



BRUNCH *Apple Season*

Sundays

September 13, 20, 27 and October 4, 2026
(Upon reservation)

Soup

Butternut squash velouté topped with
Espelette pepper potato espuma and
toasted pumpkin seeds

Cold Buffet

Smoked duck breast

Maple-apple Vermouth glazed
hot smoked salmon

Pepper-crusted tuna tataki served with apple,
red onion, arugula and yuzu yogurt sauce

Mixed baby greens with duck confit,
endive, julienned beets and carrots,
dried cranberries, honey cider vinaigrette

Arugula platter with feta, apples,
mixed berries, black garlic croutons,
haskap berry vinaigrette

Gemelli pasta salad with grilled chicken,
zucchini, kale, peas, pecans,
camelina oil and mustard vinaigrette

Mixed greens, sides and dressing

Cheese Station

Assorted cheese platter

Espelette and maple croutons, grapes and nuts

Terrine & Delicatessen

Assorted dry sausages | Game terrine
Onion and apple marmalade

Hot Buffet

Scrambled eggs with cream and
butter-confit leeks

Poached eggs with ham on
English muffin, autumn vegetable salsa,
pepper hollandaise

Bacon | Sausages

Garlic flower shrimps

Steamed basa fillet with braised leeks in white
wine, lobster meat, autumn chimichurri

Confit pork with vanilla-poached apples
and pears, reduced cider jus

Maple-glazed beets and turnips,
braised green cabbage

Pan-roasted potatoes

Hand Sliced

Roast beef | Roast turkey

Sweet Table

Orchard-inspired dessert creations
Fresh fruit salad

46. per person

25. 3 to 11 years old

Free 0 to 2 years old

Service and taxes not included



**TERROIR
ET SAVEURS
DU QUÉBEC**

Certified Terroir et
Saveurs du Québec

**RESTAURANT
AU MENU**

Member of Aliments
du Québec au Menu