



*The Continental | 22*

Pastries and baguette - homemade jam

*The Granola | 22*

Yogurt - honey from our region - seasonal fruit compote, pollen

*The Organic eggs | 25*

Prepared the way you like - pan fried potatoes

Choice of : Bacon - sausage or artisanal ham

(2 choices \$8 / 3 choices \$13)

Choice of artisanal bread

*The American pancakes | 26*

Seasonal fruits - sweet clover mascarpone - caramelized pecans

*The Benedictines | 28*

Poached eggs on english muffin - spinach - hollandaise sauce

Choice of : artisanal ham or homemade smoked salmon or lobster (extra \$10)

*The Omelet | 25*

Three eggs - ham - cheese - mushrooms - pan fried potatoes

Choice of artisanal bread

*The Scandinavian | 31*

Homemade smoked salmon - radish - cucumber - salted herb cream cheese - bagel

*The French toast | 31*

Boreal berries compote - sweet clover mascarpone

\*Preparation requires additional cooking time.

*The StoneHaven | 34*

2 soft-boiled eggs - truffle toast sticks - pan fried potatoes - baked beans - bacon

*Our coffees*

Espresso / long espresso / double espresso | 4.5

Capuccino / Latte | 7

*Our teas*

Camélia Sinensis | 7

Selection on demand

*Our juices*

Orange juice | 4

Smoothie of the day | 8

*Extras*

Pan fried potatoes | 8

Bacon - sausage or artisanal ham | 12

Cream cheese | 9

Ricotta or plain yogurt | 10

Homemade smoked salmon | 20

Trio of local cheese | 22

Assortment of seasonal fruits | 14

Baked beans | 12

Chocolate sauce | 7

Egg | 6



To thank the work of our talented chefs, we have implemented a kitchen fee on the invoices.  
Thank you for your understanding.