

CHEF'S BRUNCH

A REFINED TAKE ON QUÉBEC TERROIR

Sunday, April 5 | 11 a.m. and 1 p.m.

BEVERAGES

Mimosa with Mona & Filles cassis liqueur, sparkling wine, orange juice \$12

Red berry smoothie with vanilla yogurt, mint, cranberry juice, lime juice \$9

MARKET CASSOLETTE

Roasted Québec yellow potatoes, grilled wild mushrooms, maple-glazed bacon slab, farm-fresh runny poached egg \$22

ARTISANAL BLACK PUDDING

Crispy traditional Québec black pudding, creamy scrambled eggs, lightly sautéed spinach with butter, lightly toasted artisanal ciabatta \$26

TERROIR OMELETTE

Omelette with aged Québec goat cheese, tender pulled pork, golden pan-fried potatoes, delicate glaze of pure maple syrup \$22

FOIE GRAS FRENCH TOAST

House-made brioche French toast, torchon foie gras, amber brown sugar caramel, blueberries and haskap berries from Lac-Saint-Jean, with vanilla sour cream \$24

ARTISANAL PASTRY BASKET

Selection of pure butter pastries, artisanal Quebec jams, and churned butter \$18