



CHATEAU PREMIUM BREAKFAST | 35

We welcome you with

warm brioche, citrus whipped butter and homemade jam

We continue with

greek yogurt parfait, berry compote, nuts and granola & smoked salmon platter, black bread, cheese mousse, cured ham, cherry tomato and cheddar salsa

We conclude with

your choice of main course

EGGS

Traditional

Eggs cooked your way, meat, potatoes, beans, toasts and fruits

Omelet

Omelet with your choice of garnish (ham, cheese, sweet peppers, tomatoes, mushrooms, onions), potatoes, beans, toasts and fruits

Vegetarian

*Two poached eggs, grilled vegetables, tomato pesto
served with white beans puree*

Eggs benedict

*Two poached eggs, ham, Hercule cheese, hollandaise sauce,
served on grilled English muffins*

Florentin eggs benedict

*Two poached eggs, spinachs and onions, fried capers, 1608 cheese,
hollandaise sauce, served on grilled English muffins*

Smoked salmon eggs benedict

*Two poached eggs, smoked salmon, fried capers, hollandaise sauce,
served on grilled English muffins*

OUR SWEETS

Maple syrup crepes

Thin crepes served with Monsieur Godbout maple syrup and spiced apples

Waffles

Served with bananas, chocolate ganache and praline nuts

French toasts

Served with red fruit garnish and vanilla custard

Continental

Pastrie, plain Greek yogurt and fruits

Oatmeal

Served with cooked apples, roasted mixed nuts, red fruits, chia and maple syrup



SIDES

Pastrie unit or basket	4 9
<i>Croissant, chocolate croissant, danish of the day</i>	
Meat	5
<i>Bacon, ham or sausages</i>	
Toasts	5
Riviera yogurt	5
<i>Plain, vanilla or fruits</i>	
Crepe and maple syrup	6

BEVERAGES *(included)*

Regular coffee

Specialty coffee

Espresso, Allongé, Cappuccino, Café au lait, Iced latte

Vanilla latte

LOT 35 Tea Selection

Hot chocolate

Fruit juices

Cranberry, orange, grapefruit, apple

Mimosa	15
Maschio, Prosecco, Italie, Treviso	13 64
Gisèle Devavry, Brut 1er Cru, Champagne, Reims, France	32 155