

CENTRUM STARTERS

PATE EN CROUTE *2,900*

Duck, foie gras, piccalilli

BUTTERNUT SQUASH

QUINOA SALAD

Pomegranate, sherry vinaigrette

Pecan praline

2,200

SEA SCALLOP TARRAGON

BEIGNET

Parsnip cream, black truffles

3,000

CHANTERELLE GALLETE

Grilled foie gras, muscat grape

Vin Jaune sauce *3,000*

ROASTED TOMATO SOUP

Basil pannacotta, pine nuts

2,000

CENTRUM BURGER

Black Angus beef, young spinach

Avocado *3,200*

Buffalo mozzarella

+ One choice of side dish from below

SIDES

SAUTÉED SPINACH *1,100*

CAJUN WEDGE POTATOES *1,100*

BOHEMIAN RATATOUILLE *1,100*

GRILLED ASPARAGUS *1,100*

MASHED POTATOES *1,100*

HAND CUT FRENCH FRIES *1,100*

DESSERT

BABA MONT BLANC *1,500*

Chestnut chantilly

Vanilla orange syrup, champagne

CHOCOLATE SALTED *1,500*

CARAMEL TART

Caraibe sorbet

WILLIAM PEAR CROUSTADE *1,500*

Salted caramel ice cream

BUTCHER CUTS

SIRLOIN *5,600*

Wagyu A4

100g

DT/H/□

JOHN STONE BEEF

BEEF TENDERLOIN 150g *5,200*

BEEF RIBEYE 200g *5,800*

BEEF TOMAHAWK 1,000g *19,500*

BEEF T-BONE 1,000g *18,500*

GRILLED PINTADE BREAST *4,200*

IBERICO BLACK PORK PLUMA *3,200*

SAUCES

Choice of

Bordelaise / Ginger Caramel Soy / Wasabi / Béarnaise

ADD TO THE CUT

FOIE GRAS *1,300*

HALF CANADIAN LOBSTER *3,500*

CENTRUM SPECIALTY

QUENELLE LYONNAISE

Pike fish nantua sauce

2,800

WAGYU BEEF AND RICE *4,200*

Ginger caramel soy, sea urchin, wasabi

SEAFOOD

500g CANADIAN LOBSTER *6,500*

SAUCES

Choice of

Lobster Armoricaïne / Ume Tartare