

BRUNCH

SERVED WITH AMUSE BOUCHE

SANTÉ

Homemade granola, yogurt and blueberries, poached eggs on greens and whole-wheat toasts, goat's milk cheese with pesto, cheddar, fresh fruits

CANTON

Scrambled eggs with ham, sausage, bacon, roasted potatoes with lemon juice and salted herbs, also with baked beans, country style toasts

SUCRÉ

Crepes with fruits sauce and chocolate crumble, Brioche French toast, served with blueberries, apple butter, walnuts, whipped cream, homemade granola, yogurt and blueberries, fresh fruits

TOSCAN

Poached eggs served on English muffins, ham and spinach coated with Mornay sauce, roasted potatoes with lemon juice and salted herbs

*can be replaced by smoked salmon **+350**

NORDIQUE

Poached eggs, smoked salmon, black pillow bread, goat cheese with pesto, capers, red onion, dill, mayonnaise with smoked paprika, roasted potatoes with lemon juice and salted herbs, greens

CARTET

Scrambled egg with salad, ham croissant and goat milk's cheese, cheddar, fresh fruits, roasted potatoes with lemon juice and salted herbs

LAC BROME

Benedictine eggs, orange hollandaise sauce, homemade dried duck breast, arugula, roasted potatoes with lemon juice and salted herbs, greens

JALAPENO

Scrambled eggs, chorizo, spinach, grilled corn, marinated vegetables, peppers and cheddar, served with grilled tortilla, salad, sour cream, Smoke show sauce and avocado

1900 +ORANGE JUICE **2200** +MIMOSA **2700**

THREE MINUTES*	1225
2 eggs boiled, scrambled or poached with whole wheat toasts and jam	
THREE MINUTES COUNTRY STYLE HAM AND CHEESE*	1400
2 eggs boiled, scrambled or poached with whole wheat toasts and jam	
SCRAMBLED EGGS WITH GOAT'S MILK CHEESE*	1400
Served on country style bread	
SCRAMBLED EGGS WITH ASPARAGUS AND CHEDDAR CHEESE	1400
Served on country style bread	
<i>*WITH ROASTED POTATOES WITH LEMON JUICE AND SALTED HERBS, SALAD</i>	
SMOKED SALMON BAGEL	1495
Served with capers, onions, classic cream cheese, and greens	
SMOKED SALMON CROISSANT	1495
Served with capers, onions, and greens	
CROISSANT HAM & CHEESE	1275
Choice of Emmental or goat's milk cheese with greens	
CREPE WITH FRUITS SAUCE	1250
And chocolate crumble, whipped cream and fruits	
FRENCH BREAD	1350
Brioche French toast served with apple butter, walnuts, whipped cream, blueberries	
AVOCADO AND VEGETABLES TOAST <i>VEGAN</i>	1450
Avocado and vegetables spread on whole-wheat toast, served with salad	
Add 2 poached eggs +350	
COUPE SANTÉ	1450
Fresh fruit salad, Mediterranean yogurt and blueberries, homemade granolas	

THE CARTET BREAKFAST	1275
Toasted French baguettes and croissants with butter, jam, duck rillettes and assorted fresh fruits	
TOASTED BANANA & COCONUT BREAD	1175
With fresh fruits, yogurt and blueberries, jam	
QUICHE LORRAINE	1400
Served with greens	
FRESH TUNA NICOISE SALAD	2000

BRUNCH FOR KIDS

1 SCRAMBLED EGG	725
With bacon or sausage or ham, served with potatoes and fresh fruits	
CREPE WITH MAPLE SYRUP AND FRUITS	725

EXTRAS (SERVED ONLY WITH A COMPLETE MEAL)

GLUTEN FREE BREAD	+125
2 EGGS	350
FRUIT SALAD	375
FRESH FRUITS	375
CHEESE	240
MAPLE SYRUP	250
PEANUT BUTTER	245
JAM	100
NUTELLA	150
BACON	295
BAKED BEANS	195
HAM 75GR or 2 SAUSAGES	300
DUCK RILLETES	300
SMOKED SALMON 40GR	550
HOMEMADE GRANOLA	240
YOGURT	285
YOGURT/GRANOLA/BLUEBERRIES	575
AVOCADO	400

PLEASE APPRECIATE THAT NO CHANGES TO THE MENU ARE POSSIBLE. WE THANK YOU FOR YOUR UNDERSTANDING.