



SUNDAY BRUNCH
FROM 10AM TO 1PM

LAND

ROAST BEEF, OLD STYLE MUSTARD GRAVY

HALF QUAIL, PRICKLY ASH INFUSED OIL

SELECTION OF QUEBEC CHARCUTERIES AND CHEESES, HOUSE MADE JAM & SAUCES

SEA

GRILLED AND MARINATED SHRIMPS, GARDEN HERBS

SELECTION OF OYSTERS, BOREAL FLAVOURED MIGNONETTES

SALMON FROM « LA BOUCANERIE D'HENRI »





SIDES & SALADS

TRUFFLE MIMOSA EGGS

QUEBEC MOZZARELLA, BASIL, OLIVE OIL, FRESH TOMATOES

SEASONAL SALAD

ROASTED AND CANDIED SEASONAL VEGETABLES

QUEBEC OYSTER MUSHROOMS

FENNEL CUCUMBER SALAD, LEMON, LOVAGE

WITH GARLIC AND THYME SAUTÉED FINGERLING POTATOES

SCRAMBLED EGGS

POTATO SALAD, BACON, MAPLE MUSTARD

PANCAKES

MEAT SELECTION (BACON, SAUSAGE, HAM)

SWEETS

CHOCOLATE MARBLE BRIOCHE

ORGANIC STRAWBERRIES FROM ÎLE D'ORLÉANS AND HEMP PIE

RHUBARB MERINGUE PIE

CHOCOLATE VERRINE

SELECTION OF MUFFINS, SCONES, DONUTS, WAFFLES AND PASTRIES

\$40 PER PERSON