

BRUNCH

Seasonal Soup	6,95
Seasonal inspiration	6,95
Pumpernickel panini with pulled pork, sweet potatoes, bacon, egg, and Ile-aux-grues cheddar cheese	14,95
French toast croissant with Quebec strawberries, strawberry-apple butter, chamomile-infused white chocolate whipped cream, and almonds	14,95
Vanilla-lime yogurt with rhubarb compote, blueberry jelly, homemade coconut-cranberry granola, and melilot flower honey	8,95
Waffle with bananas, hazelnuts, dark chocolate ganache, and praline whipped cream	14,95
Blood sausage croustis, poached egg, sweet potato purée, and roasted onion salad with lardon vinaigrette	16,95
Ungava gin-cured salmon gravlax, bagel, grapefruit, honey sour cream, and poached egg	20,95
Chicken salad with watermelon, kale, basil, fennel, cucumber, feta, and herbed yogurt	16,95
Nordic shrimp roll on brioche with lemon mayonnaise and celeriac-green apple remoulade	14,95

SWEETS

Zucchini and date bread	2,95
Banana bread	2,95
Muffin (saveurs du moment)	2,95
Croissant, served seasonal accompaniments	3,75

PLATTERS TO SHARE
FOR 2 PEOPLE

CHARCUTERIE

Cured meats from Pork Shop, served with nuts and seasonal accompaniments	24
--------------------------------------------------------------------------	----

CHEESE

Artisanal cheeses served with nuts and seasonal accompaniments	24
----------------------------------------------------------------	----

