

Madame Chose

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

MOCKTAILS - JUICE - SODAS

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

🌿	Yogurt parfait with fruit and granola	
	or	
🌿	Chilled fruit soup with fresh mint	
	—	
	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 <i>Add braised ham +3</i>	
	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, maple cream bread pudding, sautéed potatoes and baked beans	
	House-smoked salmon	25
	Poached eggs, tangy herb sauce, rösti, and mullet caviar	
	DESSERT	
	Creme brulee and marshmallows, lactose free	10
	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.