



Le Pleasant Brunch!

Bol Granola 22

Yaourt grecque, granola d'avoine au miel, coco et cacao, compotée de camerises, beurre d'amande, grenade et fruits frais

Tartine au Saumon 27

Rillette de saumon maison, fromage à la crème aux herbes fraîches, oeuf dur ou mollet (au choix), sauce crémeuse au curry, oignons marinés et micro-pousses

 (version sans gluten + 2\$)

Brouillade d'oeuf 26

Oeufs brouillés aux herbes fraîches, légumes du moment mijotés à la sauce tomate, chorizo, parmesan et pain au levain

 (version sans gluten + 2\$)

Brioche perdue 26.50

Brioche croustillante aux oignons caramélisés, cheddar, bacon, pommes fondantes, sirop déorable et noix pralinées

Crêpe Salée 26

Crêpe, cheddar, poireaux et champignons poêlés, jambon fumé et sauce fromagère

Crêpe Banana-split 23

Crêpe, compotée de fraise-rhubarbe, banane, sauce chocolat maison et amandes tranchées

	Pain	3.00
EXTRA	Pain sans gluten	3.50
	Bacon	3.50

 = Option sans gluten

 Demandez la version végété





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Granola bowl 22

Greek yogurt, oat granola with honey, coconut and cocoa , haskap berry compote, almond butter, pomegranate and fresh fruit

Salmon Tartine 27

Homemade salmon rillettes, cream cheese with fresh herbs, hard-boiled or soft-boiled egg (your choice), creamy curry sauce, pickled onions, and microgreens

 (gluten-free version + \$2)

Scrambled eggs 26

Scrambled eggs with fresh herbs, seasonal vegetables simmered in tomato sauce, chorizo, parmesan cheese, and sourdough bread

 (gluten-free version + \$2)

French Brioche 26.50

Crispy brioche with caramelized onions, cheddar cheese, bacon, melting apples, maple syrup and praline nuts

Savory crepe 26

Crepe, cheddar cheese, pan-fried leeks and mushrooms, smoked ham and cheese sauce

Banana-split crepe 23

Crepe, strawberry-rhubarb compote, banana, homemade chocolate sauce and sliced almonds

	Bread	3.00
EXTRA	Gluten-free bread	3.50
	Bacon	3.50

 = Gluten-free option

 Ask for the vegetarian version.

