



Easter Brunch \$70/pers

11am to 3pm

(Kids: 0-6 y/o free - 6 to 12 y/o \$35)

Breakfast

Bread and assorted pastries
Bacon and sausages from « Gaspor » and baked beans
Pancakes, waffles and French toast
Sautéed potatoes
Greek yogurt with wild berries, pollen and granola

Omelette Station

Prepared to order by our kitchen staff

Seafood Station

Smoked salmon, capers, pickled onions
Snow crab & giant shrimp, Maker's Mark bourbon cocktail sauce
Quebec oysters and mignonette with elderberry vinegar
Fried calamari, « Gorria » pepper mayonnaise

Carving Station

Quebec roasted leg of lamb (garlic and fir)
Maple ham served with garnish

Soup

Beans and maple

Salads & charcuterie

Caesar salad with bacon « Gaspor »
Chef pasta salad
Grilled octopus salad
Farmer's market mesclun and baby greens
Assorted crudités with dip
Charcuterie platter and game terrines
Quebec assorted cheese platter, nuts and condiments

Dessert

Chocolate fountain with fresh fruits and marshmallows
Pastry Chef's mini desserts and macaroons
Cinnamon donuts and cookies
Fresh fruits
Giant Easter egg and mini eggs « Chocostyle »
Mini tiramisu
Chocolate mousse



Executive Chef: Clément Hamy
Sous-chef: Emmanuel Lottin

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