



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