

MENU TRAITEUR



Dear guests,

The Jolivent Espace Gourmand Boutique is pleased to present its catering menu, prepared by our culinary brigade.

Enjoy our gourmet dishes in the comfort of your home and treat your guests effortlessly — without the stress of cooking!

Place your order online through our Ueat platform:

<https://jolivent.order-online.ai/>

Orders must be placed **at least 7 days in advance.**

For any **last-minute request, please contact us directly.**

We wish you delicious and festive celebrations,

The Jolivent Culinary Brigade



CONTACT US

Tel: +1 450 243 4272

Adress: 667, chemin Bondville
Lac Brome JOE 1R0

Email: info@jolivent.ca

Order online : <https://jolivent.order-online.ai/>

Soups & Broths	850ml
Mushroom velouté	16
Carrot & ginger soup	16
Potato-leek soup	16
Lobster bisque with tarragon	22
French onion soup	16
Clam chowder	19



House-made Charcuterie	
Pork, game, and duck foie gras terrine. (100g)	20
Duck foie gras mi-cuit with port and cognac. (80g)	20
Brioche-wrapped sausage with port sauce (serves 6)	70
Pâté en croûte with game, pork and foie gras (200g)	28



From Our Smoker	
Saumon fumé(200g)	20
Smoked duck breast(200g)	22

Salads	\$/kg
(min 1kg)	

<u>Beet salad</u>	29
(beets, garlic, shallot, parsley, balsamic vinegar, olive oil, mustard)	
<u>Piémontaise salad</u>	33
(potato, mayonnaise, pickles, ham, tomato, parsley, shallot, sherry vinegar)	
<u>Endive salad</u>	36
(potato, mayonnaise, pickles, ham, tomato, parsley, shallot, sherry vinegar)	
<u>Carrot</u>	27
(garlic, shallot, lemon, parsley, olive oil)	
<u>Celery remoulade</u>	29
(mayonnaise, sherry vinegar, garlic, shallot, parsley)	



Starters

(minimum 6 pieces/portions per item)

Freshly shucked oysters	3.50\$/each
JC David smoked herring, crushed potatoes, scallion, pickled red onion	\$12/portion
Shrimp & avocado with cilantro and pomegranate	\$14/portion
Herbed medium-cooked salmon with tangy herb mayonnaise	\$19/portion
Gravlax salmon, lime and sour cream (125g)	\$14/portion
Braised leeks, fresh goat cheese, chives, and cranberry condiment	\$12/portion
Vietnamese hot pâté	\$5.95 each
Vegetable samoussa	\$6.95 each
Duck confit samoussa	\$8.95 each

Side Dishes

Dauphinoise gratin (500g)	14
Mashed potatoes	10
Sautéed seasonal vegetables	10
Roasted baby potatoes with duck fat & fresh thyme	8
MyCep mushroom fricassée in parsley butter	14

Pies & Quiches (9")

Duck pie	26
Chicken pie	24
Salmon pie	24
Three-meat tourtière (veal, pork, beef))	24

	Big	Small
Ham, caramelized onions & aged cheddar quiche	22	6.95
aged cheddar quiche	22	6.95
Mushroom & Bleu d’Elizabeth quiche	22	6.95





Fresh Pasta

(pack of 8 pieces)

Braised-deer ravioli	38
Lobster & tarragon ravioli	39.95
Mushroom ravioli	28

Main Dishes

\$/person

(about 180g protein – minimum 6 portions per item)

Roasted Sabinoise guinea fowl, poulette sauce	19
Duck roast stuffed with giblet, maple vinegar jus	24
Québec red deer Wellington, rich jus	29
Braised lamb shank	27
Cod “à la grenobloise”	24
Coquille St Jacques with scallops,seafood, creamy vegetable sauce, mashed potatoes, parmesan gratin	15
Beef Bourguignon	27
Traditional veal blanquette	27

Boards (serves 4–6)

Québec cheese selection (Cheeses (350g), dried fruits)	70
Québec charcuterie selection (Charcuterie 350g, pickles)	70
Mix of Québec cheeses and charcuterie (350g, pickles and dried fruits)	70

Savoury Cocktail Bites
(minimum 12 of each item)

50\$/dz

- JC David smoked herring, potato cake, herb yogurt, and pickled red onion
- Salmon rillettes with herbs and preserved lemon
- Guacamole verrine with shrimp, cilantro, and pomegranate
- Mushroom verrine in parsley butter, herb light cream, crispy buckwheat
- Mini Brome Lake duck skewer, tangy cranberry condiment
- Mini Asian beef tataki skewer, ponzu-marinated watermelon
- Parmesan sablé, preserved lemon condiment

Sweet Cocktail Bites
(minimum 12 of each item)

50\$/dz

- Vanilla chantilly choux with salted caramel
- Breton shortbread, chocolate cream, and cocoa nibs
- Flaky tartlet with caramelized apples



Entremets

		For 4	For 8-10
Rolled chocolate yule log		32	60
Pear & praline yule log			For 8-10 65
	Indiv.	For 6-8	For 8-10
Lemon meringue tart	6.95	49	59
Tarte Tatin & sour cream	6.95	49	59
Paris-Brest	6.95	49	59
All-chocolate tart	6.95	49	59
Dried-fruit brownies	4.50	29	35

BUSINESS HOURS

MON	10:00	TO	18:00
TUE	10:00	TO	18:00
WED	10:00	TO	18:00
THU	10:00	TO	18:00
FRI	10:00	TO	18:00
SAT	10:00	TO	18:00
SUN	10:00	TO	18:00



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Gourmand



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