



Brunch 60\$/person
11:00 AM - 2:00 PM

Breakfast

Bread and assorted pastries
Bacon and sausages from "Gaspor"
Baked beans
Pancakes, waffles, and French toast
Sautéed potatoes
Greek yogurt with wild berries, pollen, and granola
Farmer's market vegetables

Omelette Station

Prepared to order by our kitchen staff
Lobster eggs Benedict

Seafood Station

Smoked salmon, capers, pickled onions
Shrimp, Maker's Mark bourbon cocktail sauce
Oysters with mignonette

Sunday Roast Chicken

Fresh thyme sauce

Soup

Seasonal velouté

Salads and Crudités

Caesar salad with "Gaspor" bacon
Seasonal legume salad

Assorted crudités with charcuterie board
Quebec cheese platter, nuts, and condiments

Dessert

Chocolate fountain with fresh fruit and marshmallows
Pastry chef's mini desserts
Cinnamon donuts



To thank the work of our talented chefs, we have implemented a kitchen fee on the bills.
Thank you for your understanding.