

Breakfast menu



À LA CARTE

Fruit Plate

Plate of fresh fruits, fruit coulis

Bread Pudding

Fried bread pudding, salted caramel sauce, fresh homemade cream, small fruits

The Basket

Croissant, chocolatine, homemade brioche, cake of the day, choice of toast, homemade jam

The Classic Plate

Choice of eggs (2), bacon or sausage, potatoes, choice of toast, fresh fruits

The Burrito

Scrambled eggs, homemade braised ham, roasted peppers, "le caveau" cheese, salsa, sour cream, potatoes, fresh fruits

12

13

14

16

17

*The Ham Farm Egg

Rosemary, parmesan and honey scones, braised ham, poached eggs, brie cream sauce, potatoes, fresh fruits

*The Smoked Salmon Farm Egg

Rosemary, Parmesan and honey scones, smoked salmon, poached eggs, brie cream sauce, potatoes, fresh fruits

*Smoked Salmon Bagel

Homemade fresh cream with herbs, lemon and capers, onion pickles, smoked salmon, spinach, potatoes, fresh fruits

20

22

22

SMOOTHIE BOWLS

The Healthy

Vanilla yogurt, kale mash with mint, pineapple brunoise, chia seed, fresh mango

The Autumnal

Vanilla yogurt, caramelized pears, roasted almonds, chocolate crumble, raspberries

The Master Key

Vanilla yogurt, plum jam, cinnamon, toasted coconut, granola, maple syrup

The Fruité

Vanilla yogurt, homemade granola, fresh berries field berries, brown bread

16

16

16

16

EXTRAS

Egg (1)

2

Maple syrup

3

Baked beans

3

Toast (2)

3

Chocolatine

3

Croissant (1)

3

Bacon

4

Sausage

4

Brie Sauce

4

Smoked salmon

6

* Extra \$5 for breakfast included package

Allergies, please inform your server