

Le Parlementaire

— *Le Parlementaire's urban* —

Brunch

To start off right...

Le Parlementaire Mimosa

L'Orpailleur Brut sparkling wine,
Amermelade bitter liqueur and orange juice

\$8

Non-alcoholic beverages

Mimosa

St-Nicolas sparkling apple must, cranberry juice,
maple syrup, lemon juice

\$6

Garden flavours smoothie

\$6

Fruit juice

(orange, apple or cranberry)

\$3

Order a special coffee for

\$2 extra



1st course

Le Parlementaire Starter | So much to share

Artisanal bakery selection

Duck and foie gras terrine en croûte,
pear butter with Domaine Small birch syrup
Plain yogurt verrine with succulent Assembly honey
and dried cranberries
Smoked salmon rillettes, citrus jelly and dill garnish

2nd course

Your choice from our selection of authentic dishes

FOOD CHAIN

French crêpes, apple jelly and regional maple syrup
Maple bacon twist, lemon confit cream topping

\$ 19

VEGETARIAN DIRECTION

Flavourful tomato and olive puff pastry,
cashew mock cheese slab with eggplant tapenade
Arugula with hemp seed emulsion

\$ 23

COASTAL STOPOVER

Northern seafood hotpot,
Saint-Antoine smoked trout bacon, Stimpson's surf clam salad

\$ 26

MYTH AND REALITY

Eggs cooked in maple syrup with l'Île aux Grues cheddar
over an Amerindian rabbit stew

\$ 27

Fair trade coffee included

3rd course

Ending on a sweet note

Assortment of homemade dessert miniatures

CHEESE, THE PRIDE OF A REGION

Enjoy this delectable, widely renowned,
locally and internationally recognized cheese
Bread, crackers and Northern berry jelly

KIDS' MENU

for the apple of your eye

Plain yogurt verrine with succulent Assembly honey
French crêpes, maple syrup, maple bacon twist, seasonal fruit
Frozen dessert and candy toppings station
Milk, juice or hot chocolate

\$ 12