

# Madame Chose

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

CHEF HUGO LAVALLÉE AND HIS TEAM

## COCKTAILS

<b>Mimosa</b> - Deliciously orange juice , Prosecco DOC	8.75
<b>Peach Mimosa</b> - Peach nectar, Prosecco DOC	8.75
<b>Pear Mimosa</b> - Pear nectar, Prosecco DOC	8.75
<b>Sea Breeze</b> - Vodka, cranberry juice, grapefruit juice	8.50
<b>Spritz Cassis</b> - Blackcurrant liqueur, Prosecco DOC, peach, soda water	12
<b>Beermosa</b> - Lager beer with orange juice	5.75

## MOCKTAILS - JUICE - SODAS

<b>House Soda</b> - coconut, orgeat, elderflower, fassionola, passion fruit	4
<b>Cosmo Pêche</b> - Peach nectar, passion fruit, lime, lemon, fassionola	6.50
<b>Délicieusement Spritz</b> - Tonic and spritz syrup, deliciously orange juice, lime	6.50
<b>Miss Juliette</b> - Alphonse alcohol-free gin, tonic, lemon, lime cucumber	10
<b>César du Jardin</b> - Clamato, lime, spices	6.50

## KIDS MENU

AGE 10 AND UNDER

- 10 -

**Apple juice**

**Chocolate latte**

**Milk**

+

**French toast**

Berries

and chocolate sauce or maple syrup

**Egg**

1 egg of your choice, braised ham,  
sautéed potatoes

**Pancake**

One plain pancake with maple syrup

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

🌿	<b>Yogurt parfait with fruit and granola</b>	
	or	
🌿	<b>Chilled fruit soup with fresh mint</b>	
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	<b>La Sagesse</b>	16
	2 eggs of your choice, braised ham, bacon or homemade sausages (2), sautéed potatoes, berries and roast	
🌿	<b>Frittata</b>	17
	Rice, spinach, mushrooms, sweet peppers, Hercule de Charlevoix cheese, home fries <i>Add braised ham +3</i>	
	<b>Pancakes</b>	17
	Three (3) homemade pancakes, pan-fried wild berries and maple syrup	
🌿	<b>Chakchouka</b>	18
	Poached eggs in tomato sauce with crispy polenta, sheep feta and a garden salad	
	<b>Croque Madame Chose</b>	20
	Country bread, braised ham, Emmental de Charlevoix, creamy Mornay sauce, persillade	
	<b>Sweet &amp; Salty</b>	22
	Bread pudding with sautéed wild berries, roasted nuts, mascarpone, and chocolate sauce Scrambled egg casserole with braised ham, spinach, sweet peppers, and cheddar	
	<b>The Brunch plate</b>	24
	Eggs your way, braised ham, bacon, gourmet sausage, pork rillettes, maple cream bread pudding, sautéed potatoes and baked beans	
	<b>House-smoked salmon</b>	25
	Poached eggs, tangy herb sauce, rösti, and mullet caviar	
 <b>DESSERT</b>		
	<b>Creme brulee and marshmallows, lactose free</b>	10
	<b>Old fashioned donuts</b>	8
	Caramel with fleur de sel	
	<b>Chocolate and pecan brownie</b>	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.