

Charlie's Burgers presents: Punk Royale! The return...



Punk Royale is back in town! Their first, sold out, visit to us in 2018 was one of our favourite events we've ever hosted, and the chaotic party atmosphere combined with brilliant cooking they brought left a huge impression on everyone who came. After years, we have finally arranged for the team from Punk Royale to come and bring their inimitable energy with them!

Since that first dinner, the Punk Royale group has expanded, with a sibling restaurant on the other side of town from the original Punk location in Stockholm where you will find Coco & Carmen, which they describe as "less Punk & more Royale"! 2022 was the birth of a new Punk Royale in Oslo, Norway, completing the 3 Scandinavian capitals.

For those uninitiated into the magic that is Punk Royale, it is a heady mix of luxury and chaos. For the food, think caviar, truffles, foie gras & langoustines.... More than your average three Michelin starred French restaurant. But unlike those restaurants, this all happens in a room that feels more like a rave than a quiet dinner, the restaurant is filled with lights, energy and pumping music. The overall effect is one of precision within pandemonium. Punk Royale is a breath of outrageous, smoke-machine filled air, reveling in decadent ingredients and over-the-top performative theater. Expect the joy and chaos of everything Punk Royale has to offer, brought to you by Uncle Charlie & the CB team.

Menu & Pairings

L 'aperitif

The Olive Branch

Gin, basil, olive oil syrup, olive brine, lemon

By Shayne Herbert of Azura

2024 MICHELIN Guide Toronto Exceptional Cocktails Award

Snacks

Caviar & vodka

Waffles & Vendace roe

Lobster spoon, cep mushroom & truffles

Chawanmushi tarte, smoked eel & black label caviar

Poached oyster, Thai green curry, coriander granita & lime leaf oil

"Poutine" - potato, truffle & parmigiano

Cep mushroom "cappuccino"

Kataifi shrimp & kimchi

Foie gras smiley with cherry & sauternes syringe

Champagne Charlie Burger, Grand Cru, Blanc de Blancs, Oger, France

Langoustine, pumpkin & tomato with a langoustine & orange reduction

Petite Arvine DOP, Ottin Elio, 2022, Aosta Valley, Italy

Turbot "en croûte", stuffed morels & sauce vin jaune

Brut Nature Premier Cru, Cattier, Chigny-les-Roses, France

Testarossa Cerasuolo d'Abruzzo DOP, Pasetti, 2023, Abruzzo, Italy (chilled)

Pigeon, red beetroots, cherries, black garlic, hip roses & pink pepper jus

Etna Rosso Feudo di Mezzo Il Quadro DOC, Terre Nere, 2022, Sicily, Italy

"Green martini"

Vermouth foam, green apple sorbet, verbena & tagetes

Sunchoke ice-cream

Cake with maple syrup & cognac

Mosto Parzialmente Fermentato Le Nature, Pelissero, 2023, Piedmont, Italy

Pineau des Charentes, Frederic-Bourgoin, 2012, Saint-Saturnin, France

Cognac XO Marée Haute, Frederic-Bourgoin, 2008, Saint-Saturnin, France

Organic Reposado Dos, 123 Spirits, Jalisco, Mexico