



BRUNCH

AUTHENTIC FLAVOURS

Our exceptional meals, inspired by Québec products, are sure to delight your taste buds!

All courses are served with an hors-d'œuvre first and include access to our breakfast pastry station for a touch of sugar.

A vegetarian option is available on demand for the hors-d'œuvre.

42.

Main courses

Gourmet Bliss - The orchards and islands

Caramelized French toast, Québec apple chutney with Pléaides vinegar, apple condiment, Île-aux-Grues aged cheddar foam, crispy candied maple hazelnuts and dried Île d'Orléans blackcurrants

Hunter's Eggs Benedict - The forests and gardens

Grilled milk bread, mushroom fricassée with persillade, onion confit marmalade, poached eggs and hollandaise with Appalachian truffle flavoured oil, black garlic and mushroom virgin sauce, crisp seasonal salad and mustard vinaigrette

Traditional Brunch - Local treasures

Blood pudding croquette, apples pan-fried in butter, maple sugar and mild peppers, apple butter, boar bacon, poached egg, warm jus sauce vinegar and tangy celery condiment

Nordic Morning - Between the rivers and shores

Semi-cooked salmon lightly marinated with salt, burnt leek powder, leek virgin dressing, clams, fresh herbs, crispy bannock bread soldiers, crème fraîche marinara, greens and black olive oil

Young Sprouts

For children 12 years and under

Mischievous Prankster

Breakfast potatoes, cheese curds, bacon and Hollandaise sauce
10.

Sweet Tooth

Pan-toasted brioche, served with fruit compote, whipped cream and fresh berries
10.

All meals include a beverage - juice, milk or soft drink

Beverages

Coffee (espresso, latté, long espresso, cappuccino)

3.

Tea or herbal tea

Camellia Sinensis (chai, Earl Grey, Senchà Nagashima, mint, Assam Breakfast black tea, chamomile)
3.25

Signature cocktail of the day

15.

Seasonal mimosa

12.

Alcohol-free version

10.

Le Parlementaire Coffee

Café au lait with Coureur des Bois maple cream liqueur
14.

Pit Caribou, Percé

Blond or red ale

7.



P.