

Brunch

<i>Quiche Lorraine</i> Traditional quiche served with salad	10,95
<i>Quiche Végétarienne</i> Spinach and onion quiche served with salad	9,75
<i>Oeufs à Cheval</i> 6oz striploin served with 2 eggs and frites	15,95
<i>Oeufs Bénédicte</i> Poached eggs and Canadian bacon served on a croissant and topped with hollandaise sauce – served with frites	10,50
<i>Oeufs Belle-Hélène</i> Poached eggs and smoked Atlantic salmon served on a croissant and topped with hollandaise sauce – served with frites	11,25
<i>Oeufs Florentine</i> Poached eggs and spinach served on a croissant and topped with hollandaise sauce – served with frites	9,95
<i>Pain Doré</i> French toast topped with a blueberry compote	8,50
<i>Galette à Sarasin</i> White and Buckwheat flour pancakes drizzled with pure Québec maple syrup	8,50
<i>Déjeuner</i> Three organic scrambled eggs with sautéed onions and bacon – served with sliced tomatoes, farmer's sausage and potatoes	10,95
<i>Salade de Saumon Fumé</i> Mixed organic lettuce with julienned smoked salmon, hard boiled eggs, fresh asparagus and sliced tomatoes tossed in our homemade tarragon dressing	10,25