



The Granola | 18.

Yogurt - honey from our region - seasonal fruit compote, pollen

The Organic eggs | 21.

Prepared the way you like - pan fried potatoes

Choice of : Bacon - sausage or artisanal ham

(2 choices \$6, 3 choices \$11)

Choice of artisanal bread

The American pancakes | 22.

Seasonal fruits - sweet clover mascarpone - caramelized pecans

The Benedictines | 23.

Poached eggs on english muffin - spinach - hollandaise sauce

Choice of : artisanal ham or homemade smoked salmon or lobster (extra 10\$)

The Omelet | 22.

three eggs - ham - cheese - mushrooms - pan fried potatoes

Choice of artisanal bread

The Scandinavian | 27.

Homemade smoked salmon - radish - cucumber - salted herb cream cheese - bagel

The French toast | 28.

Boreal berries compote - sweet clover mascarpone

*Preparation requires additional cooking time.

The StoneHaven | 30.

2 soft-boiled eggs - truffle toast sticks - pan fried potatoes - baked beans - bacon

Our coffees

Espresso / long espresso / double espresso | 4.5

Capuccino / Latte | 7

Our teas

Camélia Sinensis | 7

Selection on demand

Our juices

Freshly squeezed orange juice | 5

Smoothie of the day | 8



Extras

Pan fried potatoes | 5

Bacon - sausage or artisanal ham | 8

Cream cheese | 6

Ricotta or plain yogurt | 8

Homemade smoked salmon | 14

Trio of local cheese | 19

Assortment of seasonal fruits | 12

Baked beans | 9

Chocolate sauce | 5

Egg | 4

To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.

Thank you for your understanding.