



BRUNCH

Salades

PAPILLON 9

Fresh greens, marinated olives, asparagus, cucumber, egg, sweet peppers, tomato, lemon tarragon dressing, gruyère cheese

CÉSAR 9

ROQUETTE 11

Arugula, grilled goat cheese, sun dried tomatoes, garlic confit, raisins, rye croutons, tangerine dressing

BETTERAVE 10

Beets, walnuts, honey Dijon dressing

Poutines

POUTINE MAISON 9

Fresh cut frites, cheese curds, veal demi-glace

POUTINE AUX POULET 12

Herb roasted chicken, fresh cut frites, cheese curds, fresh tarragon

POUTINE CHÈVRE 11

Fresh cut frites, walnuts, goat cheese, lardons, veal port jus

POUTINE CANARD 14

Fresh cut frites, cheese curds, duck confit, cranberries, fresh tarragon

Hors d'Oeuvres

SOUPE DU MARCHÉ 7

TRIO DE PÂTÉS 12

Duck liver and thyme, chicken liver and port wine, pork à l'ancienne, fruit and vegetable chutney, Dijon, herbed crostinis

ESCARGOTS 8

Broiled snails in garlic and herb butter

CREVETTES 13

Shrimp broiled in white wine and garlic butter, fennel, dill, tangerine and radish salad, roasted red pepper coulis, smoked garlic tapioca

PÉTONCLES 14

Bacon-wrapped scallops, white beans, roasted red bell pepper ragout, micro greens

FOIE GRAS 26

Pan-seared foie gras, grilled brioche, red wine glace fruit (apples, pears, oranges, raspberries, micro greens, sea salt)

BRIE DU QUÉBEC 9

Rolled crepe, baked Quebec brie, homemade red & green grape jalapeño chutney, drizzled white chocolate

MAUDITES MOULES 13

Steamed mussels, tomato concassé, fines herbes, onions, Maudite ale
Add frites 3

CROISSANT & HOMEMADE JAM 5

Soupe à l'Oignon

PETITE 8

GRANDE 14

With salade verte

Principaux

OUEFS BENEDICTE 11

Poached eggs, Black Forest ham, croissant, hollandaise sauce

SAUMON BENEDICTE 17

Poached eggs, smoked salmon, potato rosti, baby spinach, hollandaise

ASSIETTE DU BUCHERON 16

Three scrambled eggs, cretons, home baked beans, home fries, ham, bacon, sausage

OMELETTE TROIS FROMAGES 13

Organic egg omelette, three cheeses, rosti, salade verte

VIANDE FUMÉE DU MATIN 14

Two eggs served sunny-side up on Montréal smoked meat with potatoes

CROQUE MONSIEUR 14

Grilled ham, Swiss cheese, Dijon, toasted bread, frites *or* salade verte

Top with a sunny-side up egg 2

PAIN DORÉ AUX RHUM ET POMMES 11

Appleton Estate rum french toast, cinnamon, caramelized apples, whipped cream

BOUILLIE DE FLOCONS D'AVOINE 9

Oats cooked in milk, fresh and dried fruit, nuts

TOURTIÈRE 17

Québécois meat pie with seasoned pork, veal and beef served with tomato apple relish

STEAK FRITES 23

8 oz AAA striploin, beurre maître d'hôtel, frites
Add two eggs any style 4

SAUMON POCHÉ 22

Lemon and white wine poached salmon, cold quinoa, pumpkin, squash salad

BOEUF HACHÉ 16

Home-ground Canadian certified AAA beef burger, Ermite blue cheese, onion compote, lettuce, ciabata bun, frites

Crêpes Bretonnes

BOURGUIGNONNE 16

Vineyard beef, carrot and mushroom stew

CURRY D'AGNEAU 16

Braised curried lamb, apples, raisins, coconut milk veal demi-glace

RAFAËL 17

Seared shrimp and scallops in Chardonnay and sautéed mushroom cream sauce

JACQUELINE 13

Bacon, aged white cheddar, apple, pure maple syrup

Crêpes Parisiennes

FRICASSÉE SAUVAGE 14

Roasted mushrooms, diced tomato, spinach, chèvre

MONSIEUR CREPE 15

Maple roasted ham, aged white cheddar topped with hollandaise sauce

FERMIÈRE 15

Scrambled eggs, ham, cheddar cheese

P'TIT POULET 15

Sautéed chicken, asparagus, mushrooms, caramelized shallots, cheddar cheese, Béchamel sauce