

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

CHEF HUGO LAVALLÉE 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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	La Sagesse	15
	2 eggs of your choice, braised ham, bacon or homemade sausages (2), sautéed potatoes, berries and roast	
🌿	Frittata	16
	Rice, spinach, mushrooms, sweet peppers, Hercule de Charlevoix cheese, home fries Add braised ham +3	
🌿	Shakshouka	17
	Poached eggs in tomato sauce with crispy polenta, sheep feta and a garden salad	
	Pancakes	17
	Three (3) homemade pancakes, pan-fried wild berries and maple syrup	
	Croque Madame Chose	18
	Country bread, braised ham, Emmental de Charlevoix, creamy Mornay sauce, persillade	
	Sweet & Salty	21
	Bread pudding with sautéed wild berries, roasted nuts, mascarpone, and chocolate sauce Scrambled egg casserole with braised ham, spinach, sweet peppers, and cheddar	
	The Brunch plate	22
	Eggs your way, braised ham, bacon, gourmet sausage, pork rillettes, a warm old-fashioned doughnut and sautéed potatoes	
	House-smoked salmon	24
	Poached eggs, tangy herb sauce, rösti, and mullet caviar	

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

Pancake

One plain pancake with maple syrup

DESSERT

Chocolate and pecan brownie	8
Crème brûlée	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.