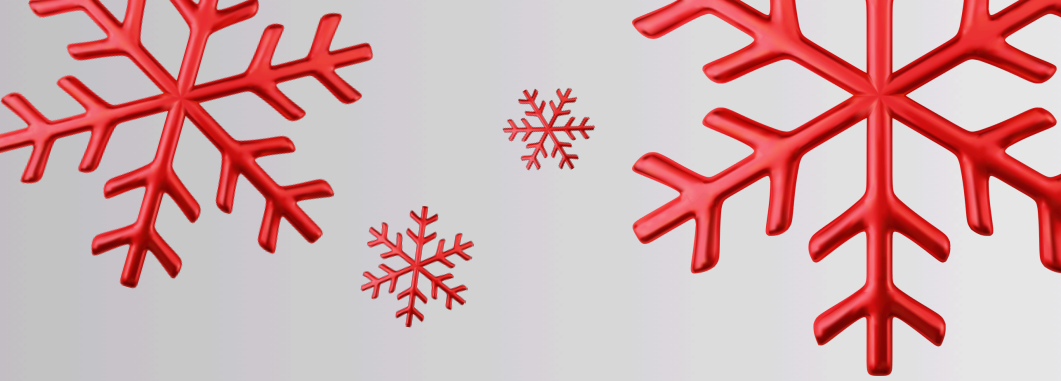




MENU *Holiday Brunch*

December 25th and 27th, 2026 and January 1st, 2027
(Ticket purchase required)

From the soup kettle

Roasted pepper and tomato cream
soup with herbs

From the smoker

Smoked duck breast

Cold-smoked salmon

Hot-smoked salmon,
maple and Whisky glaze

On the platter

Tuna and salmon tataki

Composed salads

Arugula, halloumi and fresh berries,
avocado vinaigrette

Cherry tomato, cucumber, radish salad,
baby spinach, honey & Espelette vinaigrette

Shredded cabbage and crunchy vegetables with
confit duck, peanuts, sesame oil vinaigrette

Mixed greens, topping, vinaigrettes

Quebec cheese

Selection of local cheese
Grapes, croutons

Hot Buffet

Scrambled eggs

Bacon | Sausages | Baked beans

Garlic scape shrimp

Creamy mussels, asparagus,
tomato pesto

Steamed basa fillet with braised leeks,
lobster meat, bruschetta, Béarnaise sauce

Braised beef, black garlic mushroom
ragout, rich jus

Roasted market vegetables

Crispy breakfast potatoes

Carved to order

Roast beef | Smoked ham

Sweet Table

Our pastry chef's creations

Pancake with toppings
(maple syrup, chocolate sauce, salted caramel sauce,
whipped cream, vanilla apple and pear chutney)

Yogurt | Fresh fruit salad

Coffee, black and herbal tea



56. per person

30. 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

