

Madame Chose features exciting local cuisine that showcases the work of our producers and artisans.

CHEF PATRICK DUBÉ AND HIS TEAM

COCKTAILS

Mimosa Deliciously orange juice, Prosecco DOC	8.50
Bellini Peach nectar, Prosecco DOC	8.50
Pear mimosa Pear nectar, Prosecco DOC	8.50
Lumberjack Whisky Coureur des bois, Prosecco DOC, maple syrup, rosemary	9
Garibaldi spritz Amer Amer, Deliciously orange juice, soda	8.50
Kettle Sour Brunch Sour wheat beer with citrus 3 % alc. IBU 3	10 oz 4.75 16 oz 7

MOCKTAILS - JUICE - SODAS

House soda Flavors - cola, almond, raspberry & rhubarb, passion fruit	3.50
Pink latte* Cow's milk or almond milk, beet, rose, maple	5
Chocolate bear latte* Cow's milk or almond milk, melting chocolate bear	5
Nectar du jardin {fresh tomato, bell pepper, parsley} or {apple, cucumber, argousier, basil}	5.50
Groove du jardin Seedlip Grove 42 Citrus, coriander, mint, jalapeno, Labrador tea, soda	8
Virgin Mary Seedlip Garden 108 Herbal, fresh tomato-bell pepper juice, lime, spices	8

*Served hot or cold

ALL OUR BREAKFASTS ARE SERVED WITH DRIP COFFEE AT WILL OR ESPRESSO (2ND CUP IS OFFERED WITHOUT CHARGE) OR CUP OF LATTE OR CUP OF CHOCOLATE BEAR LATTE OR JUICE

🌿	Yogurt parfait with fruit and granola	
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🌿	Chilled fruit soup with fresh mint	
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🌿	Avocado toast with hummus and tomatoes	14
🌿	Add a poached egg +1	
	Add a poached egg and a choice of: smoked salmon, braised ham or bacon +5	
	Savory oatmeal	16
	Organic oats, mushrooms, spinach, soft-boiled egg, bacon bits, meat jus	
🌿	Shakshouka	17
	Poached eggs in tomato sauce with crispy polenta, sheep feta and a garden salad	
🌿	Frittata	16
	Rice, spinach, mushrooms, sweet peppers, Hercule de Charlevoix cheese, home fries	
	Add braised ham +3	
	Croque Madame Chose	18
	Country bread, braised ham, Emmental de Charlevoix, creamy Mornay sauce, persillade	
	House-smoked salmon	24
	Poached eggs, tangy herb sauce, rösti, and mullet caviar	
	The Brunch plate	22
	Eggs your way, braised ham, bacon, gourmet sausage, pork rillettes, a warm old-fashioned doughnut and fried duchess potatoes	
🌿	The vegan brunch plate	19
	Tofu scramble with avocado, tempeh bacon, mushroom rillettes, and sautéed potatoes	
	Sweet & Salty	23
	Bread pudding with sautéed wild berries, roasted nuts, mascarpone, and chocolate sauce	
	Scrambled egg casserole with braised ham, spinach, sweet peppers, and sharp cheddar	

SIDES

Your choice of meat	4	Sautéed potatoes	3
Braised ham, bacon or gourmet sausage		Country loaf toast	3
House-smoked salmon	5	& jam	
Quebec cheese	4	Croissant & jam	4
Pork rillettes	3	Old-fashioned doughnut	2

KIDS MENU

AGE 10 AND UNDER

- 8 -

Apple juice

Chocolate bear

Milk

+

 French toast

Bread pudding, berries and chocolate sauce
or maple syrup

Egg

One egg your way, braised ham, home fries
and a warm old-fashioned doughnut

DESSERT

Pouding chômeur with maple and birch syrup, topped with whipped cream	9
Crème brûlée scented with raspberry and thai basil, dairy free	7
Old-fashioned doughnuts with salted caramel drizzle	8



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