



20th international
sedimentological congress

From 13 to 17 August 2018, Québec, Canada

A SEDIMENTARY JOURNEY THROUGH
3 BILLION YEARS IN THE NEW WORLD



MENU

Grilled vegetable and mozzarina cheese tian, with pesto, a balsamic reduction, garlic flower oil, and an Artisan360 floral sprout mix



Seasonal hot soup



Roast chicken breast marinated in house BBQ spices and citrus yogurt, served with basmati rice, lentils, fine herbs from the chef's garden, market vegetables

or

Grilled sous vide beef steak, pepper sauce, mashed potatoes with marimite flavour and garden vegetables

or

Atlantic halibut fillet with house Cajun spices with Riesling white wine sauce, smashed new potatoes with fresh mint and lovage and market vegetables

or

Lentils, edamame, corn, tomatoes, and pesto chickpea cake with roasted pumpkins seed and spinach, served with a roasted bell pepper coulis and fried onions



Blueberry Rice Pudding

Puffed rice and wild blueberry crisp with dark chocolate, imperial rice pudding with lemongrass and a warm wild blueberry drizzle