

# BREAKFAST



## AUX CHANTIGNOLES

### SERVED WITH JUICE AND REGULAR COFFEE

#### ROASTED PINEAPPLE 19

Served on oatmeal pancake (*Chia*, *pumpkin*, *flax seeds*) and sheep yogurt

#### SMOKED SALMON BAGEL 18

Caramelized onions, cream cheese

#### THE CANADIAN 22

Two eggs of your choice, bacon, sausages, roasted potatoes, bread

#### MONTABELLO BENEDICT 22

Two poached eggs on an English muffin, ham, Hollandaise sauce, roasted potatoes

#### BREAKFAST POUTINE 22

Poached egg, baked beans, Montebello cheese curds

#### SPINACH OMELETTE 23

Goat cheese from ferme Floralpe, blanched spinach, roasted potatoes, bread

#### FRENCH CREPES 18

Maple butter

#### BANANA AND CHOCOLATE FRENCH TOAST 19

Caramelized nuts

#### BAKERS BASKET 9

3 pastries selected by chef, served with butter & jams

#### VITALITÉ 15

Vanilla yogurt, homemade granola, Kenauk honey, fruits

#### EXTRAS

1 egg	5
Sausages	6
Baked beans	4
Cereals	5
Fresh fruits	6
Bacon	8
Roasted potatoes	5
Smoked salmon	13

#### BREUVAGES

Mimosa	13
Espresso	5
Regular coffee	5
Latte bowl	8
Capuccino	5
Hot chocolate	6
Smoothie of the day	8
Juice or milk	5
Thé Lot 35 & Tisane	5

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are available. Our goal is to consistently embrace and support the utilization of local raised produce.



We use cage free eggs for our dishes.