





Bocobistro

HOLIDAY MENU 2026

3 courses $42 + tax

Served in our lovely glass jars with glass lids

Starters

290ml jars

Celeriac and potato velouté with truffle oil, Granny Smith apples, roasted hazelnuts (vegan)

House-made Québec rabbit galantine, red onion and cranberry chutney, toast, greens

Scallop and northern shrimp ceviche, sea buckthorn and elderberries, microgreens

Hot Mains

580ml jars

Fish ballotine stuffed with smoked salmon and cod mousse, sorrel cream, fennel, basmati and black rice duo, julienned vegetables

Brome Lake pulled duck with forest mushrooms, potato mousseline, root vegetables glazed with dune pepper

Vegetable-stuffed cabbage, red wine vegetable glaze, bulgur (vegan)

Desserts

200 to 220ml jars

Chocolate mousse, coffee whipped cream, chocolate crumble

Raspberry-rose-lychee mousse, raspberry compote, meringue

Oat milk and sweet clover tapioca pearls, haskap and blueberry compote
Vegan

Delivery extra (starting at $35 + tax)
Minimum of 6 people for delivery

Our packages include 1 bread roll per person + stainless steel cutlery (2 per person) and festive paper napkins.
Dishes are delivered hot.

Reheat-at-home package, without bread or cutlery:
$3 off per person + refundable deposits

Service and dishware extra, on request