



Mother's day brunch \$95/pers
8am to 3pm
(Kids: 0-6 y/o free - 6 to 12 y/o \$45)

Breakfast

Bread and assorted pastries
Bacon and sausages from « Gaspor » and baked beans
Pancakes, waffles and French toast
Sautéed potatoes
Greek yogurt with wild berries, pollen and granola

Egg Station

Prepared to order by our kitchen staff

Seafood Station

Smoked salmon, capers, pickled onions
Shrimp, Maker's Mark cocktail sauce
Grilled octopus with chimichuri sauce
Quebec oysters and mignonette with elderberry vinegar
Snow crab roll

Carving Station

Seared striped bass, spruce milk
« Gaspor farm » pork belly, maple and beer glaze

Soup

Split pea and maple

Salads & charcuterie

Caesar salad with bacon « Gaspor »
Chef pasta salad
Caprese salad
Farmer's market mesclun and baby greens
Assorted crudités with dip
Charcuterie platter and game terrines
Quebec assorted cheese platter, nuts and condiments

Dessert

Chocolate fountain with fresh fruits and marshmallows
Pastry Chef's mini desserts
Paris-Brest
Cannelés bordelais, lemon meringue tart, tarte tatin, berry tart
Fresh fruits



Executive Chef: Benjamin Patrier
Sous-chef: Emmanuel Lottin

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