

Our menus change daily, but here are some examples to give you an idea of what to expect at Edulis!



Ask us about special supplements available when in season!

- Black Truffles*
- White Truffles*
- Spot Prawns*
- St. Canut Milk Fed Piglets*
- Chantecler Chickens Baked in Hay*
- Whole Roast Foie Gras*
- Dry Aged Steaks*
- Dry Aged Berkshire Pork*
- Canard a la Presse*
- ...and more!*

We are also happy to take special requests – we love nothing more than being inspired to make you the meal of your dreams.

Custom desserts and cakes are also our pleasure to make for you.



We offer two menus nightly, often with optional supplements.
(scroll down to see examples)

5 courses “Smaller”
\$65 per person

7 courses “Larger”
\$85 per person

*****Whole Table Only*****

Our menus are based mainly on seafood and vegetables.

We compose menus around the beautiful ingredients that inspire us.

(We also have a beautiful cheese menu!)

Please let us know of any dietary restrictions – we will always do our best to accommodate!



We are proud to offer Caviar as a special supplement to begin your feast.

“Ah, Caviar. I keep on eating it, but can never get my fill”
- Anton Pavlovich Chekhov

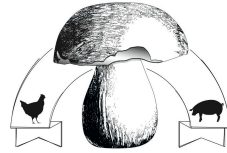
	IMPERIAL OSETRA CAVIAR	
<i>1 oz Tin with Accompaniments</i>		
<i>\$160,00</i>		
<i>Hors D'Oeuvre of Imperial Osetra</i>		
<i>\$40,00</i>		

Osetra caviar is the most prized caviar - eclipsed in price only by Beluga.

It is obtained from Osetra sturgeons which can live up to 50 years, and can weigh up to 400 pounds.

Lighter varieties (colour varies from deep brown to gold) are more sought after, as they have the richest flavor and come from older animals.

Caviar has been a delicacy enjoyed since the fourth century BC (according to Aristotle). The Persians celebrated salted caviar long before the Russian Tsars made it the symbol of royal luxury and excess.



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LARGE CARTE BLANCHE – 7 COURSES \$85

Fluke Sashimi

Cucumber Hearts, Beet Vinaigrette
Meyer Lemon Paste, Puffed Rice, Calendula, Basil

Just Shucked Scallop

Immature Strawberry Purée, Runner Beans
Sour Cherry "Boshi"

Lightly Smoked Catfish

Glazed with Birch Syrup

Lily Shoots, Porcini, Pine Nut Sauce, Jowl

B.C. Red Band Rockfish and Asparagus

Wild/Green/White Asparagus
Suquet Sauce, Wild Anise Vinaigrette

Skate Roasted on the Bone

Mousserons Grenobloise, Young Lettuces

Milk Fed Lamb

Roast Leg, Braised Shoulder, Sausage

Morels, Green Garlic, Tatsoi, Farro Verde

Wild and Cultivated Strawberries

Wild Rose and Buffalo Yoghurt Ice Cream
Rose Thyme, Strawberry Juice

Baba au Rhum

Chantilly Cream

LARGE CARTE BLANCHE – 7 COURSES \$85

Spot Prawn Grilled over Charcoal

Raw Spot Prawn and Herb Salad
Ajo Blanco, Green Almonds
Wild Ginger and Saffron Vinaigrette

Morel Mushrooms

Apple "sotto", Smoked Butter, Chervil

Sea Robin

Fresh Chickpeas, Almond Suquet
Fried Bread, Green Almonds

Wild Spring Salmon Seasoned with Spruce

Mousserons, Asparagus, Lemon/Arbequina Sauce
Brown Butter-White Asp Purée, Chickweed

Giant Portuguese Squid

Ink Rice, Pimenton Stew, Charcoal Grilled Bodies

Chantecler Chicken

Poached Breast, Charcoal Thigh, Boudin Blanc
Farro Verde, Kale, Salsify, Black Trumpet Mushrooms

Last Summer's Peaches

Black Locust Ice Cream, Elderflower Jelly,
Sweet Cicely Meringue

Baba au Rhum

Chantilly Cream

SMALL CARTE BLANCHE – 5 COURSES \$65

Nova Scotia Yellowfin Tuna

Macadamia Nuts, Ginger Vinegar, Chives, Fried Shallot

Sockeye Salmon

Spring Onion, Spinach, Horseradish/Sorrel sauce

Green, Wild, and Sea Asparagus

Soft Shell Crab, Asparagus Purée, Raw Salad, Radishes
Chickweed, Mint

Duck

Roast Breast, Braised Leg

**Duck Lyonnaise Sausage, Bone Marrow
Stuffing**

Smoked Potato Purée, Lobster Mushrooms
Split Beans, Parsley

Coronation Grapes

Verjus and Buttermilk Sabayon, Wild Fennel Meringue

Baba au Rhum

Chantilly Cream