

Madame Chose

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

CHEF HUGO LAVALLÉE AND HIS TEAM

COCKTAILS

Kettle Sour Brunch - Sour wheat beer with citrus 3 % alc. IBU 3, 355ml	6.75
Mimosa - Deliciously orange juice, Prosecco DOC	8.50
Bellini - Peach nectar, Prosecco DOC	8.50
Pear mimosa - Pear nectar, Prosecco DOC	8.50
Garibaldi spritz - Amer Amer, Deliciously orange juice, soda	8.50
Lumberjack - Whisky Coureur des bois, Prosecco DOC, maple syrup, rosemary	10

MOCKTAILS - JUICE - SODAS

House soda - Flavors - cola, almond, raspberry & rhubarb, passion fruit	3.50
Chocolate bear latte - Cow's milk or almond milk, melting chocolate bear (hot or cold)	5
Groove du jardin - Seedlip Grove 42 Citrus, coriander, mint, jalapeno, Labrador tea, soda	10
Virgin Mary - Seedlip Garden 108 Herbal, fresh tomato-bell pepper juice, lime, spices	10

KIDS MENU

AGE 10 AND UNDER

- 10 -

Apple juice

Chocolate bear latte

Milk

+

French toast

Bread pudding, berries
and chocolate sauce or maple syrup

Egg

Bread pudding, berries
and chocolate sauce or maple syrup

Pancake

One plain pancake with maple syrup

ALL OUR BREAKFASTS ARE SERVED WITH DRIP COFFEE (AT WILL),
A CUP OF ESPRESSO, LATTE OR CAPPUCCINO.

 **Yogurt parfait with fruit and granola**

or

  **Chilled fruit soup with fresh mint**

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La Sagesse

16

2 eggs of your choice, braised ham, bacon or homemade sausages (2), sautéed potatoes, berries and roast

  **Frittata**

17

Rice, spinach, mushrooms, sweet peppers, Hercule de Charlevoix cheese, home fries

Add braised ham +3

Pancakes

17

Three (3) homemade pancakes, pan-fried wild berries and maple syrup

  **Chakchouka**

18

Poached eggs in tomato sauce with crispy polenta, sheep feta and a garden salad

Croque Madame Chose

20

Country bread, braised ham, Emmental de Charlevoix, creamy Mornay sauce, persillade

Sweet & Salty

22

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

24

Eggs your way, braised ham, bacon, gourmet sausage, pork rillettes, a warm old-fashioned doughnut, sautéed potatoes and baked beans

House-smoked salmon

25

Poached eggs, tangy herb sauce, rösti, and mullet caviar

DESSERT

Creme brulee

7

Old fashioned donuts

8

Caramel with fleur de sel

Chocolate and pecan brownie

10



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.