

Madame Chose

for BREAKFAST

OUR BREAKFASTS ARE SERVED WITH BOTTOMLESS CUP OF REGULAR COFFEE OR MILD ESPRESSO OR ESPRESSO (SECOND CUP FREE REFILL) OR 1 LATTE OR 1 CAPPUCCINO.

* Served with sautéed potatoes with onions

Healthy breakfast 18

Fresh fruit, vanilla yogurt, homemade granola, camelina seeds, maple syrup, Perron cheddar and country bread

Chakchouka 22

Eggs cooked in a tomato sauce, goat cheese, crispy polenta, garden salad and country bread

Lost chicken 22

Fried chicken, bread pudding, chipotle hollandaise sauce, maple syrup and pineapple salsa

Benedict with braised ham * 2 eggs 24

English muffin, hollandaise sauce, garden salad and country bread

Steak and Egg * 26

Braised shredded beef, poached egg, béarnaise sauce, parsley and country bread

Gerard's Brunch * 26

Choice of eggs (2), braised ham, bacon, sausage, pork rillettes, maple cream bread pudding, baked beans and country bread

KIDS

Age 10 and under

\$12

Milk or chocolat milk (warm or cold)

or housemade soda or juice

+

French toast

Berry compote and maple syrup

Egg

1 egg of your choice, braised ham, sautéed potatoes with onions, country bread

Pancake

2 plain pancakes, berry compote and chocolate sauce

SPECIAL MENU

COCHON DINGUE



The classic * 15,95

2 eggs and a choice of meat or cheese.

Choice of bread with house jam or apple butter

Breakfast poutine 18,95

Fried potatoes, sausage, ham, bacon, onions, sweet peppers, hollandaise sauce, Perron cheese curds and fried egg

Benedict with double cream brie, spinach and mushrooms * 2 eggs 19,95

Choice of bread with house jam or apple butter. Hollandaise sauce

Morning waffle 19,95

House waffle, seasonal fruits, chantilly cream and maple cream

Charlevoix plate * 21,95

Half waffle with fruits and maple cream. Raclette of scrambled eggs with wilted spinach and Migneron de Charlevoix cheese

Lac-Saint-Jean omelet * 21,95

Bell peppers, onions, ham, mushrooms, bacon, sausage and Perron cheese curds

Country duo * 21,95

Scrambled eggs tartine, mushrooms, bacon and hollandaise sauce. Crepe with caramelized apples, cheese mix and maple cream.

DESSERTS

Churros (3) with dulce de leche 6

Crème brûlée lactose free 10

EXTRAS

1 egg 2,50

Baked beans 3

Sautéed potatoes with onions 3,50

Bacon (3) 4

Perron cheddar cheese 4

Shredded ham 4

Pork rillettes 4

Toast (2) and homemade jams 4

Sausages (2) 4

French toast with maple syrup 5



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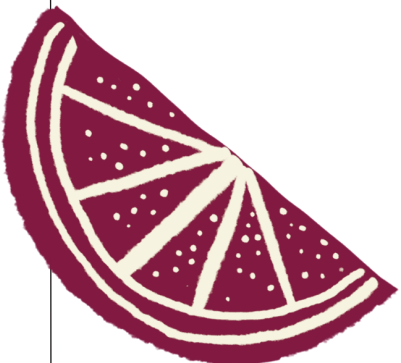
for BREAKFAST

COCKTAILS



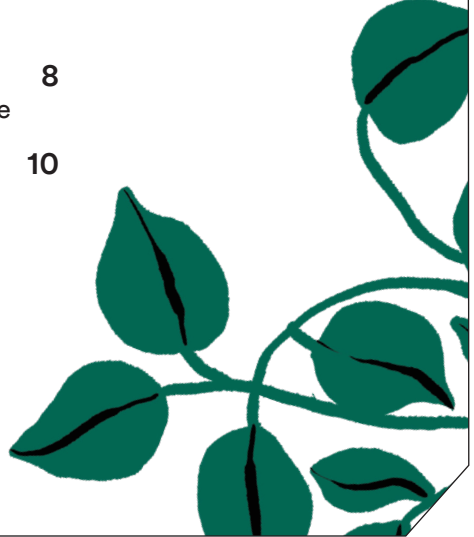
Pear or orange mimosa	Glass 9 Liter 49
Prosecco DOC, orange juice or pear nectar	
Miss Mimosa	10
Prosecco DOC, peach nectar, raspberry puree, simple syrup	
Mojito Ahorita	11
Rhum Havana Club 3 years old, raspberry purée, mint, lime, soda	
Spritz Intrus	12
Cider Intrus Je pense que tu penses trop, Zeste Mariana, mango purée, soda	
Espresso martini	14
Azimut vodka, Barista (coffee liquor), espresso, syrup	
Spritz Fraîcheur	15
Prosecco DOC, Sureau de Montréal, pear, cucumber, lemon, soda	

SPARKLING



Je pense que tu penses trop	Glass 9,50 Bottle 45
Geneva Apple Cider Intrus, sainte-croix, Québec	
Modello	Glass 11 Bottle 53
Glera, Prosecco DOC, Masi, Vénétie, Italie	

MOCKTAILS (no-alcohol)



Cousine Adèle	7
Pear nectar, chloro fizz syrup, mint, lemon	
Cosmo Mangue	7
Mango nectar, lime, lemon, <i>fassionola</i>	
Délicieusement Spritz	7
Spritz and tonic syrup, orange juice, lime	
Sin Piña	8
Coconut milk, coconut syrup, mango purée, lime	
César du Jardin	10
Statera no-alcohol gin, Clamato, lime, spices	