



The Granola | 20

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

The Organic eggs | 23

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 | 24

Seasonal fruits - sweet clover mascarpone - caramelized pecans

The Benedictines | 26

Poached eggs on english muffin - spinach - hollandaise sauce

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

The Omelet | 23

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

Choice of artisanal bread

The Scandinavian | 29

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

The French toast | 29

Boreal berries compote - sweet clover mascarpone

*Preparation requires additional cooking time.

The StoneHaven | 32

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 | 6

Bacon - sausage or artisanal ham | 10

Cream cheese | 7

Ricotta or plain yogurt | 8

Homemade smoked salmon | 18

Trio of local cheese | 20

Assortment of seasonal fruits | 12

Baked beans | 10

Chocolate sauce | 5

Egg | 4



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