruitcakes

Rich in nuts and candied fruit, flavoured with old dark rum.



Slice 135 g	4.95
500 g	17.95

CELEBRATING EPIPHANY

All the cakes have a figurine and a crown.
These products will be available from Friday, December 27th, 2013.

Pithiviers

Puff pastry, almond cream in old dark rum.

6 pers.	21.85
8 pers.	28.50

French king cake "Galette des Rois"

Light pastry cream in old dark rum.

6 pers.	19.85
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Chocolate French king cake "Galette des Rois"

Ganache chocolate, (Madirofolo, Madagascar 2008)

6 pers.	21.25
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Candied chestnut French King cake "Galette des Rois"

Candied chestnuts, chips of candied chestnuts in old brown rum - Figurine: Replica of a "Louis d'Or".

6 pers.	27.25
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GOURMET GIFTS



Assorted chocolates

Candy box	125 g	\$14.25
Candy box	250 g	\$28.35
Box No.1	200 g	\$29.25
Box No.2	330 g	\$43.25

Assorted truffles

Assorted Truffles		
Tile	130 g	\$18.85
Box No.1	265 g	\$34.50
Box No.2	440 g	\$49.75

Rochers suisses

Assorted Chocolats		
Tuile	100 g	\$15.75
Box No.1	265 g	\$34.50
Box No.2	440 g	\$49.75

Sweet box lace

Assorted Chocolats	385 g	\$48.50
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Boxes "Croco" motif

2 trays - assorted	160 g	\$36.75
4 trays - assorted	320 g	\$61.75





GOURMET GIFTS



Caribou

Milk chocolate, soft

40 g \$8.65

Christmas Tree

Assorted chocolate

300 g \$37.50

Christmas Boot

Milk chocolate, soft
and white chocolate

100 g \$26.50
620 g \$62.75

Inside : Assorted chocolate

1650 g \$144.50

Snowman

Milk chocolate, soft
Milk chocolate, 70%
White chocolate

25 g \$2.60
65 g \$8.15
2 kg \$175.00

Lollipop Christmas Tree

Milk chocolate

70 g \$6.50

Confectioner's plate

Needles, fruit paste, rocks,
rochers and mendiants

550 g \$48.50

Almond paste figurines

Santa Claus
Snowman

30 g \$4.50
30 g \$4.50

Ball belt

Milk chocolate, black and white
Small
Large

80 g \$10.35
170 g \$18.50





GIFTS BASKETS

No matter the prize, of the smallest in the most extravagant, our baskets and malettes are always realized with the same concern of the detail and lean on the quality of our products house.



HOME-MADE FRESH-BAKED BREADS



Baguette
 Sesame wheat baguette
 Sourdough baguette
 Small baguette
 Bania six grains
 Bania white
 Belgian
 Rustic
 Hunter
 Ciabatta cheese
 Ciabatta olives
 Chocolate duo
 Spelt wheat
 "Épi"
 "Ficelle"
 "Integral"

Small loaf - six grains
 Small loaf - oats, buckwheat & sunflower
 Small loaf - sesame wheat
 Small loaf - cheese
 Small loaf - sourdough
 Small loaf - flax and sesame wheat
 Small loaf - crusty
 Honey, raisins and nuts
 Small loaf - olives and basil
 Walnuts
 Nuts and figs
 Cinnamon raisin
 Parisian
 "Provençal"
 Sicilian

...And our famous milk bread rolls !