



### UPON ARRIVAL...

Fruit temptation

### TEA SERVICE

Selection of Lot 35 teas

### TRADITIONAL SCONES

Served warm with jam and housemade Devon cream

### THE CLASSICS

Sandwiches and *amuse-bouches*  
Served on a gourmet tower

### SWEET DELIGHTS

Tasting of our pastry chef  
Joël Lahon's creations

### BEFORE YOU LEAVE...

Le Château Frontenac signature  
*mignardises*

*Fairmont Le Château Frontenac prioritizes local sourcing and fish from sustainable fisheries. Our hotel does not use artificial sweeteners, azocolourants, glutamates, antioxidants & paraben preservatives in any of its menus.*



# PLACE DUFFERIN

# À LA CARTE

## EGGS

### TRADITIONAL

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

24

### OMELET

Omelet with your choice of garnish (ham & cheese or spinach & mushroom), potatoes, beans, toasts and fruits

24

### VEGETARIAN

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

25

### EGGS BENEDICT

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

28

### FLORENTIN EGGS BENEDICT

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

28

### SMOKED SALMON EGGS BENEDICT

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

31

## PLATES

### MAPLE SYRUP CREPES

Thin crepes served with Monsieur Godbout maple syrup and spiced apples

27

### WAFFLES

Served with bananas, chocolate ganache and pralines nuts

27

### FRENCH TOASTS

Served with red fruits garnish and vanilla custard

26

### CONTINENTAL

Pastrie, plain Greek yogurt and fruits

24

### OATMEAL

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

18

### FRUITS

Seasonal fruits with maple sugar

15

### PARFAIT

Greek yogurt, granola from Fourmi Bionique, red fruits, pumpkin seeds and lemon syrup

16

### CEREALS

Your choice of cold cereals

11

# BREAKFAST BUFFET

Monday to Friday

\$38 adult | \$19 children (6 to 12 years old)

Saturday and Sunday

\$45 adult | \$22<sup>50</sup> children (6 to 12 years old)

Start your day off right by including in our sumptuous breakfast buffet featuring local products, freshly baked pastries and breads, filled omelets and seasonal dishes.

## SIDES

### PASTRIE UNIT OR BASKET

4 | 9

Croissant, chocolate croissant, danish of the day

### MEAT

7

Bacon, ham or sausages

### TOASTS

6

### RIVIERA YOGURT

7

Plain, vanilla or fruits

### FRESH FRUITS

15

Seasonal fruits with maple sugar

### CREPE AND MAPLE SYRUP

8

## BEVERAGES *(inclus)*

### REGULAR COFFEE

5

### SPECIALTY COFFEE

7

Espresso, Allongé, Cappuccino, Café au lait

### LOT 35 TEA SELECTION

6

### HOT CHOCOLATE

6

### FRUIT JUICES

6

Cranberry, orange, grapefruit, apple

### MIMOSA

16

### "VENETIAN DRESS", PROSECCO, TREVISO, ITALIE

16 | 79

### ALEXANDRE MEA DEVAVRY, BRUT 1ER CRU, CHAMPAGNE, REIMS, FRANCE

39 | 200