



Breakfast MENU

LE BISTRO FRANÇAIS
À LA QUÉBÉCOISE

Served every day until 2 pm.

All our breakfasts are served with regular coffee or latte or cappuccino or espresso (2nd cup offered without charge) or old fashioned hot chocolate.

LET'S DRINK

PEAR APPLE CIDER7 355 ml, McKeown
MODELLO MASIGlass — 9.50 Bottle — 46 DOC Prosecco, Glera, Italie
MIMOSAGlass — 8.50 Liter — 36 Prosecco and orange juice
MIMOSA PASSION8.75 Prosecco, tropical passion juice, raspberry syrup and rhubarb
À BON MIMOSA, BON MATIN8.75 Prosecco, pineapple juice, coconut syrup, whipped cream
BLOODY COCHON9.75 Clamato juice, special bloody spices, steak spices, bacon-wrapped sausages (2). Your choice of vodka, draft beer or gin

EGGS BENEDICT*

Gluten-free hollandaise sauce

✦ HAM1 egg — 13.252 eggs — 15.25
✦ BACON AND CHEESE CURDS1 egg — 15.252 eggs — 17.25
✦ SMOKED SALMON AND FLEURMIER CHEESE1 egg — 16.252 eggs — 18.25
✦ DUCK CONFIT1 egg — 16.252 eggs — 18.25
FRENCH TOAST, AVOCADO, BACON, AND TOMATOES1 egg — 14.952 eggs — 16.95

OMELETS*

All omelets can be made with 3 egg whites.
Substitute potatoes for fruits +2.95

✦ GOAT CHEESE15.95 Sautéed vegetables
HAM AND BOURSIN CHEESE16.95 Chives and shallots
✦ LAC-SAINT-JEAN16.25 Sautéed mushrooms, bell peppers and onions. Ham, bacon, sausage, and Perron cheese curds
✦ SMOKED SALMON16.95 Spinach and herb cheese

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*Served with fried potatoes and onions, a sweet treat, and your choice of toast with jam or housemade apple butter.

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SPECIALTIES

Served with fried potatoes and onions

✦ COUNTRY DUO17.50 Scrambled eggs tartine, mushrooms, bacon, hollandaise sauce. Crêpe with caramelized apple, house mixed cheese, maple cream and sweet treat
✦ CHARLEVOIX PLATE17.95 Half waffle with fruit and maple cream. Scrambled eggs raclette with wilted spinach and Migneron de Charlevoix cheese
STEAK'N EGG KETO21.95 Spinach, shallots, mushrooms, and bacon (keto without potatoes)

SANDWICHES

Served with fried potatoes and onions with sweet treat

✦ COCHON KAISER14.50 House pulled ham, bacon, egg, mayo, lettuce and tomatoes
✦ CROQUE MADAME16.50 House pulled ham, house mixed cheese, Mornay sauce and a fried egg on toasted Première Moisson country bread
SMOKED SALMON BAGEL16.95 Montreal-style bagel, cream cheese, smoked salmon, red onions and capers

BREAKFAST BOWLS

✦ HOUSEMADE APPLE OATMEAL10.75 Organic oat with caramelized apples and nuts. Served with maple cream and your choice of toast with housemade jam or apple butter
✦ HOUSEMADE BERRY OATMEAL10.75 Organic oat with seasonal berries. Served with maple cream and your choice of toast with housemade jam or apple butter
✦ MONTAGNARD YOGURT13.50 Granola, raspberry yogurt, banana, seasonal berries and housemade cranberry bread
CHIA PUDDING WITH COCONUT AND ALMOND MILK16.25 Granola, caramelized banana and seasonal berries

By serving free run hen eggs from Nutri-Ceufs, we encourage local producers who deeply care for the welfare of laying hens and the environment.



CLASSIC BREAKFASTS

✦ THE CLASSIC* Egg, choice of meat or cheese and sweet treat1 egg — 9.952 eggs — 10.95
✦ BRUNCH PLATE*18.50 Two eggs, bacon, ham, sausage, cranberry bread, maple butter crêpe, cretons, baked beans and sweet treat
✦ BREAKFAST POUTINE14.95 Fried potatoes, sausage, bacon, ham, onions, sweet peppers, hollandaise sauce, Perron cheese curds, and a fried egg
HEALTHY START16.95 One poached egg on toasted English muffins. Your choice of cheese, fresh fruit, banana, and jam or housemade apple butter

"Morning flower"
waffle

ON THE GO

P'TITS MATINS5.95 Your choice of toast served with housemade jam or apple butter
BAGEL WITH CREAM CHEESE7.50 With housemade jam
AVOCADO TOAST (2)8.95 Multigrain organic bread, tomatoes, poached eggs, fleur de sel and fresh black pepper



CRÊPES AND WAFFLES

✦ CRÊPESCrêpes (3) with butter and maple syrup — 10.95Crêpes (3) with seasonal fruit and raspberry coulis — 17.25
✦ HAM AND MUSHROOM-STUFFED CRÊPES15.50 Fresh spinach crêpe, Mornay sauce, house mixed cheese. Served with fried potatoes and onions with sweet treat
"MORNING FLOWER" WAFFLE16.50 Housemade waffle, seasonal fruit, chantilly cream and maple cream

FRENCH TOAST

✦ CLASSIC11.50 Served with butter and maple syrup
✦ L'ÎLE D'ORLÉANS15.50 Served with caramelized apples spiced with cinnamon and maple cream
BERRIES16.50 Served with bananas, berries and maple cream

EXTRAS

BREAD3.95	COTTAGE CHEESE2.50	SAUSAGE2.50	SMOKED SALMON5.95
GLUTEN-FREE BREAD3.95	CHEDDAR CHEESE3.75	HAM3.75	AVOCADO SPREAD2.95
CREAM CHEESE2.25	1/2 CHIA PUDDING5.95	CRETONS2.95	FRUITS3.95
SWISS CHEESE3.75	BACON3.75	BAKED BEANS2.95	

✦ local products

IT'S TIME for lunch!



Available everyday from 11:30 am. Bread is served upon request.

STARTERS

SOUP OF THE DAY	4.95
✦ FRENCH ONION SOUP WITH BORÉALE RED ALE BEER	9.95
Oven-broiled with house mixed cheese	
✓ ✦ THREE-CHEESE FONDUE (3)	10.95
With golden beet chutney	
✦ DUCK WING DRUMETTES (3)	9.95
Sweet-spice caramel glaze, with pickled cucumbers	
✓ ✦ BEET SALAD	9.25
Fennel, orange, almonds, feta, and mint	
TWO-SALMON TARTARE	13.95
Served with croûtons and green salad	
COCHON TRIO	11.95
Three-cheese fondue, duck wing drumette, and shrimp cake	



BISTRO

STEAK AA+	With Dingue sauce. Served with fries and green salad170g — 24.95250g — 29.95
✦ BABY BACK RIBS FROM DUBRETON FARMS	Maple wood-smoked and grilled. Served with potato skins, harissa mayo, and Caesar saladRegular — 25.95XXL — 33.95
OUR FAMOUS POT-EN-POT	Lobster, crab, shrimp, scallops, salmon and potatoes in sauce, served with a green salad	27.50	
TWO-SALMON TARTARE	Served with fries and a green salad	25.95	
COD FISH AND CHIPS	Served with fries, coleslaw, and tartar sauce1 piece — 17.952 pieces — 22.95
✦ NATURAL ANGUS BEEF BURGER	Burger sauce, bacon, Cheddar, caramelized onions, lettuce and tomatoes. Served with fries and coleslawRegular — 17.50With gluten-free bread — 18.50
✓ VEGGIE BURGER	Black bean, portobello, quinoa and herb patty. Guacamole, salsa, lettuce and tomatoes. Served with fries and coleslawRegular — 15.95With gluten-free bread — 16.95
SPAGHETTI MAGNIFICO	Housemade meat sauce and sautéed vegetables	17.50	
✓ VEGAN BOLOGNESE PENNE	And sautéed vegetables	18.95	
✦ POUTINE WITH SUCKLING PIG FROM GASPOR FARM	Perron cheese curds	16.50	
✦ GRILLED CHICKEN CIABATTA	Avocado, bacon, lettuce, tomatoes and lemon mayo. Served with fries and green saladRegular — 16.95With gluten free bread — 17.95

SALADS

CAESAR SALADRegular — 15.95With chicken — 19.95
✦ DUCK CONFIT SALAD	22.95	
Candied pears, pecans, and crusted goat cheese		
SALMON POKE	Edamame, radishes, pineapple, cucumber, red bell pepper and avocado purée. Served on seasoned rice and housemade Wafu dressingRegular — 22.95
✓With cashew nut — 15.95	

SIDES

✓ FRIES	5.75
✓ GREEN SALAD	6.95
✓ HALD CAESAR SALAD	8.50
✦ SMALL SUCKLING-PIG POUTINE	8.95
✓ SMALL POUTINE	6.95

