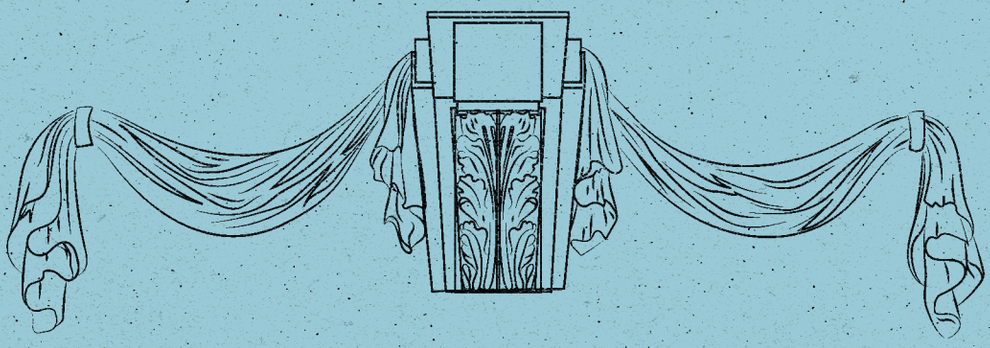


EXCEPTIONAL BRUNCH

FILLED WITH LOCAL FLAVOURS

Our exceptional meals, inspired by Québec's harvests, are sure to delight your taste buds!

All our main courses are preceded by an hors-d'œuvre and include access to our breakfast pastry station for a touch of sugar or salt.

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

Main courses 42.

Farmer's Market

Potato rösti with Saint-Apollinaire duck confit, poached egg, radicchio leaves, warm orange and cranberry vinaigrette

Breakfast Sunshine

Pancakes made from meslin flour, blueberries with sweet clover syrup, buckwheat crisp, white chocolate cream, yogurt and ginger

Urban Garden

Zucchini and sunflower seed bread, poached egg, cashew hummus, tomato sauce vierge, black garlic Hollandaise sauce

Comfort Food

Scotch Egg in a crispy crust stuffed with homemade sausage meat, roasted squash and squash purée with Alfred Le Fermier cheese, greens and lardons, with a tangy touch of Courtepointe vinegar

Vegetarian

Le Parlementaire
RESTAURANT DISTINCTIF
—1917—

Young Sprouts

For children 12 years and under

Bag O' Potatoes

Hash brown potatoes, cheese curds, bacon,
Hollandaise sauce 10.

Sweet Tooth

Pancakes, blueberry compote, white chocolate cream,
yogurt, berries and chocolate crumble 10.

All meals include a beverage – a glass of juice or milk

Beverages

Effervescence

Spritz: Limoncello 3 Lacs and Domaine de Lavoie
sparkling wine 15.

Golden Elixir

Alcohol-free spritz: NOA non-alcoholic sparkling wine
and lemon juice 13.

Tea or herbal tea from Camellia Sinensis 3.50

Seasonal mimosa 13.
Alcohol-free version 10.

Specialty coffees
Espresso or long espresso 3.
Latté or cappuccino 5.

